



Memorandum

Date: November 20, 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	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Routine Inspections	2,091	2,240	↑	8,882	9,482	↑
Reinspections	160	212	↑	723	826	↑
Downgrades	158	179	↑	663	788	↑
Closures	10	14	↑	48	63	↑
Special Events	122	151	↑	320	360	↑
Temporary Food Establishments & Tasting Event Booths	1,458	1,349	↓	2,519	2,714	↑
TOTALS	3,999	4,145	↑	13,155	14,233	↑

↑ (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. Hacienda El Conejo, 1775 E. Tropicana Ave.: On October 2, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 45 demerits. Other violations included touching food with bare hands, operating a bar without an approved health permit, expired foods, improper food and medicine storage, and improperly stocked hand sink. The owner attended a supervisory conference prior to reopening. The facility was reinspected and reopened with zero demerits on October 7.

- B. **Green Valley Grocery #34, 6055 W. Flamingo Rd.:** On October 5, the facility was closed for an IHH, sewage overflowing from a servicing manhole. The inspector documented five demerits. The facility was reinspected and reopened with three demerits on October 14.
 - C. **California Pizza Kitchen at Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On October 6, the facility was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on October 8.
 - D. **Mother Falafel, 6375 S. Rainbow Blvd.:** On October 6, the facility was closed for a failed CPH inspection that resulted in more than 15 demerits. The inspector documented 23 demerits. The facility was reinspected and reopened with zero demerits on October 8.
 - E. **Bikini Bay Bar, 1955 S. Casino Dr.:** On October 7, the facility was closed for an IHH, no potable or hot water. The inspector documented 10 demerits. The facility was reinspected and reopened with zero demerits on October 9.
 - F. **Cheba Hut "Toasted" Subs, 470 N. Stephanie St.:** On October 7, the facility was closed for an IHH, no potable or hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on October 8.
 - G. **El Herradero Night Club, 3402 E. Lake Mead Blvd.:** On October 17, the facility was closed for an IHH, pest infestation. The inspector documented 12 demerits. The facility remains closed at this time.
 - H. **Subway #968, 4955 E. Craig Rd.:** On October 17, the facility was closed for an IHH, no potable or hot water. The inspector documented 21 demerits. The facility was reinspected and reopened with zero demerits on October 18.
 - I. **Toto's Grill, 3910 S. Maryland Pkwy.:** On October 23, the facility was closed for an IHH, no potable or hot water. The inspector documented 40 demerits. The facility was reinspected and reopened with zero demerits on October 24.
 - J. **Crown Café and Bakery, 4355 Spring Mountain Rd.:** On October 24, the facility self-closed due to finding evidence of pests. The owner is addressing the issue, and the facility remains closed at this time.
 - K. **China A Go Go, 1983 N. Nellis Blvd.:** On October 28, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility remains closed at this time at this time.
 - L. **Biwon, 2721 W. Sahara Ave.:** On October 29, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. The facility remains closed at this time.
 - M. Staff conducted unpermitted food vending complaint investigations with representatives from City of North Las Vegas Business License, City of North Las Vegas Police Department, City of Las Vegas Business License, and the Las Vegas Metropolitan Police Department.
 - N. Staff closed 63 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
An FSAM was held with the following facility: Nattie's Thai Kitchen, 949 Empire Mesa Way; Rosticeria Littzy, 2987 N. Las Vegas Blvd.; Alta Water, 7518 Westcliff Dr.; and Tacos Colima #4, 439 Rock Quarry Way.
3. **Supervisory/Managerial Conferences:**
Conferences were held with the following facilities: Tambayan BBQ at Fantastic Swap Meet, 1717 S. Decatur Blvd.; Hacienda El Conejo, 1775 E. Tropicana Ave.; Nana Sushi, 4870 Blue Diamond Rd.; Famous Dave's Rainbow, 1951 N. Rainbow Blvd.; and Fuddruckers at Orleans, 4500 W. Tropicana Ave.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Foodborne Illness Investigations	11	7	↓	28	36	↑
Childhood Elevated Blood Lead Levels	1	2	↑	6	10	↑
Legionella Travel Associated Investigations	5	2	↓	14	6	↓
Legionella Residential Investigations	0	3	↑	10	16	↑

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. **Chick-fil-A, 7010 S. Las Vegas Blvd.:** On October 2, staff responded to a confirmed case of campylobacter. Staff observed risk factors that could lead to illness including improper storage of raw foods. The inspection resulted in an A grade.
- B. **Café Zupas, 5758 Centennial Center Blvd.:** On October 6, 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.
- C. **Burger Barn, 3000 S. Las Vegas Blvd.:** On October 14, staff responded to multiple reports of illness. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- D. **Rivas Mexican Grill, 775 W. Craig Rd.:** On October 17, staff responded to a confirmed case of salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices, improper storage of raw meats, and food held at improper temperatures. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- E. **Smith and Wollensky, 3377 S. Las Vegas Blvd.:** On October 17, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including improper storage of chemicals, use of food additives without an approved plan, and improper use of chemical pesticides. The inspection resulted in an A grade.
- F. **Jack's Place, 544 Nevada Way:** On October 22, staff responded to a confirmed case of yersinia. Staff observed risk factors that could lead to illness including cross contamination between raw and ready-to-eat foods and improper sanitizing of food contact surfaces. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.
- G. **McDonalds's, 310 N. Boulder Hwy.:** On October 24, staff responded to a confirmed case of Shiga toxin-producing E. coli (STEC). Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.

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	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	7	5	↓	19	17	↓
Adjudicated Hearing Cases	6	5	↓	15	13	↓
Total Cases Received	79	63	↓	318	299	↓
Total Cases Referred to Other Agencies	10	13	↑	77	52	↓
Hearing Penalties Assessed	\$10,000	\$3,108	↓	\$18,500	\$11,108	↓

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	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Inspections	242	216	↓	1,098	1,035	↓

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

Underground Storage Tanks	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Compliance Inspections	53	64*	↑	245	190	↓
Final Installation/Upgrade/Repair Inspections	4	1	↓	10	6	↓
Closure Inspections	2	1	↓	5	3	↓
Spill Report Investigations	3	1	↓	7	4	↓

**UST inspection numbers include Sept. 2025 when NDEP was down for a cyber-attack.*

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

Permitted Disposal Facilities	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Inspections	38	27	↓	100	90	↓
Reinspections	1	0	↓	3	2	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	431	378	↓	1,948	1,587	↓
West Nile Virus Surveillance Mosquitoes Tested	3,883	6,387	↑	20,506	23,526	↑
West Nile Virus Surveillance Submission Pools Tested	414	417	↑	1,661	1,469	↓
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	32	61	↑	137	110	↓
Public Accommodations Inspections	13	10	↓	34	45	↑
Public Accommodations Complaints	27	10	↓	86	62	↓
Mobile Home/Recreational Vehicle Park Inspections	6	5	↓	7	9	↑
Mobile Home/Recreational Vehicle Park Complaints	4	4	→	9	6	↓

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** – Baker Commodities, Inc (Waste Grease) and EvTerra (Recycling Center)
- B. **Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. **Facility Applications Being Processed** – Recycling Centers (2); Waste Grease (2); and Medical Waste Management (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in November:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Asbestos Permits Issued	81	58	↓	290	236	↓
Revised Asbestos Permits Issued	9	6	↓	31	16	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Tentative Maps-Received	18	27	↑	52	66	↑
Tentative Maps-Lot Count	825	1,606	↑	3,036	3,026	↓
Final Maps-Received	23	26	↑	69	92	↑
Final Maps-Lot Count	1,142	792	↓	2,784	3,050	↑
Final Maps-Signed	20	16	↓	60	69	↑
Final Maps (Signed)-Lot Count	1,057	778	↓	2,903	2,243	↓
Improvement Plans-Received	18	25	↑	60	96	↑
Improvement Plans-Lot Count	1,006	791	↓	2,784	3,101	↑
Expedited Improvement Plans-Received	0	1	↑	0	1	↑
Expedited Improvement Plans-Lot Count	0	1	↑	0	1	↑

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

Individual Sewage Disposal Systems	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Residential ISDS Permits	7	8	↑	24	22	↓
Commercial ISDS Permits	1	0	↓	2	0	↓
Commercial Holding Tank Permits	1	0	↓	14	11	↓
Residential Tenant Improvements	19	23	↑	73	82	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	8	11	↑	32	37	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	20	13	↓	27	54	↑
Public Water System Violations Issued	9	15	↑	44	28	↓

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:

- **Indian Springs Water Co. Inc.:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
 - **Loves Travel Stop and Country Store:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
 - **North Las Vegas Utilities:** 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; the Coyote Springs Golf Course; and Blue Diamond Rainbow SW.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	74	118	↑	243	292	↑
School Facility Kitchen Complaints	0	1	↑	3	3	→
School Facility Inspections	97	137	↑	276	344	↑
School Facility Complaints	4	3	↓	15	10	↓
Summer Food Service Surveys	8	3	↓	33	11	↓
Child Care Facility Inspections	21	12	↓	145	153	↑
Child Care Facility Complaints	2	0	↓	11	9	↓
Body Art Facility Inspections	54	39	↓	233	234	↑
Body Art Facility Complaints	5	6	↑	23	16	↓
Body Art Artist Special Event Inspections	6	26	↑	12	132	↑
Total Program Services Completed	271	345	↑	994	1,204	↑

1. Schools:

- A. **Oran Gragson Elementary School, 555 N. Honolulu St.:** During a routine inspection, SNHD staff closed some restrooms because water was not available at the hand sinks. School staff had turned off the water because the hot water temperature posed a scalding hazard. Hand sanitizer had been placed at each hand sink as a substitute for handwashing. SNHD staff required school administration to close the restrooms and repair the hand sinks. Students were directed to use the nearest set of restrooms until the hot water was repaired. The violation was corrected the following day, with the hot water temperature adjusted to below 110°F.
- B. **Burkholder Middle School, 355 W. Van Wagenen St.:** Staff investigated a complaint alleging that no water was available at the school. School administration reported that the main water line to the school had been damaged during repairs resulting in the loss of water. Clark County School District representatives had already notified SNHD as required by the regulations and had implemented their contingency plans for loss of water service. These plans include the placement of portable handwashing stations and drinking fountains throughout the school with custodial staff using buckets of water to flush toilets. Water was restored after the end of the school day, and all restrooms were operational the following day. The

drinking fountains remained out of use while awaiting water safety test results. The school kitchen continued to operate by serving only pre-packaged food during the water outage.

- C. Vanderburg, John C. Elementary School, 2040 Desert Shadow Trail:** SNHD staff observed operators of the student store selling food that requires refrigeration for safety. The student store does not have a health permit for food that requires refrigeration. A Cease-and-Desist Order was issued, and school administration was given a copy of the SNHD policy for food service in schools.
- D. Innovation Academy, 5705 N. Rainbow Blvd.:** During a routine inspection, staff observed several hazards that resulted in the closure of the playground. Hazards included inadequate loose-fill surfacing depth, inadequate use-zones, a head entrapment hazard, a potential entanglement hazard near a slide entrance, and protrusions. Loose-fill surfacing must be maintained at a minimum depth of nine inches to prevent injuries resulting from falls and use zones are required to prevent serious collisions. The playground remains closed at this time.
- E. Legacy Charter School, 5024 Valley Dr.:** During a routine inspection, staff observed several hazards that resulted in two swing sets being taken out of use. These hazards included potential entanglement hazards on the support beam of one swing set and protrusions on the seats of both swing sets. Staff also observed several hazards on one play structure including missing handrails, missing signage, and excessive dirt and debris. The play equipment cannot be used at this time and has been placed on a repair timeline.

2. Body Art:

- A. Storytellers Tattoo, 3335 E. Russell Rd.:** Staff investigated a complaint alleging that artists were returning used ink to the original ink container and touching needles with gloved hands, compromising sterile techniques. The shop owner clarified that ink is dispensed into single service containers used for each tattoo. Any ink remaining at the end of a session is left in the container to dry and is then disposed of in the trash. An artist who was present confirmed that leftover inks are never returned to the original container. Staff observed one artist setting up for a tattoo, and no violations were observed. The complaint was unsubstantiated at the time of the investigation.
- B. Las Vegas Tattoo Studios, 1955 E. Tropicana Ave.:** Staff investigated a complaint alleging that dermal piercing procedures were being performed using dermal punch instruments. Dermal piercing is prohibited by SNHD Regulations. The shop owner confirmed that the facility does not perform any dermal piercings or any similar procedures. The shop sells dermal jewelry but does not offer piercing services. Staff did not find any piercing equipment at the facility and all workstations were equipped exclusively with tattooing tools. A review of the consent forms found no references to piercing services. The complaint was unsubstantiated at the time of the investigation.
- C. Crown Electric Tattoo Company Piercing, 2470 E. Tropicana Ave.:** Staff investigated a complaint alleging that dermal piercings were being performed in the facility. The piercing artist stated that they perform "staple" piercings, which is a piercing technique that complies with SNHD Regulations. Consent forms could not be reviewed because they were not being kept onsite or otherwise available for review. The owner of the facility was instructed to maintain consent forms onsite for at least two years for review upon request by SNHD staff. The piercing station did have dermal punch tools present, but no dermal jewelry was found. The owner reported that dermal punch tools were given to them as donations after their previous

location had burned down. Staff witnessed the disposal of the dermal tools. The complaint was unsubstantiated at the time of the investigation.

- D. Alpha Male SMP, 9640 W. Tropicana Ave.:** A routine inspection resulted in a noncompliant status due to multiple violations. An artist was providing services with a full sharps container, with no replacement available to dispose of their sharps. The artist was not able to provide any biohazardous waste records for the past three years to show proof of proper disposal. The patron consent forms were missing many required items including health questions, informed consent statements, and a listing of supplies used during the procedure. The aftercare instructions were not prominently displayed and were missing the required adverse reaction statement. A reinspection was conducted, and the facility was in compliance with the SNHD Regulations.
- E. Trip Ink, 5115 Dean Martin Dr.:** A routine inspection resulted in a noncompliant status. Violations included a body artist working with an expired body art card, failure to provide proper documentation for a visiting body artist, no hot water provided at two workstation hand sinks, expired spore tests, incomplete documentation for the sterilization logs, and noncompliant consent forms. A supervisory conference has been scheduled, and a reinspection is still pending.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,350	740	↓	4,284	3,877	↓
New Project Submissions	207	180	↓	989	992	↑
Completed Projects	260	209	↓	950	1,042	↑
Total Service Requests Currently in Pre-Permitting	1,380	1,230	↓			

1. Enforcement Actions and Investigations:

- A. Masterpiece Cuisine Sun City Anthem Buffet, 2450 Hampton Rd.:** During a routine inspection, staff found an unpermitted Sunday brunch buffet. The operator was issued a Cease-and-Desist Order until a health permit was approved. A plan review application for the Sunday brunch was received, plans were reviewed, and the health permit was approved following a final permitting inspection.
- B. Viareggio Italian, 4275 S. Durango Dr.:** A CPH inspection for the bar failed due to lack of ware washing equipment, inadequate refrigeration, and no functional hand sinks. At the reinspection, most deficiencies were corrected but the ware wash sink lacked a drain board resulting in another failed inspection. A second reinspection was conducted, and the health permit was approved.
- C. Tacos Los Gueros de Tijuana, 320 N. Nellis Blvd.:** During a CPH inspection, staff found two refrigerators operating at unsafe temperatures. The affected foods were voluntarily discarded by the operator, and one of the refrigerators was taken out of service by SNHD staff. The thermostat on the other refrigerator was adjusted, which corrected the problem. Staff also found a blender that was not sanitation certified, and a penetration in the wall of the kitchen. All equipment must be sanitation certified

and working properly. The health permit was approved with corrections required within ten days.

- D. Harvest Café #2, 6412 N. Losee Rd.:** A final permitting inspection failed due to an IHH, no hot water. SNHD Regulations require that facilities maintain a continuous supply of hot water and minimum temperatures. A reinspection is still pending.
- E. Penang Hawker Food, 7400 S. Las Vegas Blvd.:** During a CPH inspection, staff found a meat grinder with a falsified UL Sanitation sticker. The grinder had rust on the food contact surfaces and dried food debris lodged between the cutting components. Staff also found a non-draining ice chest holding consumable ice. SNHD Regulations require food equipment to meet American National Standards Institute (ANSI) sanitation standards and that ice bins be sloped to an outlet that allows complete and continuous draining. The owner was instructed to remove the meat grinder and replace the ice chest with a self-draining bin. The health permit was approved following corrections.
- F. Frank Food Truck Commissary, 4300 W. Tropicana Ave.:** A final permitting inspection resulted in failure due to the three -compartment sink being connected to an unapproved grease interceptor, an unfinished truck servicing depot area, and lack of water test results for total coliforms. Grease interceptors must be approved by the sewer authority and water test results showing samples are negative for coliforms are required once construction is complete. A reinspection is still pending.
- G. Papa Joes Chicken and Waffles, 6320 Simmons St.:** Submitted plans were not approved because they did not include the refrigeration equipment. Adequate refrigeration must be verified for the proposed menu for plan approval. Plans were resubmitted the following day and approved with five refrigeration units. A final permitting inspection is still pending.
- H. Capital One Lounge LAS, 5757 Wayne Newton Blvd.:** During a final permitting inspection, staff observed a waste line with no secondary containment over a section of the remote storage area. SNHD Regulations prohibit food storage under sewer lines that are not shielded to intercept potential drips. The permit was approved with the stipulation that the area under the waste line will not be used for food or equipment storage until containment is installed and approved.
- I. Resorts World Crockford Lobby Pantry, 3000 S. Las Vegas Blvd.:** During a final permitting inspection, several violations were observed including failure to seal the mop sink closet to the wall, gaps around outlets, and a broken soap dispenser with no alternative soap provided. Gaps must be sealed to prevent pests from entering and any gap in an area subject to moisture can damage walls and harbor pests. Soap must always be provided at all hand sinks. A temporary soap dispenser was provided, and the gaps were sealed by end of day. The health permit was approved.
- J. Kiddie Academy of Northwest Las Vegas, 6031 W. Craig Rd.:** A final permitting inspection failed due to hazards observed on the playground and in classrooms. Playground fencing had large gaps between the fences and support walls, and gaps beneath gates created head entrapment hazards. Head entrapment can lead to strangulation and death. The American Society for Testing and Materials (ASTM) standards for playgrounds prohibit openings between 3.5 inches and 9 inches because small children entering the opening, either feet first or headfirst, may not be able to get themselves out. Unshaded metal drinking fountains on the playground presented burn hazards for children. Hand sink heights were too high within the classrooms causing the fixtures to be out of reach for small children. Following corrective actions and reinspection, the health permit was approved.
- K. Alta Water, 7518 Westcliff Dr.:** A CPH inspection resulted in failure for an IHH, no hot water. The inspector documented 36 demerits. The water temperature taken from

the three-compartment sink and both hand sinks was 77°F. SNHD Regulations require a minimum of 100°F hot water at all hand sinks. Additionally, the person-in-charge (PIC) was unable to identify the source of minerals for the alkaline water, there was a complete absence of sanitizer, water test results were not available, there was a large leak beneath the filtration equipment, a gap beneath the back door, and a rodent snap trap inside the facility. SNHD Regulations require that all food ingredients be from an approved source, the facility must be in good condition, and all pest control must be done by a licensed operator. The new owner is in the process of making corrections. A Food Safety Assessment Meeting is scheduled, and a reinspection is still pending.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Total Operation Inspections	664	608	↓	3,084	2,560	↓
Complaint Investigations	8	20	↑	144	170	↑
Inactive Body of Water Surveys	7	6	↓	32	22	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	4	1	↓	31	17	↓
Total Program Services Completed	683	635	↓	3,291	2,769	↓

1. Aquatic Health Operations

- A. Bella Terra Apartments, 1349 W. Horizon Ridge Pkwy.:** A routine inspection conducted at the pool resulted in an IHH closure for multiple violations. The pool had high chlorine, high cyanuric acid, and an unsecured drain cover. High chlorine concentrations can cause skin, eye, and lung irritation. High cyanuric acid levels inhibit the action of chlorine. A reinspection is still pending.
- B. Sonoma Palms Apartments, 3050 N. Jones Blvd.:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. The pool had a broken drain cover and high cyanuric acid. Broken or unsecured suction outlet covers can create a suction entrapment hazard, which could result in drowning. A reinspection is still pending.
- C. Tropical Vista Homeowner's Association (HOA), 6100 Schmidt St.:** A routine inspection conducted at the pool resulted in an IHH closure due to broken glass near the aquatic venue. Broken glass can cause lacerations. Following corrections, the pool was reinspected and approved to reopen.
- D. Park 80 Apartments, 4480 Sirius Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to the southwest gate not self-latching. An unsecure and improperly working gate may allow a child to access the pool area without supervision, which could result in drowning. The gate was repaired the same day, and the pool was reinspected and approved to reopen.
- E. Maycliff Mobile Home Park, 3601 E. Wyoming Ave.:** A complaint investigation conducted at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine and high cyanuric acid. Immediate corrections were made, and the spa was reinspected and approved to reopen.

- F. Auric at Symphony Park, 250 Promenade Pl.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had no detectable chlorine, a water temperature of 107.8°F, and a broken drain cover. Water temperatures greater than 104°F may cause overheating, dehydration, burns, and rashes. A reinspection is still pending.
- G. AC and Element Hotel, 330 S. Grand Central Pkwy.:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. One door was not self-closing, there was no detectable chlorine, and the disinfection feeder was not functioning. A non-functioning disinfection feeder will not provide proper chlorine levels, which could expose bathers to unknown pathogens. A reinspection is still pending.
- H. WorldMark Club, 8601 S. Las Vegas Blvd.:** A routine inspection conducted at the South Spa resulted in an IHH closure due to multiple violations. The spa had high chlorine and a broken drain cover. Corrections were made, and the spa was reinspected and approved to reopen.
- I. Colton Apartments, 320 Conestoga Way:** A routine inspection conducted at the pool resulted in an IHH closure due to the gates not self-closing. A reinspection is still pending.
- J. Independence, 3113 Independence Park St.:** A routine inspection conducted at the pool resulted in an IHH closure due to the North gate not self-closing. The gate was secured the same day, and the pool was reinspected and approved to reopen.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Oct. 2024	Oct. 2025		FY 24-25	FY 25-26	
Total Pre-Permitting Services	461	330	↓	1,819	1,642	↓
New Project Submissions	152	105	↓	410	477	↑
Completed Projects	68	95	↑	335	467	↑
Total Projects Currently in Plan Review	412	501	↑			

2. Aquatic Health Plan Review:

- A. Aria, 3730 S. Las Vegas Blvd.:** A final inspection was conducted for a new chemical controller installed on the spa. The pH was initially below the acceptable range, which would impact the effectiveness of the disinfecting agent. After the controller was recalibrated, the pH tested within the acceptable range and the remodel was approved.
- B. Caesars Palace Hotel and Casino, 3570 S. Las Vegas Blvd.:** Suction outlet fitting assembly (SOFA) remodels were submitted for the health spas. The SOFA flow rates were unknown due to the presence of existing custom-designed grates. An engineer has provided maximum flow rates for the grates, and staff review is still pending.
- C. Boulder City Main Pool, 861 Avenue B:** At a plumbing inspection for the pool, staff found an insufficient sump for the drain covers. Failure to obtain sufficient sump depth could result in a suction entrapment hazard. Corrections were made and the inspection was approved.

- D. **Las Vegas Grand Apartment Spa, 818 E. Flamingo Rd.:** A SOFA remodel application was denied because the plumbing configuration was not correct. Corrections were made and the application was approved.
- E. **Allegro at La Entrada, 951 Las Palmas Entrada Ave.:** A SOFA plumbing inspection resulted in failure because the plumbing configuration was not correct. A resubmittal is still pending.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Soulbelly BBQ, 1327 Main St.; Brother's Restaurant, 1720 E. Charleston Blvd.; Kamu at the Palazzo, 3325 S. Las Vegas Blvd.; Taj Palace Indian Cuisine, 7175 W. Lake Mead Blvd.; PF Chang's, 6671 S. Las Vegas Blvd.; and Kebab and Kurry, 6825 S. Las Vegas Blvd.

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 virtual and in-person meetings; Association of Food and Drug Officials Food Protection Education Resource Collection Committee and Local Retail Training Focus Group; 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; assisted with Accela User Acceptance Testing reviews; Retail Flexible Funding Model Mentorship meetings and quarterly call; began work for 2026 Crumrine Award application; attended SNHD All-Hands 2025 meeting; updated beer line data collection survey, trained collectors, and conducted surveys; held calls with other jurisdictions to provide information on SNHD's restaurant grading process; attended EH Food Safety Partnership quarterly meeting; met with Nevada Department of Agriculture representatives regarding current policies and practices; and worked with SNHD Finance and the grantor to update the budget for additional funding for a site visit to the mentee.
2. Staff attended the following webinars: *From Challenge to Change: How Oral Culture Training Transforms Food Safety Practices*; *Rodent Control Foundations: Behavior, Risks, and Real-World Challenges*; *Interrogate Your Assumptions*; and *Weathering the Storm: The Importance of Environmental Health Preparedness and Response, Part I*.
3. Staff issued renewals for two organizations who conduct training and testing in lieu of individuals taking the SNHD onsite food handler safety training card exam.
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 submissions of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans.
5. Special Processes staff planned and facilitated the Retail Specialized Processes Mentoring Program quarterly call on October 10.
6. Special Processes staff assisted EH Food Operations staff with two special events: Art in the Park on October 4 and Aki Matsuri on October 11.
7. Special Processes staff received 11 new submissions and released six special process files affecting seven facilities. There are currently 23 files in review.
8. Label Review staff received 17 new submissions, released 15 label files consisting of 86 labels, and there are currently 21 active files in review.

9. Cottage Food Operations staff completed 61 new registrations and 83 new inquiries, frequently with multiple follow-up inquiries per individual.

CDS/hh