



Memorandum

Date: September 25, 2025

To: Southern Nevada District Board of Health

From: **Christopher D. Saxton, MPH-EH, REHS**, *Director of Environmental Health* *KS on behalf of Saxton*
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	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Routine Inspections	2,370	2,376	↑	4,815	4,900	↑
Reinspections	204	212	↑	417	430	↑
Downgrades	166	216	↑	365	428	↑
Closures	13	19	↑	30	33	↑
Special Events	72	75	↑	116	131	↑
Temporary Food Establishments & Tasting Event Booths	224	282	↑	388	607	↑
TOTALS	3,049	3,180	↑	6,131	6,529	↑

↑ (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. **Ever Blue Ocean Tea and Desserts, 1717 S. Decatur Blvd.:** On August 1, the facility was closed for an Imminent Health Hazard (IHH), no water. The inspector documented eight demerits. The facility remains closed at this time.
- B. **Sonic Drive In #3, 377 N. Nellis Blvd.:** On August 4, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on August 8.

- C. Little Caesars Pizza #3391, 2272 S. Nellis Blvd.:** On August 4, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on August 13.
- D. Fugazeta, 6135 W. Sahara Ave.:** On August 8, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility remains closed at this time.
- E. Tacos Los Barrios Portable Unit for the Service of Food, 1570 W. Cheyenne Ave.:** On August 8, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 17 demerits. The unit was reinspected and reopened with zero demerits on August 14.
- F. M Queen Catering Mobile, 4181 W. Pioneer Ave.:** On August 11, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented eight demerits. The unit was reinspected and reopened with zero demerits on August 14.
- G. Ocean Seafood Market Kitchen, 6620 W. Flamingo Rd.:** On August 13, the facility was closed for failing a reinspection after a C downgrade. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on August 14.
- H. Dickey's BBQ Pit at Main St. Kitchens, 809 N. Main St.:** On August 14, the facility was closed for operating under a Cease-and-Desist Order with a suspended health permit and for an unpermitted change of permit holder. The facility was previously closed in July for IHHs, and a reopening inspection was not conducted by SNHD staff. The food was discarded. Demerits were not assessed during this survey. The facility remains closed at this time.
- I. Golden Corral, 1445 W. Sunset Rd.:** On August 14, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on August 15.
- J. Jipata, 3460 Arville St.:** On August 14, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. The facility remains closed at this time.
- K. Tacos Colima #4, 439 Rock Quarry Way:** On August 14, the unit was closed for multiple IHHs, lack of adequate refrigeration and sewage or liquid waste not disposed of in an approved manner. The inspector documented 40 demerits. The unit was reinspected and reopened with zero demerits on August 20.
- L. Viva El Taco Express, 9845 S. Maryland Pkwy.:** On August 20, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 39 demerits. The facility was reinspected and reopened with zero demerits on August 21.
- M. Casanova Storage #2 at Grand Canal Shoppes, 3377 S. Las Vegas Blvd.:** On August 21, the facility was closed for an IHH, pest infestation. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on August 25.
- N. Cocolini St. Marks Remote Storage at The Venetian, 3355 S. Las Vegas Blvd.:** On August 21, the facility was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with three demerits on August 25.
- O. Seafood City Supermarket Grocery, 3890 S. Maryland Pkwy.:** On August 25, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on August 26.

- P. **Church's Chicken, 4851 W. Charleston Blvd.:** On August 26, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on August 27.
- Q. **322 Pizza Bar, 322 Fremont St.:** On August 28, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with three demerits on August 29.
- R. **El Tenampa Restaurant, 556 N. Eastern Ave.:** On August 28, the facility was closed for multiple IHHs, lack of adequate employee toilets and handwashing facilities. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on August 29.
- S. **Los Tacos, 1710 E. Charleston Blvd.:** During a scheduled reinspection on August 29, the facility was closed for an IHH, lack of adequate refrigeration (all refrigeration at 45°F-55°F) and exceeding allowable demerits on a reinspection. The inspector documented 14 demerits. The facility was reinspected and reopened with six demerits on September 2.
- T. Staff closed 45 unpermitted food vending complaint investigations.
- 2. **Supervisory/Managerial Conferences:**
 - A. A conference was held with the following facility: Tacos Colima #4, 439 Rock Quarry Way.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Foodborne Illness Investigations	5	9	↑	10	19	↑
Childhood Elevated Blood Lead Levels	1	2	↑	3	6	↑
Legionella Travel Associated Investigations	2	3	↑	7	4	↓
Legionella Residential Investigations	4	1	↓	6	3	↓

- 3. **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.
- 4. **Foodborne Illness Response:**
 - A. **California Pizza Kitchen, 10945 Oval Park Dr.:** On August 5, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff observed multiple risk factors that could lead to foodborne illness including improper handwashing practices, storage of foods, and cleaning and sanitizing of food contact surfaces. The investigation resulted in a B downgrade. The facility was reinspected and passed with an A grade.
 - B. **CUT by Wolfgang Puck, 3325 S. Las Vegas Blvd.:** On August 6, staff responded to a confirmed vibriosis case. Staff did not observe any risk factors that could lead to illness. Source information for shellfish was collected to assist in conducting traceback investigations.
 - C. **Top of the World, 2000 S. Las Vegas Blvd.:** On August 8, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including food held at improper temperatures. The inspection resulted in an A grade.

- D. Fontainebleau Employee Dining Room, 2777 S. Las Vegas Blvd.:** On August 12, 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. Neko Supremo, 5115 Spring Mountain Rd.:** On August 12, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper cleaning and sanitizing of food contact surfaces. The inspection resulted in an A grade.
- F. Golden Corral, 1455 S. Lamb Blvd.:** On August 19, staff responded to a confirmed case of salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures without monitoring, and improper storage of foods. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- G. Piento Thai Kitchen, 745 W. Ann Rd.:** On August 22, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures, and improper storage of foods. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- H. Sapporo Japanese Steakhouse, 5760 Centennial Center Blvd.:** On August 22, staff responded to a confirmed case of salmonella. Staff observed risk factors that could lead to illness including improper cleaning and sanitizing of food contact surfaces. The inspection resulted in an A grade.
- I. Meraki Greek Grill, 8975 W. Charleston Blvd.:** On August 26, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and cross-contamination between raw and cooked foods. The inspection resulted in 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	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	12	5	↓	12	12	→
Adjudicated Hearing Cases	0	0	→	3	0	↓
Total Cases Received	88	62	↓	155	154	↓
Total Cases Referred to Other Agencies	19	15	↓	48	26	↓
Hearing Penalties Assessed	\$0	\$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	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Inspections	296	224	↓	624	548	↓

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

Underground Storage Tanks	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Compliance Inspections	51	37	↓	157	126	↓
Final Installation/Upgrade/Repair Inspections	1	0	↓	2	5	↑
Closure Inspections	0	0	→	1	1	→
Spill Report Investigations	0	2	↑	1	2	↑

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

Permitted Disposal Facilities	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Inspections	17	24	↑	43	54	↑
Reinspections	1	0	↓	2	0	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	518	339	↓	1,010	759	↓
West Nile Virus Surveillance Mosquitoes Tested	4,839	3,420	↓	11,782	10,751	↓
West Nile Virus Surveillance Submission Pools Tested	388	274	↓	838	647	↓
West Nile Virus Surveillance Positive Mosquitoes	34	32	↓	1,237	545	↓
West Nile Virus Surveillance Positive Submission Pools	2	1	↓	42	14	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	30	45	↑	81	88	↑
Public Accommodations Inspections	6	10	↑	12	24	↑
Public Accommodations Complaints	19	22	↑	48	36	↓
Mobile Home/Recreational Vehicle Park Inspections	1	1	→	1	2	↑
Mobile Home/Recreational Vehicle Park Complaints	2	2	→	4	4	→

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** – Las Vegas Polymer Center (Material Recovery Facility)
- B. Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. Facility Applications Being Processed** – Recycling Centers (4); Waste Grease Facilities (3); and Solid Waste Storage Bin (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Asbestos Permits Issued	71	58	↓	151	116	↓
Revised Asbestos Permits Issued	3	3	→	14	7	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2024	Aug. 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	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Residential ISDS Permits	6	5	↓	10	8	↓
Commercial ISDS Permits	1	0	↓	1	0	↓
Commercial Holding Tank Permits	4	5	↑	4	10	↑
Residential Tenant Improvements	17	20	↑	34	43	↑
Residential Certifications	0	1	↑	0	2	↑
Compliance Issues	7	8	↑	18	18	→

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	16	↑	2	32	↑
Public Water System Violations Issued	14	0	↓	33	0	↓

2. Safe Drinking Water Activity:

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

- **Georgia Pacific Gypsum LLC:** One routine sample was coliform positive. The repeat samples were coliform negative.
- **Rio Resort and Casino:** One routine sample was coliform positive. The repeat samples were coliform negative.
- **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 Blue Diamond Rainbow SW.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	70	67	↓	72	68	↓
School Facility Kitchen Complaints	3	2	↓	3	2	↓
School Facility Inspections	69	74	↑	70	74	↑
School Facility Complaints	3	5	↑	6	5	↓
Summer Food Service Surveys	0	0	→	13	6	↓
Child Care Facility Inspections	42	36	↓	98	105	↑
Child Care Facility Complaints	0	4	↑	5	6	↑
Body Art Facility Inspections	69	59	↓	144	144	→
Body Art Facility Complaints	7	3	↓	14	7	↓
Body Art Artist Special Event Inspections	0	2	↑	2	5	↑
Total Program Services Completed	263	252	↓	427	422	↓

1. Schools:

A. American Heritage Academy, 2100 Olympic Ave.: Staff investigated a complaint alleging a lack of air conditioning at the school with classroom temperatures exceeding 90°F. One of the larger HVAC units was only partially working. A replacement unit was scheduled for installation the following Monday when the school was closed. School administration had been monitoring the temperatures and installed swamp coolers in parts of the school with the highest temperatures. SNHD staff surveyed all of the classrooms in the afternoon and found that temperatures ranged from 70°F to 83°F. Nevada Administrative Code requires that temperatures be maintained between 65°F and 85°F. If temperatures exceed this range, then the classroom must be closed with students and staff relocated to an area with adequate temperatures. The new unit was installed the following Monday as scheduled.

B. Clark High School, 4291 Pennwood Ave.: Staff investigated a complaint alleging that pigeons were inside the cafeteria. Staff found pigeons in the cafeteria and what appeared to be bird feces on the walls. The birds may be entering the cafeteria because students prop the doors open during the day. The complaint was substantiated, and school administration is taking steps to clean the debris and eliminate the pest harborage on campus. SNHD staff will ensure that the birds are removed and prevented from entering the cafeteria.

2. Child Care:

A. La Petite Academy #7306, 2645 W. Centennial Pkwy.: Staff investigated a possible outbreak of rotavirus. Facility staff were following proper routine cleaning and disinfection procedures for environmental surfaces; however, facility staff reported that an emetic event on carpet inside the infant room was not adequately disinfected prior to resuming normal activities. SNHD staff also observed a provider not following proper diaper changing procedures after handling the soiled diaper and prior to placing a clean diaper on the child. SNHD staff educated facility staff on the importance of properly cleaning and disinfecting an emetic event and following approved diaper changing procedures. Facility management hired a third party to

clean and disinfect the affected classrooms. No further follow-up is indicated at this time.

- B. Kid City USA Las Vegas, 4930 E. Bonanza Rd.:** During a routine inspection, staff observed several violations requiring follow-up including disinfectant strength too low, incorrect cleaning and disinfecting procedures, inadequate hot water, improper handwashing during diaper changing, physical hazards stored accessible to children, shoes not covered before entering an infant room, dirty and stained linens, and dirty furnishings. The facility remains on a non-compliant status, and a reinspection is still pending once the corrective actions have been made.
- C. Leap Into Learning, 10430 S. Decatur Blvd.:** During a routine inspection, staff observed numerous violations requiring follow-up including incorrect cleaning and disinfection procedures, inadequate hot water at some hand sinks, hazardous playground equipment, and lack of handwashing while preparing food. The facility remains on a non-compliant status, and a reinspection is still pending once the corrective actions have been made.
- D. Northshore Learning Center, 7901 W. Gowan Rd.:** Staff investigated a complaint alleging that children contracted hand, foot, and mouth illness due to inadequate cleaning and disinfecting procedures. When questioned about routine sanitation practices, facility staff reported that they were following proper cleaning and disinfection procedures; however, the injury/illness log was not maintained. The complaint was not substantiated.

3. Body Art:

- A. Tattoos and Smoke 2 Las Vegas, 3130 E. Sunset Rd.:** Staff investigated a complaint alleging that employees of the facility were not practicing good hygiene, did not have valid health cards, were not cleaning and sterilizing reusable equipment, and were improperly disposing of inks, sharps, and biohazardous waste. The investigation did not substantiate any of these allegations. There were adequate handwashing facilities, artists had valid health cards, no reusable equipment that required sterilization was present, and waste was being disposed of properly at the time of the investigation. The complaint was not substantiated.
- B. True Focus Tattoo, 900 E. Karen Ave.:** Staff investigated a complaint alleging that dogs were present during procedures. The investigation revealed dogs, housed in kennels, near the workstation. While no body art procedures were being performed at the time, the artist was reminded that only service animals are permitted within a body art facility. The complaint was substantiated. SNHD staff will reinspect at a later date to ensure that the animals are no longer present.
- C. Bareface Ink Golden Touch, 7080 S. Jones Blvd.:** During a routine inspection, staff found that the facility was operating outside of its permit scope by providing piercing without the proper permit. Other violations included furniture in disrepair, handwashing sinks inadequately stocked, full sharps containers, no biohazardous waste records available for review, and forms missing information required by the regulations. The facility remains on a non-compliant status, and a reinspection is still pending once the violations have been corrected.
- D. Crown of Thorns Tattoo, 4235 S. Fort Apache Rd.:** Staff investigated a complaint alleging that an artist was performing body art procedures without a valid body art card. The investigation found an artist working in the facility without a body art card or apprentice card. The complaint was substantiated. A concurrent routine inspection found additional violations including lack of an infection control plan, no biohazardous waste disposal records available, improper posting of health permit and required public notices, and inadequate patron consent forms and aftercare instructions. The

facility remains on a non-compliant status, and a reinspection is still pending once violations have been corrected.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	0	0	→
Total Pre-Permitting Services	1,071	1,049	↓	2,056	2,122	↑
New Project Submissions	314	284	↓	550	571	↑
Completed Projects	270	272	↑	497	571	↑
Total Service Requests Currently in Pre-Permitting	1,394	1,277	↓			

1. Enforcement Actions and Investigations:

- A. **Ace Dragon Wok at Treasure Island, 3300 S. Las Vegas Blvd.:** During a final permitting inspection, staff found corrosion of copper drain lines over the bar ice bins and buildup of debris inside floor sinks and under the bar top. Kitchen violations included a soap and paper towel dispenser installed at the prep sink, a leak at a prep sink faucet, and a large penetration at the wall under a hand sink. SNHD Regulations require facilities and equipment to be maintained clean and in good condition. Handwashing is allowed at designated hand sinks only. Handwashing supplies were removed from the prep sink, and all maintenance and cleaning issues were resolved. The health permit was approved.
- B. **Roasted Bean at Excalibur Food Court, 3850 S. Las Vegas Blvd.:** During a final remodel inspection, staff found that the space did not meet the minimum requirements to approve the remodel. The cold-holding equipment was insufficient to ensure safe food temperatures; there was no person-in-charge (PIC) of food safety present; and some of the equipment was not yet installed. SNHD Regulations require all work to be completed, equipment installed and operating as designed, and a knowledgeable PIC present for permit issuance. The facility was reinspected after corrections were completed and the remodel was approved.
- C. **99 Ranch, 820 S. Rampart Blvd.:** During a pre-permitting inspection, staff confirmed inadequate hand sink coverage in a food preparation area. This requirement had been discussed with the architect during the original plan review. SNHD Regulations require conveniently located hand sinks for handwashing in food preparation areas. An updated plan was submitted and approved for the additional hand sink. The final permitting inspection is still pending.
- D. **Thunderbird Bar and Grill, 1215 S. Las Vegas Blvd.:** A change of permit holder (CPH) inspection resulted in failure due to lack of ware washing equipment. SNHD Regulations require a satellite area within a food establishment to provide either a three-compartment sink or a ware washing machine. The owner will install a ware washing machine prior to the scheduled reinspection.
- E. **Costco, 6880 S. Buffalo Dr.:** A final permitting inspection resulted in failure due to hand sinks and other equipment not being installed. Staff were unable to verify final construction, operability of the equipment, or measure water temperatures. Once

construction was completed, a reinspection was conducted, and the health permits were approved.

- F. Fooda at Amazon LAS 1, 12300 Bermuda Rd.:** During a final permitting inspection, staff observed that the only hand sink in the permitted space had insufficient hot water. SNHD Regulations require handwashing sinks to provide a minimum water temperature of 100°F. The health permit was not approved. A reinspection is still pending.
- G. Viareggio Italian Restaurant, 3620 E. Flamingo Rd.:** During a CPH inspection, staff noted that the previous permit holder had constructed a bar that was never permitted. SNHD Regulations require all construction and new equipment to be reviewed, inspected, and approved before use. A survey of the bar was conducted, and a list of corrective items were provided to the new owner. The new owner was instructed to submit a permit application with plans for review. The CPH inspection resulted in approval of the restaurant permit only. The bar is to remain closed pending approval.
- H. Bad Ass Coffee of Hawaii, 2300 E. Lake Mead Blvd.:** During a pre-permitting walkthrough, staff noticed that the two open customer service windows were lacking air curtains or self-closing devices. The receiving door leading into the preparation area was not protected by an air curtain either. SNHD Regulations require that exterior openings leading directly into a food preparation area be protected from flying pests. The approved plans indicated air curtains over the customer service windows and exterior door. These items are to be installed before the final permitting inspection.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Total Operation Inspections	843	589*	↓	1,782	1,274*	↓
Complaint Investigations	58	39	↓	115	132	↑
Inactive Body of Water Surveys	7	10	↑	14	14	→
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	12	1	↓	23	10	↓
Total Program Services Completed	920	639*	↓	1,934	1,430*	↓

*Staffing Shortage of 3

1. Aquatic Health Operations

- A. Verde Viejo Homeowner's Association, 1575 W. Warm Springs Rd.:** Routine inspections at the Phase 1 Pool and Spa resulted in IHH closures due to multiple violations. Broken glass was inside the pool and spa and on the deck, along with broken drain covers in both venues. Broken glass can cause injury to bathers and broken drain covers can increase the risk of drowning due to entanglement or entrapment. Following corrections, both venues were approved to reopen.
- B. Oasis Las Vegas Recreational Vehicle Resort, 2711 W. Windmill Ln.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The gate

was not self-latching, and the spa had high chlorine. An improperly functioning gate can lead to unsupervised access and increased risk of drowning for children. The violations were corrected the same day, and the spa was reinspected and approved to reopen.

- C. Coya Apartments, 3475 W. Desert Inn Rd.:** A routine inspection at the pool resulted in an IHH closure due to the total absence of chlorine. Lack of disinfection can lead to pathogen growth and increase the chance of waterborne illnesses. The corrections were made the same day, and the pool was reinspected and approved to reopen.
- D. Sequoia Meadows, 5301 Pioneer Ave.:** A routine inspection at the spa resulted in an IHH closure due to a broken drain cover. A reinspection is still pending.
- E. Mandalay Apartments, 6650 S. Sandhill Rd.:** A routine inspection at the spa resulted in a IHH closure due to high chlorine. High disinfectants can cause eye and skin irritation and respiratory problems. Corrections were made the same day, and the spa was reinspected and approved to reopen.
- F. Encantada Apartments, 401 N. 28th St.:** A routine inspection at the pool resulted in an IHH closure due to low chlorine. The corrections were made the same day, and the pool was reinspected and approved to reopen.
- G. La Ensenada Villas, 711 E. Nelson Ave.:** A routine inspection at the pool resulted in a IHH closure due to broken glass inside the enclosure. A reinspection is still pending.
- H. Bellevue Apartments, 6651 Annie Oakley Dr.:** A routine inspection of the spa resulted in an IHH closure due to high chlorine. The corrections were made the same day, and the spa was reinspected and approved to reopen.
- I. Arizona Charlie's East Casino, 4575 Boulder Hwy.:** A routine inspection at the pool resulted in an IHH closure due to a gate not self-latching. The corrections were made the same day, and the pool was reinspected and approved to reopen.
- J. Vegas Towers, 1061 E. Flamingo Rd.:** A routine inspection at the spa resulted in an IHH closure due to low chlorine. The corrections were made the same day, and the spa was reinspected and approved to reopen.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Aug. 2024	Aug. 2025		FY 24-25	FY 25-26	
Total Pre-Permitting Services	455	365	↓	1,001	953	↓
New Project Submissions	69	82	↑	159	220	↑
Completed Projects	98	100	↑	217	260	↑
Total Projects Currently in Plan Review	400	502	↑			

2. Aquatic Health Plan Review:

- A. Aviator Suites Pool, 4244 N. Las Vegas Blvd.:** A pool plumbing inspection for a suction outlet fitting assembly (SOFA) remodel resulted in failure due to an incorrect pipe size. This can lead to suction and entrapment hazards. Corrections were made and construction approval was granted at the reinspection.
- B. Siegel Suites Select Convention Center, 220 Convention Center Dr.:** A final SOFA remodel inspection resulted in failure because the inspector was unable to verify the pipe size. When the pipe size is not known, the inspector cannot determine whether the maximum flow rate is compatible with the installed SOFA. If the flow

rate exceeds the allowable rate for the SOFA, the risk of suction/entrapment hazards increases. A reinspection is still pending.

- C. **El Parque Townhomes, 1800 Edmond St.:** A final remodel inspection was conducted for the installation of a new SOFA and interior finish. The installed depth markers were inaccurate, which could lead to bathers not knowing the actual water depth. A reinspection is still pending.
- D. **Centennial and 5th Apartments, 6500 N. 5th St.:** A final permitting inspection resulted in failure due to a gate not self-closing and self-latching. Corrections were made and the reinspection was approved.
- E. **AC and Element Hotels at Symphony Park, 330 S. Grand Central Pkwy.:** A final permitting inspection was conducted for construction of a new pool and spa. The doors for the aquatic facility enclosure did not self-close or self-latch. Corrections were made and the reinspection was approved.

VIII. TRAINING OFFICE

- 1. Training Office staff provided onsite intervention training to: West Chop House, 651 Mall Ring Cir.; Mama Putt at Flavor House, 3900 W. Charleston Blvd.; and Kabob Korner, 730 E. Flamingo Rd.

IX. REGULATORY SUPPORT

- 1. 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; National Environmental Health Association (NEHA) Environmental Health Leadership Academy Year 5 Mentorship meetings; Conference for Food Protection Executive Board meeting; NEHA Food Safety Program Committee; Food Safety Culture at Retail Committee meeting; American Kratom Society meeting; United States Department of Agriculture Food Safety Inspections Service meeting with the Compliance and Investigation Division; updated Unapproved Additives guidance documents; AFDO Healthy People 2030 Norovirus meeting; assisted with Accela User Acceptance Testing reviews; and Retail Flexible Funding Model Mentorship meetings.
- 2. Staff updated the cottage food webpage and developed a new workflow for processing cottage food applications with updated documents.
- 3. Special Processes staff participated in AFDO's Hazard and Critical Control Point (HACCP) Regulatory Review Panel on August 18.
- 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 HACCP plans.
- 5. Special Processes staff received four new submissions and released six special process files affecting 15 facilities. There are currently 16 files in review.
- 6. Label Review staff received 16 new submissions, released 24 label files consisting of 275 labels, and there are currently 14 active files in review.
- 7. Cottage Food Operations staff completed six new registrations and 52 new inquiries, frequently with multiple follow-up inquiries per individual.