




Memorandum

Date: August 28, 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	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Routine Inspections	2,445	2,524	↑	2,445	2,524	↑
Reinspections	213	218	↑	213	218	↑
Downgrades	199	212	↑	199	212	↑
Closures	17	14	↓	17	14	↓
Special Events	44	56	↑	44	56	↑
Temporary Food Establishments & Tasting Event Booths	164	325	↑	164	325	↑
TOTALS	3,082	3,349	↑	3,082	3,349	↑

↑ (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. **Premium Meat Market, 4725 Spring Mountain Rd.:** On July 1, the facility was closed for an imminent health hazard (IHH), pest infestation. The inspector documented three demerits. The facility remains closed at this time.
- B. **Z-Mart 4 – Deli, 1220 Atlantic St.:** On July 9, during an unannounced routine inspection, the facility was closed for an IHH, no hot water. The inspector documented 17 demerits. The facility remains closed at this time.

- C. 7-Eleven #26873 – Snack Bar, 3520 E. Owens Ave.:** On July 9, the facility was closed for an IHH, gross unsanitary occurrences or conditions including pest infestation. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on July 11.
- D. Pupuseria La Salvadorena, 4911 Vegas Dr.:** On July 9, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 36 demerits. The unit was reinspected and reopened with zero demerits on July 18.
- E. BBQ Garden, 6820 Spring Mountain Rd.:** On July 9, the facility received a C downgrade, and the inspector documented 36 demerits. On July 30, the facility was closed after failing a reinspection. The inspector documented 20 demerits. The facility remains closed at this time.
- F. Dickey's Barbecue Pit NV2060 at Main St. Kitchens, 809 N. Main St.:** On July 15, the facility was closed for an IHH, no potable water or hot water and for unpermitted change of permit (CPH) holder. The inspector documented 11 demerits. The facility remains closed at this time.
- G. Seafood City Grill City and Crispy Town Kitchen, 3890 S. Maryland Pkwy.:** On July 17, the facility was closed for an IHH, no potable water or hot water. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on July 18.
- H. Seafood City Grill City, 3890 S. Maryland Pkwy.:** On July 17, the facility was closed for IHH, no potable water or hot water. The inspector documented 18 demerits. The facility was reopened with zero demerits on July 18.
- I. Kagari Ramen, Restaurant, 9560 W. Skye Canyon Park Dr.:** On July 24, the facility was closed for an IHH, gross unsanitary occurrences or conditions, including pest infestation. The inspector documented 37 demerits. The facility was reinspected and reopened with zero demerits on July 29.
- J. Santiago's Taco Shop, 777 E. Twain Ave.:** On July 25, the unit was closed for multiple IHHs, other conditions or circumstances that may endanger public health, including facility operating outside of the bounds of the approved operational permit, portable unit observed open for operations at unapproved location or address, and was operating under a Cease-and-Desist Order. The June 12 inspection report detailed conditions of the Cease-and-Desist Order. The unit had been warned previously about operating outside of its permitted location. The inspector documented 24 demerits. The unit remains closed at this time.
- K. El Burrito Restaurant, 8508 Del Webb Blvd.:** On July 29, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 27 demerits. The facility was reinspected and reopened with zero demerits on July 30.
- L. Paris Hotel and Casino Banquet Setup Pantry 3, 3655 S. Las Vegas Blvd.:** On July 29, the area was closed for an IHH, sewage overflowing into the food preparation area. The inspectors documented five demerits. The area was reinspected and reopened with zero demerits on July 30.
- M. Meat Salon, 9950 S. Eastern Ave.:** During a complaint investigation on July 21, the facility was closed for an IHH, operating without hot water. The facility was reinspected and reopened with zero demerits on July 22.
- N. Crab Corner, 6485 S. Rainbow Blvd.:** On July 29, the facility was closed for an IHH, no hot water. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on July 30.
- O. Staff closed 40 unpermitted food vending complaint investigations.**

2. Food Safety Assessment Meetings (FSAMs):

FSAMs were held with the following facilities: Pupuseria La Salvadorena, 4911 Vegas Dr.; Taqueria 425, 809 N. Main St.; and Detroit Corned Beef, 2121 E. Sahara Ave.

3. Supervisory/Managerial Conferences:

A. Conferences were held with the following facilities: Chowrastha Indian Eatery, 3999 S. Las Vegas Blvd. and The Parlour Coffee and Cooking, 616 E. Carson Ave.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Legionella Travel Associated Investigations	5	1	↓	5	1	↓
Legionella Residential Investigations	2	2	→	2	2	→
Foodborne Illness Investigations	5	10	↑	5	10	↑
Childhood Elevated Blood Lead Levels	2	4	↑	2	4	↑

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. 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. **Slim Chickens, 2645 St. Rose Pkwy.:** On July 8, staff responded to multiple reports of illness. Staff observed multiple risk factors that could lead to foodborne illness including improper handwashing practices, improper temperature monitoring of foods, and improper disinfection of food contact surfaces. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.

B. **McDonald's, 3452 St. Rose Pkwy.:** On July 11, staff responded to a confirmed case of Shiga toxin-producing E. coli. Staff observed risk factors that could lead to illness including improper disinfection of food contact surfaces between raw and ready-to-eat foods. The inspection resulted in an A grade.

C. **Circus Buffet, 2880 S Las Vegas Blvd.:** On July 12, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper cooling of food and inadequate hot water available to perform handwashing. The inspection resulted in an A grade.

D. **Chili's, 6505 N. Decatur Blvd.:** On July 14, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and insufficient methods to cool food properly. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.

E. **Golden Steer, 308 W. Sahara Ave.:** On July 21, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including bare hand contact with ready-to-eat foods, employees handling foods with open wounds on hands, improper sanitization of food contact surfaces, and food held at improper

temperatures. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.

- F. The Tap House Lounge, 5589 W. Charleston Blvd.:** On July 23, staff responded to a confirmed case of shigella. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures without monitoring, and improper cooling of foods. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- G. Timbers, 7045 N. Durango Dr.:** On July 23, staff responded to a confirmed case of yersinia. Staff did not observe risk factors that could lead to illness. The inspection resulted in an A grade.
- H. Pick-Up Stix, 2880 S. Las Vegas Blvd.:** On July 24, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- I. Golden Corral, 1455 S. Lamb Blvd.:** On July 25, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including inadequate reheating of food and improper cooling of food. The inspection resulted in an A grade.
- J. Popeye's, 605 W. Craig Rd.:** On July 29, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including bare hand contact with ready-to-eat foods and improper cleaning and sanitizing of food contact surfaces between raw and ready-to-eat foods. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.

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	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	0	7	↑	0	7	↑
Adjudicated Hearing Cases	3	0	↓	3	0	↓
Total Cases Received	67	92	↑	67	92	↑
Total Cases Referred to Other Agencies	29	11	↓	29	11	↓
Hearing Penalties Assessed	\$1,500	\$0	↓	\$1,500	\$0	↓

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	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Inspections	328	324	↓	328	324	↓

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

Underground Storage Tanks	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Compliance Inspections	106	89	↓	106	89	↓
Final Installation/Upgrade/Repair Inspections	1	5	↑	1	5	↑
Closure Inspections	1	1	→	1	1	→
Spill Report Investigations	1	0	↓	1	0	↓

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

Permitted Disposal Facilities	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Inspections	26	30	↑	26	30	↑
Reinspections	1	0	↓	1	0	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	492	419	↓	492	419	↓
West Nile Virus Surveillance Mosquitoes Tested	6,943	6,739	↓	6,943	6,739	↓
West Nile Virus Surveillance Submission Pools Tested	450	352	↓	450	352	↓
West Nile Virus Surveillance Positive Mosquitoes	1,203	38	↓	1,203	38	↓
West Nile Virus Surveillance Positive Submission Pools	40	1	↓	40	1	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	51	43	↓	51	43	↓
Public Accommodations Inspections	6	14	↑	6	14	↑
Public Accommodations Complaints	29	14	↓	29	14	↓
Mobile Home/Recreational Vehicle Park Inspections	0	3	↑	0	3	↑
Mobile Home/Recreational Vehicle Park Complaints	2	0	↓	2	0	↓

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

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Asbestos Permits Issued	80	58	↓	80	58	↓
Revised Asbestos Permits Issued	11	4	↓	11	4	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Tentative Maps-Received	21	16	↓	21	16	↓
Tentative Maps-Lot Count	1,577	274	↓	1,577	274	↓
Final Maps-Received	14	24	↑	14	24	↑
Final Maps-Lot Count	421	596	↑	421	596	↑
Final Maps-Signed	16	11	↓	16	11	↓
Final Maps (Signed)-Lot Count	892	628	↓	892	628	↓
Improvement Plans-Received	16	25	↑	16	25	↑
Improvement Plans-Lot Count	590	591	↑	590	591	↑
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Residential ISDS Permits	4	3	↓	4	3	↓
Commercial ISDS Permits	0	0	→	0	0	→
Commercial Holding Tank Permits	0	5	↑	0	5	↑
Residential Tenant Improvements	17	23	↑	17	23	↓
Residential Certifications	0	1	↑	0	1	↑
Compliance Issues	11	10	↓	11	10	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	2	6	↑	2	6	↑
Public Water System Violations Issued	29	0	↓	29	0	↓

2. Safe Drinking Water Activity:

- A. Two *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were E. coli negative:
 - **Desert Sunrise Water Association:** One routine sample was coliform positive. The repeat samples are scheduled to be collected by August 4.
 - **Creech Air Force Base:** One routine sample was coliform positive. The repeat samples were coliform negative.
- 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; Coyote Springs Golf Course; and Apex Regional Waste Management Center.
- C. Staff finalized a complaint investigation against Treasure Island's public accommodation's water system. The complaint alleged water quality issues from a patron's room. Sampled water quality and maintenance from the room were within acceptable limits set by Nevada Administrative Code 445A. The complainant was notified of the outcome. The complaint was closed and the permit returned to routine compliance schedules.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Jul. 2024	Aug. 2025		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	2	1	↓	2	1	↓
School Facility Kitchen Complaints	0	0	→	0	0	→
School Facility Inspections	1	0	↓	1	0	↓
School Facility Complaints	3	0	↓	3	0	↓
Summer Food Service Surveys	13	6	↓	13	6	↓
Child Care Facility Inspections	56	57	↑	56	57	↑
Child Care Facility Complaints	5	2	↓	5	2	↓
Body Art Facility Inspections	75	73	↓	75	73	↓
Body Art Facility Complaints	7	3	↓	7	3	↓
Body Art Artist Special Event Inspections	2	2	→	2	2	→
Total Program Services Completed	164	144	↓	164	144	↓

1. Child Care:

- A. **Infinity Learning Center Rainbow, 5447 S. Rainbow Blvd.:** During a reinspection, staff observed repeat violations that included crib mattresses with loose fitting sheets, inadequate enforcement of use of shoe coverings in the infant room, and an unsanitary outdoor play area. The reinspection also revealed children occupying a room with temperatures exceeding 82°F. SNHD Regulations require occupied rooms to be between 65°-82°F. The children and staff were relocated to other classrooms where room temperatures were acceptable. A second reinspection is still pending.
- B. **Let's Talk Child Development Center, 8390 W. Windmill Ave.:** During a routine inspection, staff observed inadequate cleaning of food contact surfaces; refrigerator temperature logs not adequately maintained; hand sinks not delivering sufficient hot water; and diapering waste receptacles lacking lids. Additionally, the outdoor play area was found to have exposed nails on the playground structure and a garden hose that was accessible to children. The center was found to be non-compliant. A reinspection is still pending.
- C. **Artsy Nannies, 6569 S. Las Vegas Blvd.:** During a routine inspection, staff observed multiple violations including inadequate cleaning; hand sinks not delivering hot water; multiple toys broken or torn; activity equipment dirty; and illness and injury logs were not maintained or available. The center was found to be non-compliant. A reinspection is still pending.
- D. **The Goddard School, 8840 S. Rainbow Blvd.:** During a routine inspection, staff observed violations that included inadequate cleaning; improper diaper changing procedures being used; improper cleaning of linens; hand sinks lacking hot water; and areas that contained hazards accessible to children such as in the janitorial areas. The center was found to be non-compliant. A reinspection is still pending.
- E. **Kid City USA Las Vegas 2, 5120 S. Eastern Ave.:** During a routine inspection, staff observed the existing surfacing on a playground was replaced with a different type of surfacing without the review and approval by the Health District as required by the SNHD Regulations. The new surfacing resulted in the lowering of the height of the enclosure wall to 42 inches. This is less than the required minimum height of 48

inches. The operator was required to submit plans to the Health District within 30 days of the inspection. Follow-up action is still pending.

- F. Henderson Bilingual School, 1901 N. Green Valley Pkwy.:** During a routine inspection, staff found the outdoor playground in a state of disrepair. The structure had exposed wood and protruding nails with rusted structural components. The playground was closed, and the operator was required to provide a plan of action to repair the equipment. Once the repairs were made, staff followed up and confirmed that the repairs to the playground were made. The closure of the playground was removed.

2. Body Art:

- A. Claire's Fashion Show Mall, 3200 Las Vegas Blvd.:** Staff responded to a complaint alleging Claire's was offering nose piercings at their Fashion Show Mall location. The investigation found a sign was posted in the facility advertising that nose piercing services were available. Piercing of any area of the body, except for earlobes, requires a permit. This location did not have a permit. A notice was issued requiring the removal of all advertisements of nose piercing services at both the location and their website. Any piercing services must be limited only to earlobes. The operator was also given information on how to obtain a permit if they wished to resume piercing areas beyond the earlobe. The complaint was substantiated at the time of the investigation. No further action on obtaining a permit has been taken by the operator. Staff will monitor to ensure that the operator limits piercing to only the earlobe.

- B. Basilica Tattoo, 3170 E. Sunset Rd.:** During a routine inspection, staff observed workstations lacking a sharps container. The facility had only one container present that was shared between the four workstations. SNHD Regulations require each workstation to have a sharps container to dispose of the needles after they have been used. The operator did obtain additional containers to be used at each station. No further action is necessary.

VI. PLAN REVIEW PROGRAM

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

	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	0	0	→
Total Pre-Permitting Services	983	882	↓	983	882	↓
New Project Submissions	236	219	↓	236	219	↓
Completed Projects	215	256	↑	215	256	↑
Total Service Requests Currently in Pre-Permitting	1,371	1,240	↓			

1. Enforcement Actions and Investigations:

- A. SLA Coral Academy, 2150 Windmill Pkwy.:** Submitted plans were not approved due to indicating no hand sink in an area in the cafeteria where SLA staff would serve open food to students. Staff informed the applicant that hand sinks must be conveniently located and easily accessible in areas where open food handling

occurs. The school has opted to serve packaged food until revised plans are submitted and approved.

- B. Leticia's Cocina and Cantina Bar, 4111 Boulder Hwy.:** A CPH inspection was not approved due to multiple violations including refrigeration unable to hold 41°F or below; exposed wood in wet zones; and missing splash guards to protect open food. SNHD Regulations require refrigeration to maintain cold food at 41°F or below; materials in wet zones to be water impervious; and food to be protected from contamination. The reinspection is still pending.
- C. JW Marriott High Limit Bar, 221 N. Rampart Blvd.:** A final permitting inspection was not approved due to the refrigeration units operating at unsafe temperatures and the insufficient hot water for the glass washer sanitization cycle. SNHD Regulations require refrigeration to maintain cold food at 41°F or below and that the glass washer must be able to reach a hot water temperature of 165°F for sanitization. Following corrective actions, a reinspection was conducted, and the permit was approved.
- D. Captain Sam's Fish and Chicken, 240 N. Jones Blvd.:** During a CPH inspection for a market, staff learned that the new owner also purchased the next-door suite and intended to open a restaurant called Captain Sam's Fish and Chicken. The new owner believed that the CPH application for the market covered both suites and operations. Staff notified the owner that a separate permit is required for the restaurant and the application submission is pending.
- E. Inka's Golden Peruvian Cuisine, 3480 S. Maryland Pkwy.:** During a final permitting inspection, staff noticed multiple penetrations in the walls throughout the kitchen; a leaking drain line under the two-compartment sink; a leaking atmospheric vacuum breaker installed on the mop sink faucet; and a sanitizer solution dispenser in disrepair above the three-compartment sink. SNHD Regulations require plumbing and equipment to be maintained in good condition. The health permit was approved with the stipulations.
- F. Superior Grocers, 390 S. Decatur Blvd.:** During a final permitting inspection, multiple refrigerators were not operating at safe temperatures. SNHD Regulations require refrigeration to maintain cold food at 41° or below. Multiple technicians attempted to repair the equipment during the inspection but were unsuccessful. The permit was approved but the equipment was taken out of service. Once repaired, the refrigerators were approved for use during a follow-up inspection.
- G. Lucky Kids Daycare 3, 1908 S. Maryland Pkwy.:** During a final permitting inspection, the facility was closed for two IHH, insufficient hot water as measured at the hand washing sinks and at the three-compartment sink. SNHD Regulations require the minimum hot water temperature to be 90°F at hand washing sinks and 110°F at the three-compartment sink. A reinspection is still pending.
- H. Piero's, 355 Convention Center Dr.:** During a CPH inspection, staff found multiple violations including two refrigerators operating at unsafe temperatures, caulk peeling at the hood, and several gaps around drain lines and ceiling tiles. SNHD Regulations require facilities to be maintained in good condition, gaps to be sealed to prevent pests, and refrigeration to maintain 41°F or below. The permit was approved with stipulations.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Total Operation Inspections	885	548	↓	885	548	↓
Complaint Investigations	57	89	↑	57	89	↑
Inactive Body of Water Surveys	7	3	↓	7	3	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	11	8	↓	11	8	↓
Total Program Services Completed	950	648	↓	950	648	↓

1. Aquatic Health Operations

- A. **Evolve Apartments, 3140 St. Rose Pkwy.:** A routine inspection at the pool resulted in an IHH closure due to a gap in the enclosure measuring greater than seven inches. SNHD Regulations require that openings in enclosures do not exceed four inches to prevent unattended children from accessing the pool. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- B. **Vibe Apartments, 1121 Lulu Ave.:** A routine inspection of the pool resulted in an IHH closure due to a broken main drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- C. **LVB Apartments, 11611 S. Las Vegas Blvd.:** A routine inspection of the pool resulted in an IHH closure due to multiple violations. The pool's disinfection system was not in operation and the pool had no detectable chlorine. Water that is not disinfected increases the possibility that bathers will be exposed to pathogens that can make them sick. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- D. **Desert Bay Apartments, 3665 Needles Hwy.:** A routine inspection of the pool resulted in an IHH closure due to high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- E. **Smith Williams Apartments, 575 E. Lake Mead Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. A gate did not self-close or self-latch and the spa had high chlorine and high cyanuric acid. High cyanuric acid reduces the effectiveness of chlorine. A reinspection is still pending.
- F. **Siena Suites, 6555 Boulder Hwy.:** A routine inspection at the pool and spa resulted in IHH closures due to multiple violations. Broken glass was found on the deck and the spa had high chlorine and high cyanuric acid. Broken glass on the deck can result in lacerations for bathers walking barefoot. Following corrective actions, a reinspection was conducted, and the pool and spa were approved to reopen.
- G. **Best Western Hoover Dam, 704 Nevada Way:** A routine inspection 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.
- H. **Elkhorn Pointe at Heartland Townhomes, 1846 Spain Harbor Ave.:** A routine inspection at the pool 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.

- I. **Skye Canyon Park, 10115 W. Skye Canyon Park Dr.:** A routine inspection at the pool resulted in an IHH closure due to broken equalizer drain covers. Broken equalizer drain covers can expose a strong suction force that can lead to various types of bather entrapment. Following corrections, a reinspection was conducted the same day, and the pool was allowed to reopen.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Jul. 2024	Jul. 2025		FY 24-25	FY 25-26	
Total Pre-Permitting Services	581	562	↓	581	562	↓
New Project Submissions	96	116	↑	96	116	↑
Completed Projects	122	163	↑	122	163	↑
Total Projects Currently in Plan Review	422	493	↑			

2. Aquatic Health Plan Review:

- A. **Otonomus Hotel, 5050 Russel Rd.:** A pre-plaster inspection was not approved due to insufficient lighting, which could lead to people falling into an aquatic venue after dark. The lighting was corrected, and the aquatic venue is currently scheduled for the final permitting inspection.
- B. **Rita Suites, 344 E. Desert Inn Rd.:** A spa pump remodel application was not approved due to the maximum flow rating of the suction outlet fitting assembly (SOFA) was exceeded by the proposed pumps. This could create an entrapment hazard. Submission of a revised application is pending.
- C. **Altair Condos Pool, 7400 W. Flamingo Rd.:** A final remodel inspection for an enclosure remodel resulted in failure due to handholds on the fence and incorrect enclosure height. This could lead to unintended access by small children. A reinspection is still pending.
- D. **Pavilion Center Regional Aquatics Center, 101 S. Pavilion Center Dr.:** An excavation and plumbing inspection was conducted for the new construction of a municipal pool. The excavation of the pool was approved, but the plumbing was incomplete. A plumbing reinspection is still pending.
- E. **YMCA Centennial, 6601 N. Buffalo Dr.:** A plumbing inspection took place for the aquatic venues. The training pool did not have the required depth markings installed within the interior, which could lead to bathers being unaware of pool depth. A final remodel inspection is still pending.
- F. **Vegas Drive Home Owner's Association, 5931 Vegas Dr.:** A final inspection was conducted for the installation of a new filter. The flow was unable to be calculated, so system performance was unable to be determined. Corrections were made while the inspector was on site and calculated flow was observed to be within the acceptable limits.
- G. **Allure Townhomes, 8024 Captivation Ct.:** A final inspection of a SOFA remodel was not approved due to the pump exceeding the allowable flow rating for the SOFA. A reinspection is still pending.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Mull's Meat, 3730 Thom Blvd.; Best Meals on Wheels, 949 Empire Mesa Way; Love Paradise Sushi, 4865 S. Pecos Rd.; and Komol Restaurant, 953 E. Sahara Ave.
2. Training Office staff provided paid training to the following facility: Mull's Meats, 3730 Thom Blvd.
3. Training Office staff presented on Digital Training at the National Environmental Health Association (NEHA) Conference in Phoenix, Arizona.

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; Association of Food and Drug Officials (AFDO) Food Protection Education Resource Collection Committee; Retail Flexible Funding Model (RFFM) Grantor; Western States Program Standards Network; Conference for Food Protection (CFP) Compensation Committee; CFP d-Vote Committee; NEHA Annual Educational Conference; NEHA Pre-conference workshop Ugh. Uncertainty! How to Lead and Make Decisions in Unpredictable Times; Farmer Boys Restaurants; assisted with Accela report process reviews; and RFFM Mentorship meetings.
2. RSO staff issued renewal on the Food Handler Safety Training Plan for Dig It! Coffee.
3. Special Processes staff inspected the Fourth of July Celebration at Green Valley Ranch Resort temporary event on July 4.
4. Special Processes staff facilitated the Retail Special Process Mentoring Program quarterly meeting on July 11.
5. RSO staff presented on "The Conference for Food Protection: A small organization that packs a punch," hosted a table at the RFFM Mentorship Program Learning Lab, and moderated during the NEHA Annual Educational Conference.
6. Special Processes staff participated in AFDOs Hazard and Critical Control Point (HACCP) Regulatory Review Panel on July 31.
7. 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.
8. Special Processes staff received five new submissions and released three special process files affecting three facilities. There are currently 18 files in review.
9. Label Review staff received 13 new submissions and released 12 label files consisting of 118 labels. There are currently 22 active files in review.
10. Cottage Food Operations staff completed 22 new registrations and 60 new inquiries, frequently with multiple follow-up inquiries per individual.