



Memorandum

Date: July 27, 2023

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* CS
 Fermin Leguen, MD, MPH, *District Health Officer* FL

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	June 2022	June 2023		FY 21-22	FY 22-23	
Routine Inspections	2,619	2,135	↓	24,025	25,024	↑
Reinspections	202	183	↓	1,956	2,130	↑
Downgrades	214	191	↓	1,882	2,089	↑
Closures	23	18	↓	191	159	↓
Special Events	54	51	↓	772	1027	↑
Temporary Food Establishments & Tasting Event Booths	456	444	↓	6,474	8,510	↑
TOTALS	3,568	3,022	↓	35,300	38,939	↑

1. Enforcement Actions and Investigations:

- A. **KD Donuts, 4650 E. Sunset Rd.:** On June 1, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 27 demerits. The facility has been closed permanently by the owner and the health permit was deleted on June 23.
- B. **Ross J's Aloha Grill, 4650 E. Sunset Rd.:** On June 1, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on June 16.
- C. **Bangkok Orchid, 4662 E. Sunset Rd.:** On June 1, the facility was closed for an IHH, pest infestation. The inspector documented 26 demerits. The facility was reinspected and reopened with zero demerits on June 12.

- D. Tacos De Birria La Pasadita, 827 N. Main St.:** On June 2, the unit was closed for an IHH, lack of adequate refrigeration. Violations included: multiple time/temperature control for safety (TCS) foods in the temperature danger zone; sanitizer, soap buckets, or spray bottles not properly labeled; containers previously used to store poisonous or toxic materials used to store, transport, or dispense food; hand sink not stocked properly; hand sink blocked inhibiting access; and open windows not screened and doors to the outside not self-closing allowing entry for pests and vermin to the food preparation area. The inspector documented 23 demerits. The unit was reinspected and reopened with zero demerits on June 7.
- E. Yeshi Mart - Bakery, 4755 W. Flamingo Rd.:** On June 6, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility was reinspected and reopened with zero demerits on June 8.
- F. Flip N Grill, 439 Rock Quarry Way:** On June 7, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Violations included: not reporting to commissary or servicing depot daily when in operation; unit observed parking in and receiving utility services from a private residence; unit discharging wastewater directly onto the street; excessive grease residual and buildup observed on private residence driveway and leading to the public street and sidewalk; and heavy black residual originating from the private residence driveway and leading into surrounding sidewalks. The inspector documented 10 demerits. The unit was reinspected and reopened with zero demerits on June 14.
- G. No. 1 Boba Tea Social, 133 S. Water St.:** During a routine inspection on June 9, the facility was closed for an IHH, operating with sewage backing up from the floor sink. The inspector documented 10 demerits. The operator had a licensed plumber clear the drain and the affected areas were cleaned and disinfected. The facility was reopened with three demerits the same day.
- H. Sparkletts Sierra Springs, 4225 W. Desert Inn Rd.:** On June 13, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Violations included: food and food equipment stored in an unapproved areas; operator has not analyzed the plant's source water (other than a municipal source) pursuant to NAC445A.555 and the source is unable to be verified; operator unable to provide documentation for weekly coliform testing; operator has not submitted, at least once every four years, a sample from a batch of each type of water produced; operator has not submitted each type of product water for annual testing of chemical and organic substances with fluoride; major components of the water filtration system are in disrepair; water at hand sink measured 81°F; exterior doors are not tightly fitted, weather proofed, or are left open, allowing an entry point for vermin; operator has not conducted required quarterly swab testing for four containers of each type of bottle and their caps; no adequate employee health policy; and RPZ backflow prevention device on municipal supply missing or overdue for yearly certification. The inspector documented 43 demerits. The facility was reinspected and reopened with one demerit on June 14.
- I. Pepper Lunch at Shanghai Plaza, 4258 Spring Mountain Rd.:** On June 14, the facility was closed for an IHH, no hot water. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on June 14.
- J. The Noypitz Bar and Grill Restaurant, 6605 S. Las Vegas Blvd.:** On June 21, the facility was closed for exceeding the allowable demerits on a routine inspection. The inspector documented 53 demerits. The facility was reinspected and reopened with zero demerits on June 23.
- K. Caesars Palace Nobu Dishwash, 3570 S. Las Vegas Blvd.:** On June 21, EH Solid Waste and Compliance and Food Operations staff investigated a complaint

regarding sewage leaking into the Carpenter room and surrounding hallway in the lower level below the Nobu Restaurant. Staff found an active sewage leak from the ceiling in multiple locations, particularly when large quantities of dishes were being washed by Nobu Restaurant employees. A series of troughs and drainage pipes had been installed to drain sewage water into large storage containers for later dumping. A Cease and Desist Order was issued for the Nobu Dishwash permit until definitive repairs were made and Caesars Palace was issued a Notice of Violation (NOV) from EH Solid Waste and Compliance. After inspectors performed a survey on July 6, the Dishwash permit area was reopened.

- L. **Angelina's Italian Kitchen, 6825 W. Russell Rd.:** On June 23, the facility was closed for not scheduling a supervisory conference and not paying the C downgrade reinspection fee. The facility remains closed at this time.
- M. **Tacos La Carreta Portable Unit for the Service of Food (PUSF)/Tacos La Carreta #3, 4130 Spring Mountain Rd.:** On June 23, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Violations included: food handler not properly washing hands as required; no water or inadequate water pressure; liquid waste pooling within the facility or outside; multiple TCS foods in the temperature danger zone; food stored in refrigerator or freezer above the load limit; refrigerator not able to maintain TCS food at required temperature due to operational errors; liquid petroleum (LP) system not installed and maintained to meet local Fire Department standards and other applicable laws; open employee drinks or food stored on or over food/food contact surfaces; only bucket with chlorine sanitizer solution measured with less than 50 parts per million (ppm) solution concentration; items stored in or on handwashing sink, in a manner likely to impede handwashing; exterior doors not tightly fitted, weather proofed, or left open, allowing an entry point for vermin; and food handlers unaware of owner's employee health policy. The inspector documented 38 demerits. The facility remains closed at this time.
- N. **Royce Sampling, 3377 S. Las Vegas Blvd.:** On June 26, the facility was closed for an IHH, lack of adequate handwashing since water only reached 70°F. The inspector documented eight demerits. The facility remains closed at this time.
- O. **Fat Boy Restaurant, 4425 E. Stewart Ave.:** On June 29, the facility was closed for an IHH, pest infestation. The facility was previously allowed to continue operating under a compliance schedule after a single generation of cockroaches was observed at their routine inspection on June 23. The facility was reinspected and reopened with three demerits on July 5.
- P. **Dot's Southern Cuisine, 439 Rock Quarry Way:** On June 30, the unit was closed for an IHH, other conditions or circumstances that may endanger public health. Violations included: unit operating outside the bounds of the approved operational permit and mobile unit fully operating under a closed/suspended health permit. The unit was originally closed at the routine inspection conducted on May 19, 2022. The inspector documented five demerits. The unit remains closed at this time.
- Q. **El Chilito Mexican Food, 4181 Pioneer Ave.:** On June 30, the unit was closed for a failed reinspection of a C downgrade. Violations included: TCS food cooled improperly; multiple TCS foods in the temperature danger zone; sanitizer concentration too high in sanitizer buckets; improper manual ware washing; and food contact surfaces dirty or unsanitary. The inspector documented 16 demerits. The unit remains closed at this time.
- R. On June 30, the following food facilities were issued Cease and Desist Orders for operating without a valid health permit: Hydration Station, 4555 S. Fort Apache Rd.; Kangen Water Store, 7795 W. Sahara Ave.; and Kangen Water Store, 8868 S.

Eastern Ave. All three facilities were referred to Plan Review to obtain health permits.

S. Staff closed 30 unpermitted food vending complaint investigations.

2. **Food Safety Assessment Meetings (FSAMs):**

A. FSAMs were held with the following facilities: Hibachi Nights 702, 1935 Fremont St.; and Le Faim, 2100 N. Boulder Hwy.

3. **Foodborne Illness Investigations:**

A. **Salmonella Investigation:** SNHD was alerted to two cases of salmonella that matched a multi-state salmonella outbreak associated with backyard poultry. On June 20, staff collected environmental samples of both poultry coops with consent from the residents. Salmonella was detected in every sample, including salmonella strains that matched the multi-state outbreak strains. The households were notified and given education on safe pet poultry handling. The findings were provided to the Centers for Disease Control and Prevention (CDC) to continue their multi-state salmonella outbreak investigation.

4. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facilities: Sinaloa Tacos, 1934 N. Decatur Blvd.; and Mang Felix Kitchen, 7080 S. Rainbow Blvd.

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	June 2022	June 2023		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	6	7	↑	91	60	↓
Adjudicated Hearing Cases	12	0	↓	72	44	↓
Total Cases Received	81	102	↑	1,085	907	↓
Total Cases Referred to Other Agencies	18	23	↑	237	258	↑
Hearing Penalties Assessed	\$17,500	\$0	↓	\$119,200	\$82,000	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	June 2022	June 2023		FY 21-22	FY 22-23	
Inspections	283	345	↑	3,424	3,431	↑

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

Underground Storage Tanks	June 2022	June 2023		FY 21-22	FY 22-23	
Compliance Inspections	63	83	↑	734	960	↑
Final Installation/Upgrade/Repair Inspections	3	3	→	38	24	↓
Closure Inspections	3	0	↓	11	8	↓
Spill Report Investigations	1	1	→	8	9	↑

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

Permitted Disposal Facilities	June 2022	June 2023		FY 21-22	FY 22-23	
Inspections	13	10	↓	238	245	↑
Reinspections	1	2	↑	22	28	↑

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	June 2022	June 2023		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	635	486	↓	3,103	3,137	↑
West Nile Virus Surveillance Mosquitoes Tested	8,531	7,147	↓	34,296	39,235	↑
West Nile Virus Surveillance Submission Pools Tested	556	512	↓	2,516	3,004	↑
West Nile Virus Surveillance Positive Mosquitoes	0	88	↑	82	88	↑
West Nile Virus Surveillance Positive Submission Pools	0	2	↑	2	2	→
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Mosquito Activity Complaints	21	44	↑	47	134	↑
Elevated Blood Level Home Investigations	0	0	→	4	0	↓
Legionella Residential Investigations	3	2	↓	10	20	↑
Legionella Travel Associated Investigations	4	10	↑	18	39	↑
Public Accommodations Inspections	1	0	↓	2	0	↓
Public Accommodations SB4 Inspections	8	15	↑	377	394	↑
Public Accommodations Complaints	37	0	↓	860	710	↓
Mobile Home/Recreational Vehicle Park Inspections	12	17	↑	182	142	↓
Mobile Home/Recreational Vehicle Park Complaints	1	0	↓	171	191	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

A. Permits Issued – None

B. Landfills – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air

Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo

- C. **Facility Applications Being Processed** – Recycling Centers (6); and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in July:**
TES USA Recycling

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	June 2022	June 2023		FY 21-22	FY 22-23	
Asbestos Permits Issued	76	69	↓	911	943	↑
Revised Asbestos Permits Issued	10	5	↓	85	114	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	June 2022	June 2023		FY 21-22	FY 22-23	
Tentative Maps-Received	11	14	↑	236	182	↓
Tentative Maps-Lot Count	987	746	↓	18,589	11,122	↓
Final Maps-Received	21	16	↓	353	264	↓
Final Maps-Lot Count	1,274	729	↓	18,063	11,811	↓
Final Maps-Signed	25	17	↓	249	247	↓
Final Maps (Signed)-Lot Count	1,407	661	↓	12,959	11,904	↓
Improvement Plans-Received	16	15	↓	323	241	↓
Improvement Plans-Lot Count	1,228	727	↓	17,301	11,801	↓
Expedited Improvement Plans-Received	1	1	→	2	4	↑
Expedited Improvement Plans-Lot Count	2	1	↓	3	19	↑

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

Individual Sewage Disposal Systems	June 2022	June 2023		FY 21-22	FY 22-23	
Residential ISDS Permits	8	3	↓	114	78	↓
Commercial ISDS Permits	0	1	↑	11	3	↓
Commercial Holding Tank Permits	8	5	↓	25	36	↑
Residential Tenant Improvements	30	18	↓	328	306	↓
Residential Certifications	0	1	↑	12	4	↓
Compliance Issues	7	11	↑	85	111	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	June 2022	June 2023		FY 21-22	FY 22-23	
Public Water System Sanitary Surveys	5	0	↓	66	34	↓
Public Water System Violations Issued	1	0	↓	41	159	↑
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. Four *coliform*-present results were reported from routine monitoring events: Blue Diamond Travel Center H325 (triggered self-assessment); Blue Diamond Water Co Op Inc (no repeat positive results); Lee Canyon Ski Area (no repeat positive results); and North Las Vegas Utilities (no repeat positive results).
- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Spring Mountain Youth Camp; and Cowboy Trail Rides.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	June 2022	June 2023		FY 21-22	FY 22-23	
School Food Facility Inspections	2	0	↓	847	866	↑
School Food Facility Complaints	0	1	↑	6	7	↑
School Facility Inspections	1	0	↓	1,010	1,022	↑
School Facility Complaints	0	0	→	51	34	↓
Summer Food Service Surveys	9	52	↑	49	142	↑
Child Care Facility Inspections	44	71	↑	467	341	↓
Child Care Facility Complaints	1	2	↑	20	24	↑
Body Art Facility Inspections	95	56	↓	539	370	↓
Body Art Facility Complaints	4	1	↓	43	55	↑
Body Art Artist Special Event Inspections	1	5	↑	61	210	↑
Total Program Services Completed	157	188	↑	3,093	3,071	↓

1. Child Care:

- A. **Kid City USA, 5120 S. Eastern Ave.:** Staff investigated a complaint that alleged that chemicals were being stored on food preparation surfaces and the facility was dirty. The investigation revealed no improperly stored chemicals and no unsanitary conditions. The complaint was not substantiated.
- B. **Kindercare Learning Center, 4050 S. Torrey Pines Dr.:** During a routine inspection, staff observed inadequate hot water supply at multiple sinks. Hot water temperatures ranged from 63°F to 95°F. Facility staff contacted a plumbing contractor to replace the water heater so water would be provided at 115°F. Other violations included: the hand sink in the kitchen was being used for food preparation and operator was missing documentation on the children’s medication logs.

2. **Body Art:**

A. Heart of Thieves Tattoo and Body Piercing, 3130 E. Sunset Rd.: Staff conducted a routine inspection and found a new workstation had been added to the front of the shop without adequate access to a handwashing sink. The workstation was closed, and the person-in-charge (PIC) was instructed to submit plans to add this workstation to the permit. Staff also observed a person under the age of 18 with their guardian come into the shop for a piercing. The shop personnel only asked for a photo ID and did not ask for proof of custody as required by the regulations. Staff made the PIC aware of the violation who then spoke with the patron and their guardian. The patron and guardian left and returned later with proof of custody.

B. Jesse Ceron at Luxe Salon Studios, 5710 Simmons St.: During a routine inspection, a body artist was operating in an unpermitted area of the studio. The artist had moved from Suite A12 to A5 within the same building without notifying SNHD. Since the new location met regulation requirements, the artist was given five days to submit a remodel application. The inspector will continue to follow-up.

VI. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data						
Food Pre-Permitting Services	June 2022	June 2023		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	0	0	→	6	6	→
Total Pre-Permitting Services	1,336	1,147	↓	16,106	14,935	↓
New Project Submissions	306	281	↓	3,507	3,304	↓
Released Projects	145	145	→	3,510	3,015	↓
Total Service Requests Currently in Pre-Permitting	1,405	1,713	↑			

1. **Enforcement Actions and Investigations:**

A. Flanker LV Remote Storage at Mandalay Bay, 3950 S. Las Vegas Blvd.: During a scheduled final permitting inspection, staff observed active construction at the establishment. The walk-in cooler and freezer installations were not finished, the temperature of the units was 79°F - 80°F, and the mop sink was not yet installed. SNHD Regulations require construction to be completed in accordance with the approved plans. The permit cannot be issued until necessary equipment is operational to manufacturer's specifications. A second final permitting inspection occurred four days later once construction was completed, and the permit was approved.

B. Top Bar Restaurant, 6160 W. Tropicana Ave.: During a Change of Permit Holder (CPH) inspection, a section of the ventilation hood appeared to have been modified with a white panel of plaster-type material in place of stainless-steel flashing. Improper or unapproved modifications to a ventilation hood can void the required sanitation certification and create a fire hazard. Staff documented the violation and notified Clark County Fire Prevention of the alteration. The permit was approved with stipulations to repair the hood.

C. Joseph's Commissary, 439 Rock Quarry Way: During a final permitting inspection, staff found bags of raw meat at 47°F inside multiple refrigerated beverage display

coolers. SNHD Regulations require refrigeration units to be used as designed and maintain the food temperature at 41°F or below. The operator relocated the recently packaged raw meat to a walk-in refrigerator. The beverage display coolers were taken out of service by SNHD, and the health permit was approved. The refrigeration units have since been replaced with approved refrigeration equipment.

- D. No Mames Wey, 55 S. Valle Verde Dr.:** Staff conducted a joint survey with City of Henderson (COH) Code Enforcement and Business Licensing & Pre-Treatment Program staff. COH had previously notified SNHD of the unlicensed business following a local television news story about the new restaurant's opening event. The business was issued a Stop Work Order by the COH, and the owner was instructed to submit plans and applications to all applicable agencies. Food establishments must have an approved health permit and approvals from all applicable agencies prior to operating. An application and plans have been submitted to SNHD and are pending review.
- E. Caesars Food Court Chicken Guy, 3570 S. Las Vegas Blvd.:** A remodel application was submitted to combine adjacent food court kitchens and update a shared basement space utilized for food preparation. During the final remodel inspection, staff found missing ceiling tiles, missing grease catch pans in the hood, missing escutcheons around fire sprinklers, a hand sink not sealed to wall, and a leak in the hallway ceiling. Ceilings must be finished to prevent contamination from above, all equipment must be properly installed, and leaks must be repaired. The remodels were approved with stipulations.
- F. Sweet Lab, 6350 W. Charleston Blvd.:** An application for a CPH was submitted and reviewed. Staff determined that changes requiring application for a remodel had been made since the facility was previously permitted. The changes included new finishes and installation of an outdoor grease interceptor. SNHD Regulations require prior approval for changes to equipment and plumbing. Plumbing plans were submitted and the facility remains closed pending inspection.
- G. Hash Kitchen, 785 E. Craig Rd.:** Plans were reviewed for multiple food handling areas in a new brunch restaurant. Required corrective actions include installation of scupper drains at the bar where open ice bins are installed, and a trough drain where two large ice machines are installed. SNHD Regulations require drainage that is adequate to reduce the risk of wastewater puddling or dripping onto open food. The plans were approved with stipulations.
- H. Atomic Golf, 1850 Main St.:** During a scheduled pre-permitting inspection, staff identified additional areas that require a health permit but were not identified in the original plan submission. The additional permits include an employee dining room, portable carts, portable bars, and a weekend buffet. Resubmittal of the additional plans is still pending.
- I. Poke Etc., 9620 S. Las Vegas Blvd.:** During a pre-permitting inspection, staff found that there was no handwashing sink in the front service area where rice is scooped for poke bowls. SNHD Regulations require handwashing sinks to be conveniently located and accessible for use by food handlers. The applicant was instructed to submit revised plans to add a handwashing sink in the food preparation area. Resubmittal of the plans is still pending.

VII. AQUATIC HEALTH PROGRAM

**ENVIRONMENTAL HEALTH Aquatic Health Operations Program
- Fiscal Year Data**

Aquatic Health Operations	June 2022	June 2023		FY 21-22	FY 22-23	
Total Operation Inspections	663	591	↓	5,403	6,920	↑
Complaint Investigations	32	48	↑	238	274	↑
Inactive Body of Water Surveys	12	6	↓	76	98	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	8	2	↓	37	29	↓
Total Program Services Completed	715	647	↓	5,754	7,321	↑

1. Aquatic Health Operations

- A. Loma Vista Apartments, 1200 W. Cheyenne Ave.:** A routine inspection at the pool resulted in an IHH closure for inadequate flow. Inadequate flow can expose bathers to water that is not properly filtered and disinfected and increases potential exposure to pathogens. A reinspection was completed seven days later, and the pool was approved to reopen.
- B. Aliante Hotel and Casino, 7300 Aliante Pkwy.:** A routine inspection at the spa resulted in an IHH closure due to the water temperature being over 104°F. Water temperatures greater than 104° can result in heat stress, dehydration, burns, and rashes. A reinspection was conducted the same day, and the spa was approved to reopen.
- C. Vida Las Vegas, 5060 W. Hacienda Ave.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. Both the disinfectant and cyanuric acid levels were high, and the water temperature was over 104°F. High cyanuric acid reduces the effectiveness of the disinfectant, and high chlorine can cause skin and eye irritation in bathers. A reinspection is still pending.
- D. Arium Emerald Springs Apartments, 361 and 451 N. Nellis Blvd.:** Complaints alleging green pools and spas were verified for five aquatic venues. All pools and spas had green water, and none of the bottom drains were visible. Green pools pose an increased drowning risk due to poor visibility and can create a breeding habitat for mosquitoes that can spread viruses and diseases. A three-day compliance schedule was issued to eliminate the nuisance conditions, but facility staff failed to do so even after multiple follow-up visits by SNHD staff. A supervisory conference was held with property management to discuss the ongoing issues and necessary corrections. After the supervisory conference, the facility provided evidence that all venues had been drained or the water had been cleaned.
- E. Bolero Apartments, 1500 E. Viking Rd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. The chlorine level was low and there were large gaps in the enclosure due to unsecured fence materials. Failure to maintain chlorine at adequate levels can allow the spread of disease to bathers. Large gaps in the enclosure can allow unauthorized access into the enclosure and can result in drownings. A reinspection is still pending.
- F. Planet Hollywood, 3667 S. Las Vegas Blvd.:** An inspection at the north pool resulted in a closure due to multiple IHHs. On duty lifeguard staff were observed in extended personal conversations rather than actively supervising the pool. Inattentive lifeguards pose an increased drowning risk to bathers. Cyanuric acid

measured high which reduces the effectiveness of chlorine. Installed drain covers were not previously approved by SNHD. The aquatic venue remained closed until compliant drain covers could be attained. While waiting for drain cover changes, a supervisory conference was held to discuss the importance of active managerial control over lifeguarding. A reinspection was conducted, and the pool was given approval to reopen.

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

Aquatic Health Plan Review	June 2022	June 2023		FY 21-22	FY 22-23	
Total Pre-Permitting Services	636	421	↓	7,567	7,311	↓
New Project Submissions	151	148	↓	1,104	1,038	↓
Released Projects	50	64	↑	823	947	↑
Total Projects Currently in Plan Review	437	544	↑			

2. Aquatic Health Plan Review:

- A. Arizona Charlies Boulder RV Park Spa, 4445 Boulder Hwy.:** A final remodel inspection for the spa heater was conducted. The system flow exceeded the flow rating of the filter. Flow rates that exceed filter capacity may lead to improper filtration of the spa water and pose a health risk to bathers. After making system adjustments, the operator was able to achieve a flow rate appropriate for the filter, and the spa remodel inspection was approved. To avoid future safety risks of the pump exceeding the maximum filter flow rate, the permit holder will be required to submit a remodel application to install equipment that can safely operate within the system parameters. A remodel application submission is still pending.
- B. Planet Hollywood Resort and Casino, 3667 S. Las Vegas Blvd.:** A final remodel inspection was conducted for the replacement of heat exchangers for the north and south pools. Violations at the north pool included: inadequate disinfection levels; noncompliant cyanuric acid levels; absence of measurement units on depth markings; and an unauthorized change to the main drain suction outlet fitting assembly (SOFA). Lifeguards at the south pool were inattentive and not conducting bather surveillance while on-duty, and unauthorized changes to the main drain covers were observed at the south pool and spa. The north and south pools and spas were closed pending a supervisory conference for lack of adequate lifeguard staffing, and a remodel application was required for the changes to the drain covers. Following the closures, scheduled plumbing inspections were conducted for the north and south pools and spas to measure pipe size and the main drain sump configuration to determine the maximum flow rating for the system. Both pools contained approximately one foot of water, and the south spa was completely full of water, which did not allow staff to access the plumbing for inspection. The drain covers selected by the permit holder were not appropriately sized to accommodate the flow of the recirculation pumps. Drain covers that do not have an adequate flow rating present a risk of bather entrapment and death. The plumbing inspections were not approved, and the applicant was instructed to submit revised applications once adequate drain covers were selected. The applicant was able to obtain drain covers with adequate flow ratings for the pumps and reinspections were conducted and

approved, which allowed the pools to reopen. The spas remain closed until revised applications are submitted with appropriately sized drain covers.

- C. **Paris Hotel and Casino, 3655 S. Las Vegas Blvd.:** Plumbing inspections were conducted for the men’s health spas for remodels to replace the interior finish, main and jet pump drain covers, and abandon the existing skimmer equalizer lines. The skimmer equalizer lines on both spas were only partially capped, which could allow untreated water to remain in the line and enter back into the aquatic venue. The contractor was notified to submit documentation to verify that the skimmer equalizer lines were fully capped prior to scheduling a final remodel inspection. Documentation was submitted and the final remodel inspections were approved.

VIII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Association of Food and Drug Officials (AFDO) Partnership for Food Protection (PFP) Training and Credentialing meetings; AFDO Annual Educational Conference; Council for Food Protection (CFP) Council and New Path meetings; National Environmental Health Association (NEHA) Leadership Academy mentor meetings; NeoGov system training modules; grant project-conversion of trainings to a digital format for use in NeoGov; Violation Standards Document updates; Food Establishment Inspection Report Form and canned comments for Envision Connect updates; Incident Command System (ICS) training; and Public Health Disaster Recovery Planning seminar.
2. RSO staff released Maryam Ahmed to the Downtown Office and Isabella Sabour to the Specialized Food Office.
3. Special Processes staff developed procedures and began accepting and processing Hazard and Critical Control Point (HACCP) exemptions for adding additives as a method of preservation.
4. RSO staff attended the National Association of County and City Health Officials (NACCHO) Mentorship Site Visit on June 21-23.
5. Special Processes staff collected data for the CDC Ill Worker Multi-Site Study.
6. Special Processes staff collected data from schools and delis for the Risk Factor Study.
7. Special Processes staff attended the Quality Improvement (QI) Summit on June 14.
8. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently eight cook chill/sous vide plans, six 2-barrier plans, 27 other HACCP plans, 11 waivers, and one operational plan in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year						
Data						
Label Review	June 2022	June 2023		FY 21-22	FY 22-23	
Facility Label Review Submissions	13	15	↑	247	270	↑
Facility Label Review Releases	14	18	↑	271	274	↑
Number of Labels Approved	223	152	↓	3,693	4,151	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	June 2022	June 2023		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	0	0	→	6	6	→
Cook Chill/Sous Vide Releases	0	0	→	3	5	↑
2-Barrier ROP Submissions	0	0	→	0	8	↑
2-Barrier ROP Releases	0	0	→	0	9	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	10	↑	2	17	↑
Other Special Processes Releases	0	0	→	2	5	↑

ENVIRONMENTAL HEALTH Special Processes Waivers & Operational Plans Review - Fiscal Year Data

Waivers & Operational Plans Review	June 2022	June 2023		FY 21-22	FY 22-23	
Waiver Review Submissions	1	0	↓	14	12	↓
Waiver Review Releases	0	2	↑	13	11	↓
Operational Plan Submissions	0	0	→	3	2	↓
Operational Plan Releases	1	0	↓	5	2	↓

CDS/hh