



Memorandum

Date: January 22, 2026

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report – November 2025

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Routine Inspections	1,505	1,584	↑	10,387
Reinspections	130	143	↑	853
Downgrades	108	118	↑	771
Closures	6	10	↑	54
Special Events	89	76	↓	409
Temporary Food Establishments & Tasting Event Booths	1,169	1,086	↓	3,688
TOTALS	3,007	3,017	↑	16,162
				17,250

↑ (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. **Nanay Gloria's Filipino Fast Food, 5980 Spring Mountain Rd.:** On November 12, the facility was closed for an Imminent Health Hazard (IHH), inadequate refrigeration. The inspector documented 31 demerits. Other violations included: contaminated foods, food in the temperature danger zone, improper storage of raw animal products, and improper cooling methods. The facility was reinspected and reopened with zero demerits on November 13.

- B. **Smart and Final Meat Dept #728, 1941 N. Decatur Blvd.:** On November 14, the permitted area was closed for an IHH, no hot water. The inspector documented eight demerits. The permitted area was reinspected and reopened with zero demerits on November 17.
- C. **Seafood City Supermarket - Grill City, 10405 S. Eastern Ave.:** On November 19, the permitted area was closed for several IHHs, inadequate refrigeration and pest infestation. The inspector documented 27 demerits. The permitted area was reinspected and reopened with zero demerits on November 21.
- D. **Daisho Sushi, 7435 S. Eastern Ave.:** On November 20, the facility was closed for an IHH, no hot water. The inspector documented 13 demerits. The facility was reinspected and reopened with zero demerits on November 21.
- E. **The Hungry Hippo, 1531 S. Las Vegas Blvd.:** On November 20, the facility was closed for an IHH, no hot water. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on November 22.
- F. **Fofana Imports - Processing, 3913 W. Charleston Blvd.:** On November 21, the facility was closed for an IHH, no hot water. The inspector documented 24 demerits. The facility remains closed at this time.
- G. **Soru Ramen, 5061 E. Sahara Ave.:** On November 24, the facility was closed for an IHH, no hot water. The inspector documented 14 demerits. The facility was reinspected and reopened with three demerits on November 25.
- H. Staff closed 21 unpermitted food vending complaint investigations.

2. **Supervisory/Managerial Conferences:**

- A. Conferences were held with the following facilities: Los Tacos, 1710 E. Charleston Blvd. and 4001 W. Sahara Ave.; and West Texas Chop House, 851 Mall Ring Cir.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Foodborne Illness Investigations	1	1	→	6
Childhood Elevated Blood Lead Levels	1	2	↑	16
Legionella Travel Associated Investigations	12	8	↓	44
Legionella Residential Investigations	0	1	↑	11

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. **Capital One Lounge, 5757 Wayne Newton Blvd.:** On November 3, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper cooling of cooked foods. The inspection resulted in an A grade.
- B. **Buffet at Asia, 1518 E. Flamingo Rd.:** On November 5, staff responded to multiple confirmed cases of Norovirus. Staff observed risk factors that could lead to illness including improper handwashing and improper protection of food and food contact surfaces from consumer contamination. The inspection resulted in a B downgrade. The facility was reinspected and passed with an A grade.

C. **Wynn Buffet, 3131 S. Las Vegas Blvd.**: On November 10, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including improper cooling of cooked foods, foods held at improper temperatures, and food contact surfaces not protected from consumer contamination. The inspection resulted in an A grade.

D. **Nittaya's Secret Kitchen, 8427 W. Lake Mead Blvd.**: On November 12, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including improper cooling of cooked foods. The inspection resulted in an A grade.

E. **Vanderpump at Paris, 3655 S. Las Vegas Blvd.**: On November 12, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including refrigeration units in disrepair, foods held past their expiration dates, and foods stored near sources of contamination. The inspection resulted in a C downgrade. The facility was reinspected and passed with an A grade.

F. **Rolling Smoke Barbeque, 4115 S. Grand Canyon Dr.**: On November 18, 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 an A grade.

G. **La Bonita, 2672 N. Las Vegas Blvd.**: On November 21, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness including improper handwashing practices, absence of sanitizing chemicals, inadequate cleaning of food equipment, and food held at improper temperatures. The inspection resulted in a B downgrade. A reinspection is still pending.

H. **Mariana's, 574 N. Eastern Ave.**: On November 24, 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.

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	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Notices of Violations (New & Remails)	4	6	↑	23
Adjudicated Hearing Cases	7	0	↓	22
Total Cases Received	45	40	↓	363
Total Cases Referred to Other Agencies	8	8	→	85
Hearing Penalties Assessed	\$14,000	\$0	↓	\$32,500
				\$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	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Inspections	112	124	↑	1,210
				1,159

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

Underground Storage Tanks	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Compliance Inspections	63	29	↓	308
Final Installation/Upgrade/Repair Inspections	4	4	→	14
Closure Inspections	2	1	↓	7
Spill Report Investigations	2	4	↑	9
				8
				↓

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

Permitted Disposal Facilities	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Inspections	17	18	↑	117
Reinspections	2	0	↓	5
				2
				↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
West Nile Virus Surveillance Traps Set	17	123	↑	1,965
West Nile Virus Surveillance Mosquitoes Tested	33	2,917	↑	20,539
West Nile Virus Surveillance Submission Pools Tested	8	162	↑	1,669
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,237
West Nile Virus Surveillance Positive Submission Pools	0	0	→	42
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0
Mosquito Activity Complaints	2	27	↑	139
Public Accommodations Inspections	44	59	↑	81
Public Accommodations Complaints	10	9	↓	97
Mobile Home/Recreational Vehicle Park Inspections	18	3	↓	25
Mobile Home/Recreational Vehicle Park Complaints	1	2	↑	10
				13
				↑

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** – Republic Services Medical Waste Division (Medical Waste Management); and Clean Harbors (Waste Grease)
- 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 (1); and Waste Grease (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in December:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Asbestos Permits Issued	55	55	→	345
Revised Asbestos Permits Issued	3	1	↓	34

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Tentative Maps-Received	11	8	↓	63
Tentative Maps-Lot Count	719	186	↓	3,755
Final Maps-Received	10	21	↑	79
Final Maps-Lot Count	524	713	↑	3,308
Final Maps-Signed	14	26	↑	74
Final Maps (Signed)-Lot Count	654	731	↑	3,557
Improvement Plans-Received	10	20	↑	70
Improvement Plans-Lot Count	460	624	↑	3,244
Expedited Improvement Plans-Received	0	0	→	0
Expedited Improvement Plans-Lot Count	0	0	→	1

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

Individual Sewage Disposal Systems	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Residential ISDS Permits	3	5	↑	27
Commercial ISDS Permits	0	1	↑	2
Commercial Holding Tank Permits	1	0	↓	15
Residential Tenant Improvements	17	22	↑	90
Residential Certifications	0	0	→	0
Compliance Issues	8	9	↑	40
				46
				↑

**ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year
Data**

Safe Drinking Water Program	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Public Water System Sanitary Surveys	17	1	↓	44
Public Water System Violations Issued	13	10	↓	57
				45
				↓

2. Safe Drinking Water Activity:

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

- **Las Vegas Valley Water District:** One routine sample was *coliform*-positive. The repeat samples were *coliform*-negative.
- **Harris Springs Ranch:** One routine sample was *coliform*-positive. One of four repeat samples was *coliform*-positive. The occurrence of two positive results triggered a Level 1 Assessment (Operation Self-Assessment). That assessment and its corresponding corrective actions are due from the water system operator by December 30.
- **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	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
School Facility Kitchen Inspections	106	93	349	413
School Facility Kitchen Complaints	0	0	3	4
School Facility Inspections	131	106	407	480
School Facility Complaints	4	0	19	10
Summer Food Service Surveys	6	2	39	13
Child Care Facility Inspections	12	15	157	170
Child Care Facility Complaints	1	1	12	11
Body Art Facility Inspections	21	28	254	267
Body Art Facility Complaints	6	3	29	20
Body Art Artist Special Event Inspections	253	13	265	147
Total Program Services Completed	540	261	1,434	1,535

1. Child Care:

- A. **Imagination Station, 2750 S. Rancho Dr.:** Staff investigated a complaint alleging that staff members were refilling empty disinfectant containers with drinking water to be dispensed in the classrooms. The investigation revealed a container that previously held an alcohol-based disinfectant relabeled as "water." Staff instructed the Director to dispose of the repurposed container, provide food-safe water containers in all the classrooms, and ensure that the containers are filled only at approved potable water sources. The complaint was substantiated.
- B. **Kidtown Las Vegas, 5270 S. Pecos Rd.:** Staff responded to a complaint alleging that the toilet seats were contaminated with fecal matter. The restrooms were clean at the time of the investigation. The Director reported that the restrooms are cleaned twice daily, once during nap time and again at the end of the day. Classroom staff confirmed that the bathrooms are cleaned twice daily. The complaint was unsubstantiated at the time of the investigation.
- C. **Kindercare Childcare #301920, 7380 S. Buffalo Dr.:** During a routine inspection, staff observed numerous violations that resulted in a noncompliant status. Violations included inadequate sanitizer and disinfectant concentrations; a playground with IHHs that could lead to life changing injuries; hazardous materials stored in child accessible locations; and improperly stocked handwashing sinks. Since the operator has a history of noncompliance, additional training for facility staff will be provided in December by SNHD staff.

2. Body Art:

- A. **Tattoo Hidden Grail, 2719 E. Russell Rd.:** Staff responded to a complaint alleging that an artist's toddler was running around the facility, creating unsafe and unsanitary conditions. Staff spoke with an artist who reported that the owner's wife and child occasionally stop by briefly, but the child is not left unattended nor allowed to roam the shop. No children were present during the investigation, and no unsanitary or unsafe conditions were observed. The complaint was unsubstantiated at the time of investigation.

B. Chronic Ink, 4071 Silvestri Ln.: Staff responded to a complaint alleging improper and unsafe disposal of sharps and biohazardous wastes. Sharps containers were available at each station, but the artist present at the time of the investigation did not know how full the containers were or how they were handled or disposed. Body Art Regulations require a designated responsible person be present who is accountable for the operation of the facility. Staff also observed trash bags outside the back door containing general waste and no biohazardous waste. The complaint was substantiated.

C. Permanent Makeup Las Vegas, 7020 N. Durango Dr.: During a routine inspection, staff observed a piercing gun. The operator stated that piercing services were offered on all parts of the ear using the device. The establishment is only approved to perform permanent makeup. Body Art Regulations prohibit the use of mechanical piercing devices for all parts of the ear, except for the lobe. A Cease-and-Desist Order was issued for piercing services.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	1	↑	2	2
Total Pre-Permitting Services	974	862	↓	5,258	4,970
New Project Submissions	173	230	↑	1,162	1,268
Completed Projects	283	228	↓	1,239	1,335
Total Service Requests Currently in Pre-Permitting	1,266	1,214	↓		

1. Enforcement Actions and Investigations:

A. Hilavash Bakery, 3655 S. Durango Dr.: During a remodel inspection, staff observed multiple components of a baking machine that did not meet sanitation standards: exposed threaded bolts; frayed fabric conveyor; frayed chords under sprayer nozzle; rough welds; wood components; peeling paint; waffling; and unsealed seams along sheet metal panels. SNHD Regulations require food equipment to meet American National Standards Institute (ANSI) standards and be durable, smooth, and easily cleanable. The equipment was not approved for use, and the owner intends to replace it.

B. First Watch Bar and Restaurant, 10485 S. Eastern Ave.: During a pre-permitting inspection of the bar, staff found that the scupper drain was not installed directly above the ice bin and the ice bin was installed next to the dump sink without a splash guard. Scupper drink rails must be installed above ice bins to prevent contamination of the ice from spilled customer drinks. A splash guard is also necessary to protect the ice from cross-contamination when dumping drinks into the dump sink. A final inspection is still pending.

C. Corsa Coffee, 3341 Sammy David Jr. Dr.: Staff investigated a complaint alleging health violations at an unpermitted coffee stand at a car dealership. The operator was instructed to contact the Plan Review office. Upon further investigation, it was discovered that plumbing fixtures had been installed without a building permit and the installation was not compliant with the sewer agency. Plans were not approved

by SNHD due to a lack of hand sinks and improper disposal of wastewater into a storm drain. The car dealership opted to limit their coffee service to coffee drinks not requiring temperature control for safety and applied for a permit exemption. Corsa Coffee is unsure whether they will continue with the permitting process.

- D. Wynn High Limit Baccarat Bar, 3131 S. Las Vegas Blvd.:** A final permitting inspection resulted in failure due to active construction and incomplete installation of equipment. SNHD Regulations require that construction be completed and equipment installed according to the approved plans prior to permit approval. Once the equipment was installed, a second permitting inspection was conducted, and the permit was approved.
- E. Sphere Employee Dining Room, 255 Sands Ave.:** Staff observed an unpermitted employee dining room operating within the Sphere and instructed management to apply for a health permit. Several pieces of equipment did not meet ANSI sanitation standards for commercial use and the applicant agreed to replace the equipment. A final inspection was conducted and the permit was approved.
- F. La Choza, 1520 N. Eastern Ave.:** During a Change of Permit Holder (CPH) inspection, staff observed modifications at the cookline. SNHD Regulations require a remodel permit for the installation of new equipment. The CPH was approved with stipulations that the operator apply for a remodel on the cookline. The remodel plans are still pending review.
- G. Cheba Hut, 4550 S. Maryland Pkwy.:** During a remodel inspection, staff could not approve a newly installed low-temperature dish machine because the sanitizer measured zero parts per million (ppm) chlorine. SNHD Regulations require sanitizer concentration of 50–100 ppm chlorine for effective sanitizing of dishware. After the dish machine was repaired and the sanitizer concentration met requirements, the remodel was approved.
- H. Featherblade Craft Butchery, 7575 Norman Rockwell Ln.:** During a final permitting inspection, the exterior door did not have an air curtain installed above it and there were gaps under the door. SNHD Regulationss require exterior doors that lead into a food preparation area to be tight fitting and have air curtains to prevent the entry of flying pests. The health permit was approved with the stipulation that an air curtain and door sweep were installed.
- I. Martino's Italian Kitchen, 8241 S. Fort Apache Rd.:** The owner applied for a remodel but canceled the project for financial reasons. SNHD staff conducted a survey eight months later and found that the cookline had been changed and was operating without health department and fire prevention approval. The unapproved equipment was taken out of service, and the owner was directed to apply for a remodel. A remodel application was processed, and the plan review meeting was conducted. A final remodel inspection is still pending.
- J. Mei Mei Trade City, 1717 S. Decatur Blvd.:** During a final permitting inspection, staff found unapproved equipment, no person-in-charge (PIC), and a handwash sink that was not operational. SNHD Regulations require all equipment to be operational and that a designated PIC be present at all times. The operator replaced the unapproved equipment and fixed the hand sink. The reinspection resulted in permit approval.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Total Operation Inspections	462	503	↑	3,404
Complaint Investigations	7	2	↓	144
Inactive Body of Water Surveys	8	8	→	40
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	1	0	↓	32
Total Program Services Completed	478	513	↑	3,620
				3,285

1. Aquatic Health Operations

- A. **Motel 6, 5085 Dean Martin Dr.:** A routine inspection at the pool resulted in an IHH closure for a gate that did not self-latch. An improperly functioning gate poses a drowning risk by allowing unattended children access to the pool area. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- B. **Calm at Eastern Apartments, 4330 Channel 10 Dr.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. A gate did not self-close and the spa had high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- C. **Cabana Club Apartments, 7000 Paradise Rd.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The spa had high chlorine and a broken main drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- D. **Villa Serena Apartments, 325 N. Gibson Rd.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The disinfection system was not operating, and the spa had no detectable chlorine. An inoperable disinfection system exposes bathers to water that is not disinfected properly, increasing bather exposure to pathogens that can make them sick. A reinspection is still pending.
- E. **Crystal Cove Apartments, 3309 Sky Country Ln.:** A routine inspection at the spa resulted in an IHH closure due to high cyanuric acid. High cyanuric acid reduces the effectiveness of chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- F. **Rancho Mirage Apartments, 4250 S. Arville St.:** A routine inspection at the pool resulted in an IHH closure for a gate that did not self-latch. Following repairs, a reinspection was conducted the same day, and the pool was approved to reopen.
- G. **Mountain Trails Apartments, 9350 S. Cimarron Rd.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- H. **Starfire VI Homeowner's Association (HOA), 5050 Madre Mesa Dr.:** A routine inspection at the pool resulted in an IHH closure due to high cyanuric acid. A reinspection is still pending.
- I. **Sherwood Place Apartments, 2675 Sherwood St.:** A routine inspection of a seasonally closed spa resulted in a compliance schedule for corrections before

reopening. The spa had no detectable chlorine. The qualified operator was instructed to confirm proper water chemistry before reopening the spa for bather use.

J. **Stone Creek North HOA, 7115 Dire Wolf Ave.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. A gate did not self-close and the spa had low chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Nov. 2024	Nov. 2025	FY 24-25	FY 25-26
Total Pre-Permitting Services	441	322	2,244	2,042
New Project Submissions	115	150	516	672
Completed Projects	81	104	415	597
Total Projects Currently in Plan Review	543	534		

2. **Aquatic Health Plan Review:**

A. **Thrive Townhomes at Ann, 10543 Prospering Valley Way:** Pre-plaster inspections were conducted for the new construction of a pool and spa. The equipment did not match the approved plans, resulting in a failed inspection. The facility representative was provided with a list of violations and corrective actions needed. A reinspection is still pending.

B. **Mountain View HOA, 148 Day St.:** A plumbing inspection for a drain cover remodel resulted in failure because the spa was full of water, making inspecting the plumbing impossible. After draining the spa, SNHD staff verified pipe size, and the remodel was approved.

C. **Bellagio Resort and Casino, 3700 S. Las Vegas Blvd.:** A final inspection of the spa resulted in failure due to incorrect chemical readings. The chemical controller was recalibrated and the remodel was approved.

D. **EOS, 875 E. Lake Mead Pkwy.:** Staff conducted a pre-plaster reinspection. All prior violations were addressed and the reinspection was approved.

E. **Rhodes Tuscany, 850 Olivia Pkwy.:** A remodel inspection of the pool failed due to multiple chemicals being at hazardous levels. A reinspection is still pending.

F. **Belle Esprit, 60 Belle Essence Ave.:** A final remodel inspection resulted in failure due to an inadequate enclosure height. Corrections were made and the remodel was approved.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Naan and Curry, 2645 Saint Rose Pkwy.; #1 Hawaiian Barbecue, 5870 Losee Rd.; and Pho Kim Long, 6569 S. Las Vegas Blvd.
2. Staff provided paid training to #1 Hawaiian Barbecue, 5870 Losee Rd.
3. Staff participated in training and food safety certification for the American Samoa Department of Health.

IX. REGULATORY SUPPORT

1. Regulatory Support Office staff participated in or performed the following activities and participated in the following external meetings: Regulatory and Laboratory Training

System Steering Committee virtual meetings; Association of Food and Drug Officials Protection Education Resource Collection Committee and Local Retail Training Focus Group; National Environmental Health Association (NEHA) Food Safety Program Committee; NEHA Environmental Health Leadership Academy mentor meeting; Conference for Food Protection (CFP) Food Safety Culture at Retail Committee meeting; CFP Program Standards Committee meetings; airport signatory training; assisted with Accela User Acceptance Testing reviews; Retail Flexible Funding Model Mentorship meeting; worked on 2026 Crumbine Award application; and conducted beer line data collection surveys.

2. Staff analyzed violation data for inspections leading to closures for the last two fiscal years to determine primary causes.
3. Special Processes staff assisted Food Operations staff with the Lee's Wine Experience special event on November 8.
4. Special Processes staff attended the FD312 Special Process at Retail Course on November 17-19.
5. Special Processes and Label Review staff met with various operators in-person and virtually, via phone calls and virtual platform meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point plans.
6. Special Processes staff received two new submissions and released two special process files affecting four facilities. There are currently 23 files in review.
7. Label Review staff received eight new submissions and released nine label files consisting of 158 labels. There are currently 20 files in review.
8. Cottage Food Operations staff completed 42 new registrations and 61 new inquiries, frequently with multiple follow-up inquiries per individual.

CDS/hh