



Memorandum

Date: October 23, 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	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Routine Inspections	1,976	2,342	↑	6,791	7,242	↑
Reinspections	146	184	↑	563	614	↑
Downgrades	140	181	↑	505	609	↑
Closures	8	16	↑	38	49	↑
Special Events	82	78	↓	198	209	↑
Temporary Food Establishments & Tasting Event Booths	673	758	↑	1,061	1,365	↑
TOTALS	3,025	3,559	↑	9,156	10,088	↑

↑ (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. **Laos Thai Street Food, 860 E. Twain Ave.:** On September 2, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 33 demerits. The operator is required to attend a managerial conference on October 1. The facility was reinspected and reopened with three demerits on September 8.
- B. **Panaderia La Asuncion Bakery, 1458 E. Charleston Blvd.:** During a scheduled reinspection of a C grade on September 3, the facility was closed for exceeding the allowable 10 demerits on a reinspection. The inspector documented 30 demerits.

The operator attended a required intervention training on September 19. The facility was reinspected and reopened with six demerits on September 30.

- C. **Tacos Tijuana at Broadacres, 2930 N. Las Vegas Blvd.:** On September 5, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented eight demerits. The facility never reopened; Broadacres management permanently closed their space.
 - D. **Camilla's Mexican Food, 5560 E. Lake Mead Blvd.:** On September 9, the facility was closed due to an inspection that resulted in more than 40 demerits. The inspector documented 49 demerits. The facility was reinspected and reopened with zero demerits on September 11.
 - E. **Donut Hut, 3242 Desert Inn Rd.:** During a complaint investigation on September 9, staff identified an unpermitted change of ownership, and the facility was closed for exceeding the 15 demerits allowed. The inspector documented 26 demerits. The facility remains closed at this time but has submitted their paperwork to Plan Review and is scheduled for a permitting inspection on September 29.
 - F. **Sabor Latino, 1305 Vegas Valley Dr.:** On September 9, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility was reinspected and reopened with zero demerits on September 11.
 - G. **The Court Cafe, 1040 E. Flamingo Rd.:** On September 10, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on September 12.
 - H. **Madrina's Kitchen, 2121 E. Sahara Ave.:** On September 17, 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 September 30.
 - I. **The Beast, 1935 Fremont St.:** On September 18, the facility was closed for an IHH, no potable or hot water. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on September 19.
 - J. **Superior Grocers, 390 S. Decatur Blvd.:** On September 23, staff destroyed 400 pouches of El Jalisciense drink pouches that were for sale in the market due to being produced without a health permit.
 - K. **La Favorita Market, 1000 N. Rancho Dr.:** On September 24, staff destroyed 310 pouches of El Jalisciense drink pouches that were for sale in the market due to being produced without a health permit.
 - L. **Penalty Box's Restaurant, 4300 E. Sunset Rd.:** On September 25, the facility was closed for failing to pay a past due invoice within five days of the notice. The facility remains closed at this time.
 - M. **Vida Kitchens Commissary, 1370 W. Cheyenne Ave.:** On September 26, the facility was closed for multiple IHHs, lack of adequate refrigeration and pest infestation. The inspector documented 14 demerits. A reinspection requested that afternoon failed due to continued pest infestation. The facility was reinspected and reopened with zero demerits on September 29.
 - N. **Los Tacos, 1710 E. Charleston Blvd.:** During a scheduled red tag removal survey on September 30, the facility was closed for an IHH, lack of adequate refrigeration (all refrigeration at 49°F-51°F). The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on October 1.
 - O. Staff closed 11 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
An FSAM was held with the following facility: Camilla's Mexican Food, 5560 E. Lake Mead Blvd.

3. **Supervisory/Managerial Conferences:**

- A. Conferences were held with the following facilities: Sea Moss Life Inc. (Soul Sauce Kitchen) at Main Street Kitchens, 809 N. Main St.; and Tambayan BBQ at Fantastic Swap Meet, 1717 S. Decatur Blvd.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Foodborne Illness Investigations	7	10	↑	17	29	↑
Childhood Elevated Blood Lead Levels	2	0	↓	5	6	↑
Legionella Travel Associated Investigations	2	0	↓	9	4	↓
Legionella Residential Investigations	4	10	↑	10	13	↑

4. **Legionella Response:**

- A. Residential Legionella investigations began in January 2020 as part of a Centers for Disease Control and Prevention (CDC) grant-funded project. A residential investigation is prompted by a resident becoming ill and the investigation is conducted in their home.
- B. 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. **Estiatorio Milos, 3355 S. Las Vegas Blvd.:** On September 3, staff responded to a confirmed case of vibrio. Source information for shellfish was collected to assist in conducting traceback investigations.
- B. **Camilla's Mexican Food, 1490 E. Quartz Ave.:** On September 9, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including improper handwashing, cross contamination from raw foods, refrigeration in disrepair, and unavailable sanitizer for food contact surfaces. The facility was closed due to excessive food safety violations that may endanger public health. The facility was reinspected and passed with an A grade.
- C. **Marash Ice Cream, 3615 S. Las Vegas Blvd.:** On September 9, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including food held at improper temperatures, improper handwashing practices, and refrigeration in disrepair. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- D. **PF Changs, 1095 S. Rampart Blvd.:** On September 10, staff responded to a confirmed case of campylobacter. Staff observed risk factors that could lead to illness, including improper handwashing practices and cross contamination between raw meats. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- E. **Peru Chicken, 2319 S. Eastern Ave.:** On September 17, staff responded to a confirmed case of shigella. Staff observed risk factors that could lead to illness, including improper handwashing practices and foods held at improper temperatures. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- F. **Rika Arepa Express, 3650 E. Flamingo Rd.:** On September 18, staff responded to a confirmed case of campylobacter. 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 C downgrade. A reinspection is still pending.

- G. Piero's, 355 Convention Center Dr.:** On September 24, staff responded to a confirmed case of foodborne illness associated with shellfish. No issues were observed. Staff checked shellfish storage and preparation, and source information was collected.
- H. Buffalo Wild Wings, 617 Mall Ring Cir.:** On September 25, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper handwashing practices and foods held at improper temperatures. The inspection resulted in a B downgrade. A reinspection is still pending.
- I. PF Changs, 6671 S. Las Vegas Blvd.:** On September 29, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including improper handwashing practices and refrigeration in disrepair. The inspection resulted in a C downgrade. A reinspection is still pending.
- J. El Pollo Loco, 2505 E. Tropicana Ave.:** On September 30, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff observed risk factors that could lead to illness, including improper handwashing practices and cross contamination from raw meats. 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	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	0	0	→	12	12	→
Adjudicated Hearing Cases	6	8	↑	9	8	↓
Total Cases Received	84	82	↓	239	236	↓
Total Cases Referred to Other Agencies	19	13	↓	67	39	↓
Hearing Penalties Assessed	\$7,000	\$8,000	↑	\$8,500	\$8,000	↓

Remails - Notices of Violations that are returned by the postal service and then mailed to a newly found address.

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Inspections	232	271	↑	856	819	↓

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

Underground Storage Tanks	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Compliance Inspections	35	0	↓	192	126	↓
Final Installation/Upgrade/Repair Inspections	4	0	↓	6	5	↓
Closure Inspections	2	1	↓	3	2	↓
Spill Report Investigations	3	1	↓	4	3	↓

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

Permitted Disposal Facilities	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Inspections	19	9	↓	62	63	↑
Reinspections	0	2	↑	2	2	→

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	507	433	↓	1,517	1,192	↓
West Nile Virus Surveillance Mosquitoes Tested	4,841	5,425	↑	16,623	16,180	↓
West Nile Virus Surveillance Submission Pools Tested	409	360	↓	1,247	1,009	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,237	545	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	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	24	49	↑	105	137	↑
Public Accommodations Inspections	9	11	↑	59	35	↓
Public Accommodations Complaints	11	14	↑	21	50	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	1	4	↑
Mobile Home/Recreational Vehicle Park Complaints	1	0	↓	5	2	↓

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** – Nevada Recycling Henderson (Recycling Center); TES USA, Inc. (Recycling Center); and Moapa Convenience Center (Solid Waste Storage Bin)
- B. Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. Facility Applications Being Processed** – Recycling Centers (3) and Waste Grease (3)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Asbestos Permits Issued	58	62	↑	209	178	↓
Revised Asbestos Permits Issued	8	3	↓	22	10	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Tentative Maps-Received	5	16	↑	34	39	↑
Tentative Maps-Lot Count	245	655	↑	2,218	1,420	↓
Final Maps-Received	14	29	↑	46	66	↑
Final Maps-Lot Count	479	1,269	↑	1,640	2,258	↑
Final Maps-Signed	13	12	↓	40	53	↑
Final Maps (Signed)-Lot Count	561	156	↓	1,846	1,465	↓
Improvement Plans-Received	9	30	↑	42	71	↑
Improvement Plans-Lot Count	466	1,278	↑	1,778	2,310	↑
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	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Residential ISDS Permits	7	6	↓	17	14	↓
Commercial ISDS Permits	0	0	→	1	0	↓
Commercial Holding Tank Permits	9	1	↓	13	11	↓
Residential Tenant Improvements	20	16	↓	54	59	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	6	8	↑	24	26	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Sept. 2024	Sept. 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. Six *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative:

- **Las Vegas Valley Water District:** Four routine samples were *coliform*-positive. The repeat samples were *coliform*-absent.
- **Spring Mountain Youth Camp:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-absent.
- **North Las Vegas Utilities:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-absent.

B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Cowboy Trail Rides; Spring Mountain Youth Camp; Coyote Springs Golf Course; and Blue Diamond Rainbow SW.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	97	97	→	169	169	→
School Facility Kitchen Complaints	0	0	→	3	2	↓
School Facility Inspections	109	121	↑	179	200	↑
School Facility Complaints	5	2	↓	11	7	↓
Summer Food Service Surveys	12	2	↓	25	8	↓
Child Care Facility Inspections	26	24	↓	124	132	↑
Child Care Facility Complaints	4	3	↓	9	9	→
Body Art Facility Inspections	35	48	↑	179	193	↑
Body Art Facility Complaints	4	3	↓	18	10	↓
Body Art Artist Special Event Inspections	4	145	↑	6	150	↑
Total Program Services Completed	296	445	↑	723	880	↑

1. Schools:

- A. **Canyon Springs High School, 350 E. Alexander Rd.:** Staff investigated a complaint alleging that there was a rodent infestation inside a portable classroom. Staff observed rat feces inside two portable classrooms. School administration moved the teachers and students in the affected classrooms to classrooms with no evidence of rodents. School administration reported that pest control services were scheduled to arrive later in the day to develop a plan of action. After the pest control operator surveyed the school, school administration reported that several mitigation strategies were put in place including cleaning and sanitizing the ceiling tiles, replacing the door sweeps on the portables, shampooing and disinfecting the carpets, and installing rodent bait stations with cameras to monitor rodent activity. Two weeks after the initial complaint investigation, there was no more evidence of an infestation, and the portables were approved for use.
- B. **St. Viator Parish School, 4246 S. Eastern Ave.:** During a routine inspection of the playground, staff observed caution tape wrapped around a portion of the play structure that needed repairs. Since the tape created an entanglement hazard, the playground was taken out of use, the caution tape was removed, and a board was secured to the access point that prevented students from reaching the hazardous area. The playground was reopened with a work order on file to repair the damaged part of the structure.
- C. **Nevada Preparatory Charter School Kitchen, 1780 Betty Ln.:** A routine inspection resulted in closure of the kitchen due to multiple IHHs. The school had discontinued its contracted meal service provider and was pending a new contract. In the interim, school staff had been preparing meals in their homes and serving the food to students for lunch. SNHD Regulations does not allow food prepared in private homes to be served in permitted food establishments. Additionally, unwholesome foods were present; time/temperature control for safety (TCS) foods were being held at unsafe temperatures; cooking/refrigeration equipment were not being utilized as designed; sanitizer solution was above the concentration range specified by the manufacturer; food handlers did not have valid SNHD food handler safety training

cards; and open food and drinks belonging to employees were stored next to food for the students. School administration was instructed to obtain food from permitted establishments and ordered pizza for lunch service. A reinspection conducted the following week resulted in an A grade with stipulations for shelf stable, prepackaged food service until the new meal service contractor is approved by SNHD staff. The school administrator is required to attend a supervisory conference to review requirements.

2. **Child Care:**

A. **Desert Torah Academy Preschool, 1312 Vista Dr.:** During a routine inspection, staff observed multiple violations that resulted in a noncompliant inspection. Violations included failure to follow the two-step cleaning process; playground equipment in disrepair; physical hazards accessible to children; no hot water provided at classroom handwashing sinks; and no thermometer or temperature log provided inside the infant refrigerator. A reinspection is still pending.

3. **Body Art:**

A. **Clowny Tattoos-Piercing, 4090 W. Craig Rd.:** During a routine inspection, staff observed multiple violations. Sterilizer spore tests were not available; class V indicator strips were not being used; and sterilization logs for 2025 were not being maintained. Spore tests, indicator strips, and logs are required to verify proper operation of the sterilizer. The sterilizer was taken out-of-service until a current passing spore test is provided, and the facility is prohibited from performing piercings unless using disposable instruments.

B. **Bareface Ink Golden Touch, 7080 S. Jones Blvd.:** During a reinspection, staff observed multiple violations that resulted in a noncompliant inspection. An artist was actively performing a body art procedure on a patron who had not filled out a consent form; previously completed consent forms were missing required information; the hand sink was not adequately stocked; and biohazardous waste disposal records from the past three years were missing. A reinspection is still pending.

C. **Las Vegas Tattoo Studios, 1955 E. Tropicana Ave.:** Staff investigated two complaints. The first complaint alleged that apprentices started their training prior to obtaining their apprenticeship card. The investigation found that apprentices are hired but not allowed to do body art work on customers during a short evaluation period. If the employee is a good fit for the company, then the employee must obtain their apprenticeship card before they can perform body art procedures. The complaint was not substantiated at the time of the investigation. The second complaint alleged that a tattoo became infected and that the artist who performed the procedure did not have a valid body art card. The owner of the facility reported that they were not aware of any infections. A survey of the workstation found that all surfaces were non-porous and in good condition. The station had a sharps container, disinfectant, and a stocked and accessible handwashing sink. All equipment was stored in a clean manner and had current sterilization dates. The applicable artist held an apprentice card that indicated more than six months of experience. Staff instructed the artist to obtain their body art card and will follow up to ensure that the process is completed. The complaint was valid.

D. **Las Vegas Tattoo Festival, 475 Grand Central Pkwy.:** Staff conducted 136 body art inspections at this special event. Minor violations observed included expired ink and ink that was missing the lot number and expiration date. All ink that was not in compliance was voluntarily discarded. The vast majority of the inspections were completed on the first day of the event. The remaining artists were inspected the following day. A new card system to indicate successful completion of the inspection

was implemented which streamlined the process for both the artists and SNHD staff working at the event.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	0	0	→
Total Pre-Permitting Services	878	864	↓	2,934	2,988	↑
New Project Submissions	232	182	↓	782	754	↓
Completed Projects	188	228	↑	690	800	↑
Total Service Requests Currently in Pre-Permitting	1,433	1,234	↓			

1. Enforcement Actions and Investigations:

- A. **Milestone Academy Southern Highlands, 11350 Southern Highlands Pkwy.:** A remodel inspection for a new climbing wall failed because it was installed within two feet of an overhead shade canopy. The proximity to the canopy created an unsafe condition because children could potentially climb onto it. Playground areas must be designed to prevent access to non-play structures that pose fall hazards. A reinspection is still pending.
- B. **Viareggio Italian, 4275 S. Durango Dr.:** During a change of permit holder (CPH) inspection, staff could not approve the bar permit due to a lack of ware washing equipment, inadequate refrigeration, and no functional hand sink. Food facilities must meet all minimum equipment requirements prior to permitting approval. A reinspection is still pending.
- C. **Butterface Breakfast, 6115 S. Fort Apache Rd.:** A final permitting inspection of the bar failed due to incomplete installation and construction. None of the equipment had been plumbed, ware washing equipment was not functional, and a hand sink was not available. All construction and installation must be complete and meet all SNHD minimum equipment requirements prior to permitting approval. After reinspection, the health permit was approved.
- D. **Astra Cafe, 3225 S. Rainbow Blvd.:** A CPH inspection failed due to multiple violations, including nonfunctional refrigeration; unsafe food temperatures; incorrect cooling methods; odors from an unmaintained grease capture unit; and a food handler without a valid card. Per SNHD Regulations, a health permit cannot be issued for a CPH when violations result in more than 15 demerits. The inspector documented 24 demerits, so the facility was closed. The health permit was approved after violations were corrected and a reinspection resulted in six demerits.
- E. **Boa Steakhouse at Grand Canal Palazzo, 3227 S. Las Vegas Blvd.:** During a final permitting inspection, staff observed missing ceiling tiles; broken wall tiles with gaps; an unsealed pipe penetration; broken light shields; inadequate lighting under the hood and over chef counters; and a nonfunctional refrigerated chef counter. A refrigeration technician was present and conducting repairs. SNHD Regulations require sealing all gaps to prevent pest entry, maintaining functional lighting, and ensuring refrigeration can maintain foods at 41°F. A vacuum sealer was also not approved for use because use of the sealer requires a Hazard Analysis Critical

Control Point (HACCP) plan review approval. Staff referred the operator to the SNHD Special Processes/HACCP team for approval requirements. The health permit was approved with conditions.

- F. Tony's Pizzeria, 725 S. Las Vegas Blvd.:** A final permitting inspection resulted in failure due to no hot water at the only handwashing sink. SNHD Regulations require a minimum of 100°F hot water at all hand sinks. The hot water supply line had been cut. After repairs, a reinspection was completed, and the health permit was approved.
- G. 777 Gaming and Spirits Bar, 2333 N. Jones Blvd.:** A final permitting inspection resulted in failure due to multiple violations. The facility was still under active construction; a glass washer was inoperable; black liquid was pooled in the bottom of the ice machine bin; sanitizer, test strips, and stem thermometer were absent; and equipment was leaking. Following corrections, a reinspection was completed, and the health permit was approved.
- H. Vegas Vista Academy, 4660 N. Rancho Dr.:** During a CPH inspection, staff observed an entanglement hazard on the playground. A hose on the misting system was dangling above raised playground equipment and was within reach of the students. A maintenance person was called to secure the hose above the students' reach. The hazard was corrected, and the CPH was approved.
- I. Civica Career and Collegiate Academy - Kitchen, 1201 E. Carey Ave.:** During a final permitting inspection, staff noticed a gap under the exterior door of the kitchen. The general contractor was instructed to install a door sweep on the door to seal the gap. SNHD Regulations require exterior openings to be sealed to prevent pest entry. The health permit was approved with the stipulation that the door sweep be installed within 10 days.
- J. Woodbury, Clare W. Jr. High School, 3875 E. Harmon Ave.:** During a final permitting inspection, a kiln for the art room and an oven for the kitchen had not yet been installed. A follow-up inspection was conducted, and the new equipment was inspected and approved.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Total Operation Inspections	623	568	↓	2,296	1,838	↓
Complaint Investigations	19	15	↓	130	149	↑
Inactive Body of Water Surveys	11	2	↓	25	16	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	4	4	→	27	15	↓
Total Program Services Completed	657	589	↓	2,478	2,018	↓

*Staffing Shortage of 3

1. Aquatic Health Operations

- A. Desert Club Resort, 3950 Koval Ln.:** A routine inspection at the spa resulted in an IHH closure due to high pH. High pH interferes with the effectiveness of chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

- B. Heritage Pointe Apartments, 532 College Dr.:** A routine inspection at the pool resulted in an IHH closure with multiple violations. The pool had high chlorine and a damaged drain cover. High chlorine concentrations can cause skin, eye, and lung irritation and a damaged drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- C. Pacific Willow Madera Apartments, 2600 S. Town Center Dr.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had low chlorine, and the water temperature exceeded 104°F. Inadequate disinfection exposes bathers to pathogens that can make them sick and water temperature over 104°F can lead to dehydration, cardiovascular strain, and heat stroke. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- D. Paradise Trails Mobile Home Park, 2485 W. Wigwam Ave.:** A routine inspection at the spa resulted in an IHH closure with multiple violations. A gate did not self-close or self-latch, and the spa had high cyanuric acid and high chlorine. An improperly functioning gate poses a drowning risk by allowing unattended children access to the pool area and high cyanuric acid reduces the effectiveness of chlorine. A reinspection is still pending.
- E. Best Western Plus Las Vegas West, 8669 W. Sahara Ave.:** A routine inspection at the spa resulted in an IHH closure due to high bromine. High bromine concentrations can cause skin, eye, and lung irritation. A reinspection is still pending.
- F. Pacific Harbors Sunrise Apartments, 5150 E. Sahara Ave.:** A reinspection conducted at the pool as part of a Community Multi-Agency Response Team (CMART) action resulted in a written compliance schedule. The pool was management closed and drained at the time of the reinspection; however, standing water remained in the pool and equipment had been changed without a remodel permit. Standing water may become harborage for pests if not removed. A reinspection is still pending.
- G. Tides on Wynn Apartments, 3800 Wynn Rd.:** Reinspections conducted at the pools as part of a CMART action resulted in written compliance schedules. The pools were management closed and drained at the time of the reinspections, but their main drain covers were damaged. Reinspections are still pending.
- H. The Croix Townhomes, 1281 Galleria Dr.:** A routine inspection at the spa resulted in an IHH closure with multiple violations. The spa had high chlorine, and the water temperature exceeded 104°F. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- I. Millennium East Apartments, 3580 E. Alexander Rd.:** A routine inspection at the pool resulted in an IHH closure due to high chlorine. A reinspection is still pending.
- J. Westgate Hotel and Casino, 3000 S. Paradise Rd.:** A routine inspection at the pool resulted in an IHH closure due to a damaged drain cover. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- K. Tides on Twain Apartments, 4455 E. Twain Ave.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The pool had a damaged drain cover, high chlorine, and high cyanuric acid. A reinspection is still pending.
- L. Valencia Apartments, 1455 E. Katie Ave.:** A routine inspection at the pool resulted in an IHH closure due to low chlorine. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- M. Skye Canyon Park, 10115 W. Skye Canyon Park Dr.:** A routine inspection at the spa resulted in an IHH closure due to a damaged drain cover. A reinspection is still pending.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Sept. 2024	Sept. 2025		FY 24-25	FY 25-26	
Total Pre-Permitting Services	384	297	↓	1,386	1,275	↓
New Project Submissions	102	71	↓	261	334	↑
Completed Projects	56	90	↑	273	361	↑
Total Projects Currently in Plan Review	425	466	↑			

2. Aquatic Health Plan Review:

- A. **Avion at Sunrise Mountain, 6901 E. Lake Mead Blvd.:** A plumbing inspection for the spa resulted in failure due to incorrect suction outlet fitting assembly (SOFA) plumbing, which can result in suction entrapment. A reinspection is still pending.
- B. **Silver Springs, 1951 Silver Springs Pkwy.:** A plan review was conducted for a skimmer remodel. The originally proposed skimmers did not meet the required flow rate for the system, which could lead to improper filtration of the pool. A revised application was submitted and approved.
- C. **Snug Harbor Apartments, 2780 E. Flamingo Rd.:** A plumbing inspection was not approved due to incorrect SOFA plumbing. A reinspection is still pending.
- D. **Sunrise Bay Homeowner's Association, 2110 Los Feliz St.:** A waiver application to allow a single, blockable SOFA configuration with an additional safety device installed was not approved as it did not adequately identify the risk associated with waiving the regulatory requirement. Once the required information was provided, the waiver was approved.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Ocean Seafood Market, 6620 W. Flamingo Rd.; Izumi Steakhouse, 9310 S. Eastern Ave.; Panaderia La Asuncion, 1458 E. Charleston Blvd.; Manila BBQ and Seafood Grill, 4500 E. Sunset Rd.; and Hashtag India, 855 E. Twain Ave.

IX. REGULATORY SUPPORT

1. Staff participated in or performed the following activities and participated in the following external meetings: Regulatory and Laboratory Training System Steering Committee meeting; Association of Food and Drug Officials Food Protection Education Resource Collection Committee; National Environmental Health Association (NEHA) Environmental Health Leadership Academy Year 5 Mentorship meetings; Conference for Food Protection (CFP) Executive Board meeting; NEHA Food Safety Program Committee; CFP Food Safety Culture at Retail Committee meeting; CFP Program Standards Committee meetings; Cultivating a Food Safety Culture webinar; assisted with Accela User Acceptance Testing reviews; Retail Flexible Funding Model Mentorship meetings; and worked with SNHD Finance staff and the grantor to update the budget for additional funding for a site visit to the mentee.
2. 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.
3. Special Processes staff received seven new submissions and released five special process files affecting 22 facilities. There are currently 18 files in review.

4. Label Review staff received 13 new submissions and released eight label files consisting of 59 labels. There are currently 14 files in review.
5. Cottage Food Operations staff completed 40 new registrations and 139 new inquiries, frequently with multiple follow-up inquiries per individual.

CDS/hh