

Memorandum

Date: August 24, 2023

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, Director of Environmental Health (

Fermin Leguen, MD, MPH, District Health Officer

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

	July	July		FY	FY	
Food Operation Services	2022	2023		22-23	23-24	
Routine Inspections	2,089	1,866	4	2,089	1,866	+
Reinspections	195	160	4	195	160	+
Downgrades	164	136	4	164	136	+
Closures	23	13	4	23	13	+
Special Events	62	46	4	62	46	4
Temporary Food Establishments & Tasting Event Booths	262	232	Ψ	262	232	+
TOTALS	2,795	2,453	4	2,795	2,453	4

1. Enforcement Actions and Investigations:

- A. Dickey's Barbecue Pit, 5597 S. Rainbow Blvd.: On July 3, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits later that day.
- B. 7-Eleven/S&S Fuels #14 Snack Bar, 6985 S. Rainbow Blvd.: On July 3, the facility was closed for an IHH, no hot water. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on July 5.
- C. Sol Family Farms Farmer's Market Low-Risk (FMLR), 2100 N. Boulder Hwy.: On July 3, the facility was closed for an IHH, lack of adequate handwashing facilities. Violations included: food handler not properly washing hands when required; and portable hand sink water tank less than five gallons was empty during active food

- preparation. The inspector documented 10 demerits. The facility was reinspected and reopened with zero demerits on July 7.
- D. La Patrona Mexican Cantina Restaurant, 1401 S. Las Vegas Blvd.: On July 10, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on July 12.
- E. Zip Noodle Bar and Cafe, 3528 S. Maryland Pkwy.: On July 11, the facility was closed for a failed Unpermitted Change of Owner Identified inspection that exceeded the allowable 15 demerits. The inspector documented 39 demerits. The facility was reinspected and reopened with zero demerits on July 26.
- F. Picanha Steak Truck Mobile, 4181 Pioneer Ave.: On July 13, the unit was closed for two IHHs, lack of adequate refrigeration and no power. Violations included: multiple time/temperature control for safety (TCS) foods stored in the temperature danger zone; cold holding equipment with mechanical problems and in obvious disrepair; mobile unit generator off/in disrepair and unable to provide power to the unit at the time of the inspection; chemical not labeled as required; and exterior doors not tightly fitted, weatherproof, or left open which allows an entry point for vermin. The inspector documented 17 demerits. The unit remains closed at this time.
- G. City of Las Vegas: On July 15, staff conducted joint complaint investigations for unpermitted food vending with representatives from the City of Las Vegas Business License, the Las Vegas Metropolitan Police Department, and Marshalls.
- H. Hana Sushi Restaurant, 3700 S. Hualapai Way: On July 18, the facility was closed for failing a C grade reinspection. The inspector documented 30 demerits. The facility was reinspected and reopened with six demerits on July 21.
- I. IHOP #1606, 3595 S. Rainbow Blvd.: On July 28, a complaint investigation resulted in closure for an IHH, no hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits later that day.
- J. Paris Hotel and Casino Main Dish Room, 3655 S. Las Vegas Blvd.: On July 28, a 48-hour follow-up was conducted resulting in the permitted area being closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on July 31.
- K. Papa's Gyros Great Basin Cooking Company, 63 N. 30th St.: On July 28, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner (wastewater tank valve completely missing/removed). Violations included: multiple TCS foods in the temperature danger zone; cold holding equipment with mechanical problems or in obvious disrepair; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; inadequate sanitizer concentration; food contact surfaces dirty/unsanitary; and multiple utensils in the hand sink inhibiting access for handwashing. The inspector documented 19 demerits. The unit remains closed at this time.
- L. Soda Papas Portable Unit for the Service of Food (PUSF), 3525 Moapa Valley Blvd.: On July 28, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner (ground erosion observed underneath the wastewater valve and missing screw cap). Chemicals were also not labeled as required. The inspector documented eight demerits. The unit remains closed at this time.
- M. Staff closed 22 unpermitted food vending complaint investigations.

2. Food Safety Assessment Meetings (FSAMs):

A. An FSAM was held with the following facility: Shawarma Alsham, 3850 E. Desert Inn Rd.

3. Foodborne Illness Investigations:

- A. McDonald's, 2513 E. Owens Ave.: On July 6, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
- **B.** Felipito's Mexican Food, 1325 E. Tropicana Ave.: On July 11, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including improper cooling and cold holding. The investigation resulted in a B downgrade. The facility passed its reinspection with an A grade on July 18.
- C. Paris Hotel, 3655 S. Las Vegas Blvd.: On July 13, staff responded to multiple complaints of staff working while ill at multiple food outlets. SNHD met with hotel leadership to discuss resort-wide norovirus prevention strategies including ill employee exclusion policies and sanitization methods. After the educational meeting, no further reports of illness were received.
- D. Orchids Garden Chinese Restaurant, 5485 W. Sahara Ave.: On July 18, staff responded to multiple complaints of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing and ware washing. The investigation resulted in a C downgrade. A reinspection is still pending.
- **E. Salmonella Investigation:** On July 20, SNHD responded to an additional case of salmonella related to the multi-state outbreak associated with backyard poultry. Staff collected environmental samples from the chicken coop with the consent of the residents. The laboratory tests did not detect salmonella in the samples.

4. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facility: Tacos La Carreta PUSF, 4130 Spring Mountain Rd.

II. SOLID WASTE AND COMPLIANCE

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

	July	July		FY	FY	
Illegal Dumping and Hearing Officer Process	2022	2023		22-23	23-24	
Notices of Violations (New & Remails)	0	0	^	0	0	1
Adjudicated Hearing Cases	0	8	1	0	8	1
Total Cases Received	70	70	→	70	70	→
Total Cases Referred to Other Agencies	21	17	4	21	17	4
Hearing Penalties Assessed	\$0	\$6,250	个	\$0	\$6,250	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data July July FY FY **Restricted Waste Management** 2022 2023 22-23 23-24 Inspections 222 222 252 252

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

Underground Storage Tanks	July 2022	July 2023		FY 22-23	FY 23-24	
Compliance Inspections	81	69	4	81	69	+
Final Installation/Upgrade/Repair Inspections	0	0	→	0	0	>
Closure Inspections	0	2	个	0	2	1
Spill Report Investigations	0	1	1	0	1	1

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

	July	July		FY	FY	
Permitted Disposal Facilities	2022	2023		22-23	23-24	
Inspections	28	22	4	28	22	+
Reinspections	2	1	4	2	1	+

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	July 2022	July 2023		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	535	420	4	535	420	4
West Nile Virus Surveillance Mosquitoes Tested	3,856	4,747	↑	3,856	4,747	1
West Nile Virus Surveillance Submission Pools Tested	447	361	+	447	361	+
West Nile Virus Surveillance Positive Mosquitoes	0	81	1	0	81	1
West Nile Virus Surveillance Positive Submission Pools	0	2	1	0	2	1
Mosquito Activity Complaints	3	34	个	3	34	1
Elevated Blood Level Home Investigations	1	1	→	1	1	>
Legionella Residential Investigations	6	2	4	6	2	4
Legionella Travel Associated Investigations	1	3	1	1	3	1
Public Accommodations Inspections	8	11	1	8	11	个
Public Accommodations Complaints	14	26	1	14	26	1
Mobile Home/Recreational Vehicle Park Inspections	0	0	>	0	0	>
Mobile Home/Recreational Vehicle Park Complaints	2	0	4	2	0	+

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued TTT Services (Recycling modification)
- 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 (2)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August: None

ENVIRONMENTAL HEALTH Asbestos Data	Permitting Se	rvices – F	Fisca	l Year		
Asbestos Permitting Services	July 2022	July 2023		FY 22-23	FY 23-24	
Asbestos Permits Issued	78	63	4	78	63	4
Revised Asbestos Permits Issued	17	7	4	17	7	4

Subdivision Plan Review	July 2022	July 2023		FY 22-23	FY 23-24	
Tentative Maps-Received	26	13	4	26	13	4
Tentative Maps-Lot Count	1,901	566	4	1,901	566	4
Final Maps-Received	35	20	4	35	20	4
Final Maps-Lot Count	1,937	806	4	1,937	806	4
Final Maps-Signed	23	24	1	23	24	1
Final Maps (Signed)-Lot Count	754	913	1	754	913	1
Improvement Plans-Received	33	14	4	33	14	4
Improvement Plans-Lot Count	1,902	449	4	1,902	449	4
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

Fiscal Year Data	ewage Dispo	osai Sysi	em (1303) PI	ogram -	
Individual Sewage Disposal Systems	July 2022	July 2023		FY 22-23	FY 23-24	
Residential ISDS Permits	7	4	4	7	4	4
Commercial ISDS Permits	0	0	→	0	0	>
Commercial Holding Tank Permits	4	0	4	4	0	4
Residential Tenant Improvements	26	21	4	26	21	4
Residential Certifications	0	1	1	0	1	1
Compliance Issues	10	9	$\mathbf{\Psi}$	10	9	4

ENVIRONMENTAL HEALTH Individual Sowago Disposal System (ISDS) Broad

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Onfo Deinkin w Water Dungston	July	July		FY 22-23	FY 23-24	
Safe Drinking Water Program	2022	2023		22-23	23-24	
Public Water System Sanitary Surveys		2	1 ¥	2	1	4
Public Water System Violations Issued		4	1 4	4	1	4

2. Safe Drinking Water Activity:

- A. Four coliform-present results were reported from routine monitoring events: North Las Vegas Utilities (no repeat positive results); Spring Mountains Visitor Gateway (no repeat positive results); Equestrian Estates COOP Water Association (no repeat positive results); Hoover Dam Lodge dba Hacienda (repeat results pending; triggered a self-assessment for original samples being reported late).
- **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

Special Programs	July 2022	July 2023		FY 22-23	FY 23-24	
School Food Facility Inspections	0	0	→	0	0	>
School Food Facility Complaints	0	0	→	0	0	>
School Facility Inspections	0	0	→	0	0	>
School Facility Complaints	0	0	→	0	0	>
Summer Food Service Surveys	47	3	4	47	3	4
Child Care Facility Inspections	34	26	4	34	26	4
Child Care Facility Complaints	1	2	1	1	2	1
Body Art Facility Inspections	65	73	1	65	73	1
Body Art Facility Complaints	4	7	1	4	7	1
Body Art Artist Special Event Inspections	0	0	>	0	0	>
Total Program Services Completed	151	111	4	151	111	4

1. Child Care:

A. Cherished Legacy Academy, 5300 Spring Mountain Rd.: On July 7, staff investigated a complaint alleging inadequate sanitization and disinfection practices. Staff observed improper use and application of sanitizer and disinfectant on food contact surfaces and diaper changing surfaces. Employees were using sanitizer on diaper changing surfaces rather than disinfectant and did not allow for sufficient sanitizer contact time on food surfaces. Employees were also unclear about the difference between sanitizer and disinfectant. Improper use of sanitizers and disinfectants can increase the likelihood of disease transmission between children. SNHD staff provided education on proper cleaning procedures and use of chemical sanitizers and disinfectants. Facility staff were directed to use chemicals in accordance with manufacturers' instructions.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan	Review Program - Fiscal Y	ear
Data		

Food Pre-Permitting Services	July 2022	July 2023		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	1	1	0	1	1
Total Pre-Permitting Services	1,306	1,113	4	1,306	1,113	4
New Project Submissions	267	253	4	267	253	4
Released Projects	379	378	4	379	378	4
Total Service Requests Currently in Pre- Permitting	1,296	1,589	1			

1. Enforcement Actions and Investigations:

- A. Del Taco, 1802 E. Charleston Blvd.: Twenty-one Del Taco Change of Permit Holder (CPH) applications were submitted in July and only this location was closed due to excessive demerits. Staff issued a total of 32 demerits for violations that included: TCS food in hot holding at 83°F; condensate dripping onto open food; no written procedure for time as a control; TCS food in cold holding at 50°F; sanitizer bucket stored on food contact surface; and soiled ice machine. SNHD Regulations require no greater than 15 demerits during a CPH inspection. A reinspection is still pending.
- B. Fontainebleau, 2777 S. Las Vegas Blvd.: Final permitting inspections for 57 out of 208 permits have been completed for the new resort and casino. Some vendor supplied equipment is still pending installation such as soda fountains and chemical dispensers for dishwashing machines. Since the soda fountain and dishwashing machines are not crucial to their operation, the permits were approved, and follow-up inspections will occur once installation is complete.
- C. Jack in the Box, 580 N. Eastern Ave.: Plans were reviewed for a remodel that included new dining furniture, new plumbing fixtures in the restrooms, and new ceiling, wall, and floor finishes. During the final remodel inspection, the hot water temperature of the restroom hand sinks was below the minimum of 100°F. The hot water was adjusted during the inspection and no other violations were observed. The remodel was approved.
- D. Sphere, 255 Sands Ave.: Final permitting inspections for 52 health permits were conducted over the course of two days. All permits were approved. There are nine remaining Grab-No-Go market permits pending inspection because the refrigeration equipment did not arrive as scheduled. Facility representatives will also be submitting plans for portable bars that can be used throughout the property.
- E. Zucker Jewish Academy, 10100 Banburry Cross Dr.: A pre-permitting inspection was conducted for a preschool, school, and school kitchen that had been closed for three years. The plans submitted were outdated and did not accurately reflect classrooms, age groups, and kitchen equipment. The pre-permitting inspection allowed staff to have a more accurate depiction of the condition and layout of the facility. Staff worked with the owner to update the plan. A final permitting inspection is still pending.
- F. Rockin' Crab, 10140 W. Tropicana Ave.: Staff made initial contact with the CPH applicant to assess knowledge and to verify that no changes had been made to the facility. Although the owner stated that there would only be cosmetic changes, during the phone call, it became evident that the equipment had been changed as well.

Discovering changes early in the process prevents unintended consequences for the owner during a final permitting inspection. The owner submitted plans and equipment specifications for review and a final permitting inspection is pending completion of tenant improvements.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

	July	July		FY	FY	
Aquatic Health Operations	2022	2023		22-23	23-24	
Total Operation Inspections	607	622	1	607	622	1
Complaint Investigations	51	66	1	51	66	1
Inactive Body of Water Surveys	16	9	4	16	9	+
Drowning/Near Drowning/Accident	11	6	4	11	6	4
Investigations at Permitted Facilities						
Total Program Services Completed	685	703	1	685	703	1

1. Aquatic Health Operations

- A. Cadence Central Park, 1015 E. Sunset Rd.: A complaint investigation regarding the pool being over-chlorinated was verified and resulted in an IHH closure. High disinfectant levels increase bather's risk of skin irritation and susceptibility to infections. A reinspection was conducted, and the pool was approved to reopen.
- **B. MGM Signature Tower 3, 145 E. Harmon Ave.:** A routine inspection conducted at the pool resulted in the immediate correction of an IHH. While the pool was open with lifeguards posted, staff noticed a large gap in the enclosure. The maintenance staff reduced the gap to a compliant dimension and provided photos of the repairs. The pool continued to operate and remains open to bathers.
- C. Sunrise Villas VIII East, 2800 Emerson Ave.: A routine inspection conducted at the spa resulted in an IHH for a broken drain cover. A broken drain cover could result in severe injury or death from suction entrapment. A reinspection is still pending.
- D. Falling Water Apartments, 1350 N. Town Center Dr.: A routine inspection conducted at the spa resulted in closure due to multiple IHHs. The chlorine level was low, a drain cover was broken, and the water temperature was over 104°F. Low disinfectant levels can allow the spread of pathogens, and high temperatures can cause heat illnesses in bathers. A reinspection is still pending.
- E. El Dorado Mobile Home Park, 4525 W. Twain Ave.: A routine inspection conducted at the spa resulted in an IHH closure for high chlorine. Additionally, the suction outlet covers had been changed from the previously approved models without SNHD approval. A compliance schedule was given to submit the drain covers for plan review. A reinspection is still pending.

ENVIRONMENTAL HEALTH Aquatic Hea Program - Fiscal Year Data	alth Plan Rev	view				
Aquatic Health Plan Review	July 2022	July 2023		FY 22-23	FY 23-24	
Total Pre-Permitting Services	406	392	4	406	392	4
New Project Submissions	69	47	4	69	47	4
Released Projects	96	151	1	96	151	1
Total Projects Currently in Plan Review	488	485	4			

2. Aquatic Health Plan Review:

- A. Canyon Trails Recreation Vehicle (RV) Park, 1200 Industrial Rd.: CPH inspections were conducted resulting in compliance schedules for the pool and spa. The height of the gate latching mechanism on the northwest gate was too low at 40 inches. Failure to maintain latching mechanisms at the proper height can lead to unauthorized access of the enclosure by children. Also, the pump and motor horsepower (HP) for both the pool solar booster pump and the spa filtration pump did not match. Failure to maintain pumps and motors with corresponding HP ratings may lead to inadequate system flow. Facility staff are working on corrections and the pool and spa remain open.
- B. The Harmon at 370 Apartments, 370 E. Harmon Ave.: A final remodel inspection was conducted on the north pool for the installation of new filters, disinfection system automation, and circulation pump. A secondary interlock for the chemical feed system was not functional, which could result in chlorine and acid mixing and a release of chlorine gas into the pool. The contractor was able to repair the interlock and demonstrate successful testing during the inspection. The final remodel inspection was approved, and the pool resumed operation.
- C. Sahara View Apartments, 3600 El Conlon Ave.: A final remodel inspection was conducted on the spa for the installation of a new chemical feed system. The system met the requirements for installation and was approved; however, the suction outlet fitting assembly (SOFA) in the spa was broken, which could result in severe injury or death from suction entrapment. Facility representatives were able to replace the broken SOFA with extra stock onsite. The remodel inspection was approved, and the aquatic venue was permitted to operate.
- D. Club Ridges Recreation Center Pools, 11550 Granite Ridge Dr.: A plumbing inspection for the pool resulted in failure due to an inadequate sump depth beneath the SOFA/drain cover to the top of the suction pipe. If the required sump depth is not met, the flow rate for the SOFA cannot be evaluated to ensure that the SOFA is adequately sized for the recirculation system. Inadequately sized SOFAs can result in severe injury or death from suction entrapment. The plumbing inspection was not approved, and the contractor was required to create a minimum three-inch sump depth prior to continuing work on the remodel. Follow-up photos were provided indicating the correct sump depths for the plumbing, and the project was approved to continue.
- E. Springhill Suites by Marriott, 6590 S. Decatur Blvd.: Final permitting inspections for a new pool and spa were not approved. There was no disinfectant residual in either body of water. Several filtration system inadequacies were also observed. Inadequate filtration and disinfection systems can result in water that is not properly maintained and presents a risk of contracting recreational water illnesses. After

failing two subsequent reinspections, the fourth final permitting inspection was approved, and the aquatic facility was released from Plan Review.

VIII. REGULATORY SUPPORT

- 1. Regulatory Support Office (RSO) staff participated in or performed the following activities: Association of Food and Drug Officials (AFDO) Partnership for Food Protection (PFP) Training and Credentialing meetings; Council for Food Protection (CFP) Council and New Path meetings; individual and full team mentorship meetings; National Environmental Health Association (NEHA) Leadership Academy mentor meetings; grant project-conversion of trainings to digital format for use in NEOGOV; Violation Standards Document updates; Food Establishment Inspection Report Form and canned comments for Envision Connect updates; and HAZWOPER training.
- 2. RSO staff released Shaunte Walton to the Special Programs Office on July 21.
- 3. RSO staff welcomed new environmental health specialists (EHSs) Deshawn Thompson, Alyssa Hall, Kimberly Gonzalez, and Alexus Galvez to food training on July 24.
- **4.** RSO staff coordinated and led the Food Safety Partnership meeting with Industry on July 17.
- 5. Special Processes staff collected data for the Centers for Disease Control and Prevention (CDC) III Worker Multi-Site Study throughout the month.
- **6.** Special Processes staff collected data from schools and delis for the Risk Factor Study throughout the month.
- 7. 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 Hazard and Critical Control Point (HACCP) plans. There are currently eight cook chill/sous vide plans, seven 2-barrier plans, 27 other HACCP plans, 11 waivers, and one operational plan in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review - Data	- Fiscal Y	ear				
Label Review	July 2022	July 2023		FY 22-23	FY 23-24	
Facility Label Review Submissions	17	25	个	17	25	1
Facility Label Review Releases	13	21	1	13	21	1
Number of Labels Approved	156	303	1	156	303	1

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

	July	July		FY	FY	
Special Processes Review	2022	2023		22-23	23-24	
Cook Chill/Sous Vide Submissions	0	0	>	0	0	>
Cook Chill/Sous Vide Releases	1	0	4	1	0	+
2-Barrier ROP Submissions	0	1	1	0	1	1
2-Barrier ROP Releases	2	0	4	2	0	+
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	4	1	0	+
Other Special Processes Releases	0	0	>	0	0	→

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

	July	July		FY	FY	
Waivers & Operational Plans Review	2022	2023		22-23	23-24	
Waiver Review Submissions	3	0	4	3	0	4
Waiver Review Releases	0	0	>	0	0	>
Operational Plan Submissions	0	0	>	0	0	>
Operational Plan Releases	0	0	>	0	0	>

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	July 2022	July 2023		FY 22-23	FY 23-24	
Registrations Approved Without Voluntary Label Review	0	15	^	0	15	↑

CDS/hh