



# Memorandum

**Date:** September 28, 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	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Routine Inspections	2,578	2,602	↑	4,467	4,468	↑
Reinspections	256	201	↓	451	361	↓
Downgrades	255	201	↓	419	337	↓
Closures	16	19	↑	39	32	↓
Special Events	54	45	↓	116	91	↓
Temporary Food Establishments & Tasting Event Booths	215	184	↓	477	416	↓
<b>TOTALS</b>	<b>3,374</b>	<b>3,252</b>	<b>↓</b>	<b>6,169</b>	<b>5,705</b>	<b>↓</b>

### 1. Enforcement Actions and Investigations:

- A. **Island Pacific Meat and Seafood, 4421 E. Bonanza Ave.:** On August 2, the facility was closed for excessive demerits and an imminent health hazard (IHH), no hot water. This was the second occurrence of operating during an IHH this year. The inspector documented 49 demerits. Other violations included improper glove use and food held past the permitted shelf life. The operator failed the scheduled reinspection and remained closed. The operator contracted with a Food Safety Consultant and conducted food safety training with all staff. The facility was reinspected and reopened with zero demerits on August 4.
- B. **Curry Leaf Flavors of India Restaurant, 5025 S. Fort Apache Rd.:** On August 4, the facility was closed for an IHH, pest infestation. The inspector documented 22

demerits. The facility was reinspected and reopened with zero demerits on August 10.

- C. **Alex Food Catering Mobile, 4181 W. Pioneer Ave.:** On August 7, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Other violations included: multiple tank leaks; flooding beneath the unit; wastewater valve not covered with a cap; multiple time/temperature control for safety (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; item in hand sink; and hand sink not properly stocked (no soap). The inspector documented 22 demerits. The unit was reinspected and reopened with zero demerits on August 29.
- D. **Popeyes Chicken and Biscuits #10708, 6500 Boulder Hwy.:** On August 8, the facility was closed for failing to meet the deadline to apply for a health permit after an Unpermitted Change of Ownership was identified. The facility was reinspected and reopened with eight demerits on August 10.
- E. **Taqueria La Casa Del Pastor Portable Unit for the Service of Food (PUSF), 1825 S. Decatur Blvd.:** On August 17, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: not reporting to commissary or servicing depot daily when in operation; operating outside the approved operational permit (operating longer than available restroom access); multiple TCS foods in the temperature danger zone; two of three cold-holding units unable to maintain proper temperatures; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; multiple large containers of sauces, crates, and a large swamp cooler blocking the only hand sink; multiple flies within the unit during active food handling; and inadequate fly mesh/screen at back exit door. The inspector documented 22 demerits. The unit was reinspected and reopened with zero demerits on August 23.
- F. **Wabi Burger, 1935 Fremont St.:** On August 17, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: food handler not properly washing hands when required; multiple TCS foods in the temperature danger zone; fire suppression and liquid petroleum systems not installed and maintained to meet local Fire Department standards and other applicable laws; only make table unit measured 50°F; utensils stored in dirty standing water; plastic grocery/garbage bags, which are not food grade, used for direct food storage; Person-in-Charge (PIC) unable to demonstrate adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or requirements of Food Regulations; and TCS food not properly labeled for a seven day use by date. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on August 28.
- G. **Tacos Puebla, 5560 E. Lake Mead Blvd.:** On August 17, the unit was closed for an IHH, inadequate refrigeration. Other violations included: wastewater actively leaking out of the tank valve onto the ground; waste tank plunger open during operations; waste cap missing; multiple TCS foods in the temperature danger zone; and liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws. The inspector documented 16 demerits. The unit was reinspected and reopened with zero demerits on August 24.
- H. **Tierra Produce, 6295 S. Pearl St.:** On August 18, the facility was closed for two IHHs, no hot water and inadequate refrigeration. The inspector documented 28 demerits. The facility remains closed at this time.



- I. **Pieology Pizzeria, 365 Hughes Center Dr.:** On August 22, the facility was closed for an IHH, inadequate refrigeration. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on August 23.
- J. **Taqueria Vences, 2897 N. Las Vegas Blvd.:** On August 22, the unit was closed for an IHH, no potable water or hot water. Open food handling was observed when there was no water available. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits on August 23.
- K. **Vallarta, 4181 Pioneer Ave.:** On August 23, the unit was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple TCS foods in the temperature danger zone; cold holding unit unable to maintain proper temperature; storing raw animal products next to or over cooked or ready-to-eat food; complete absence of sanitizer solution in open food areas during active food preparation; and multiple items stored in the only hand sink. The inspector documented 23 demerits. The unit was reinspected and reopened with zero demerits on August 23.
- L. **Birrieria Gonzalez LV PUSF, 5068 E. Washington Ave.:** On August 24, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Violations included: operator prepping and storing food in an unpermitted building under unsanitary conditions; moldy garlic cloves and peppers; several bunches of cilantro being prepped on a dirty and scored folding table in the unpermitted building with no running water; TCS foods in the temperature danger zone; raw hamburger patties stored on top of ready-to-eat sauces; bagged bread stored directly on top of raw beef; large bag of whole onions in a mesh bag stored directly on the floor; chemicals stored on, over, next to or with food products or on food contact surfaces; food contact surfaces dirty or unsanitary; PIC unable to demonstrate adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or the requirements of the Food Regulations; and TCS foods not properly labeled for a seven day use by date. The inspector documented 33 demerits. The unit was reinspected and reopened with zero demerits on August 31.
- M. **La Reveliada Mariscos PUSF, 3000 E. Lake Mead Blvd.:** On August 24, the unit was closed for two IHHs, no potable water/hot water and sewage or liquid waste not disposed of in an approved manner. Other violations included: operating outside of the permitted area; open food handling when no water was available; wastewater actively leaking onto the ground; waste tank plunger open during operations; waste cap missing; inadequate sanitizer; multiple flies inside the unit; open windows not screened; and operator not posting grade card/closure sign in view of the public. The inspector documented 24 demerits. The unit was reinspected and reopened with zero demerits on September 1.
- N. **Shawarma Alsham, 3850 E. Desert Inn Rd.:** On August 24, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Violations included: facility operating longer than four hours in one location; unit had two boots on the wheels without any vehicle onsite to transport it to a commissary for daily cleaning and wastewater dumping; and inadequate sanitizer. The inspector documented eight demerits. The unit remains closed at this time.
- O. **Taco Rico Los 3 Gallos, 1524 S. Main St.:** On August 25, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 28 demerits. The facility was reinspected and reopened with five demerits on September 6.
- P. **Tio Chuy's Tacos, 2025 E. Sahara Ave.:** On August 29, the facility was closed for an IHH, lack of adequate refrigeration. Other violations included: multiple containers of ready-to-eat meats held past the seven day shelf life; multiple TCS foods in the temperature danger zone; liquid petroleum system not installed and maintained to

meet local Fire Department standards and other applicable laws; and open bag of tortillas stored on drain board of the 3-compartment sink during manual ware washing. The inspector documented 19 demerits. The facility remains closed at this time.

- Q. Staff closed 18 unpermitted food vending complaint investigations.
- 2. **Food Safety Assessment Meetings (FSAMs):**
  - A. FSAMs were held with the following facilities: Lao Thai Street Food, 4181 Pioneer Ave.; and Taesty Tae's, 439 Rock Quarry Way.
- 3. **Foodborne Illness Investigations:**
  - A. **La Mojarra Loca Restaurant, 821 N. Lamb Blvd.:** On August 8, staff collected shellfish information and records in response to a lab-confirmed case of illness associated with shellfish.
  - B. **Harmonic Innerprizes, 7705 Commercial Way:** On August 14, staff supported Food Operations to follow-up on the use of nonfood grade ingredients that could lead to heavy metal toxicity. Additional violations included unapproved sources and lack of required testing. SNHD requested support from the Food and Drug Administration (FDA) to test the product. The permit has been suspended.
- 4. **Onsite Intervention Training:**
  - A. Onsite intervention training was held with the following facilities: D'Pinoy Joint Restaurant, 7680 S. Las Vegas Blvd.; and Curry Leaf Flavors of India, 5025 S. Fort Apache Rd.

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	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	0	14	↑	0	14	↑
Adjudicated Hearing Cases	0	0	→	0	8	↑
Total Cases Received	98	89	↓	168	159	↓
Total Cases Referred to Other Agencies	22	26	↑	43	43	→
Hearing Penalties Assessed	\$0	\$0	→	\$0	\$6,250	↑

**ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data**

Restricted Waste Management	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Inspections	263	305	↑	485	557	↑



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

Underground Storage Tanks	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Compliance Inspections	83	48	↓	164	117	↓
Final Installation/Upgrade/Repair Inspections	7	5	↓	7	5	↓
Closure Inspections	0	0	→	0	2	↑
Spill Report Investigations	2	2	→	2	3	↑

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

Permitted Disposal Facilities	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Inspections	18	5	↓	46	27	↓
Reinspections	7	4	↓	9	5	↓

**III. VECTOR SURVEILLANCE**

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

Vector Surveillance and Other EH Services	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	919	604	↓	3,753	1,105	↓
West Nile Virus Surveillance Mosquitoes Tested	13,204	7,512	↓	40,264	22,911	↓
West Nile Virus Surveillance Submission Pools Tested	823	460	↓	3,004	1,681	↓
West Nile Virus Surveillance Positive Mosquitoes	0	50	↑	0	219	↑
West Nile Virus Surveillance Positive Submission Pools	0	1	↑	0	5	↑
Mosquito Activity Complaints	23	32	↑	26	66	↑
Elevated Blood Level Home Investigations	0	0	→	1	1	→
Legionella Residential Investigations	1	1	→	7	3	↓
Legionella Travel Associated Investigations	2	1	↓	2	4	↑
Public Accommodations Inspections	15	19	↑	23	30	↑
Public Accommodations Complaints	16	19	↑	30	45	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	→
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	0	2	↑

**IV. EH ENGINEERING**

**1. Solid Waste Plan Review Program (SWPR):**

- A. **Permits Issued** – TES Recycling (Recycling); and Apex Materials-Moccasin (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 (5); Waste Grease (2); Material Recovery (2); and Waste Tire Management (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** None

**ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data**

Asbestos Permitting Services	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Asbestos Permits Issued	109	82	↓	187	145	↓
Revised Asbestos Permits Issued	9	8	↓	26	15	↓

**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Tentative Maps-Received	12	20	↑	37	37	→
Tentative Maps-Lot Count	573	446	↓	2,473	1,117	↓
Final Maps-Received	14	31	↑	44	55	↑
Final Maps-Lot Count	787	1,495	↑	2,510	2,446	↓
Final Maps-Signed	32	23	↓	55	47	↓
Final Maps (Signed)-Lot Count	1,535	1,581	↑	2,289	2,494	↑
Improvement Plans-Received	20	24	↑	53	43	↓
Improvement Plans-Lot Count	1,282	1,241	↓	3,184	1,932	↓
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Residential ISDS Permits	7	7	→	14	7	↓
Commercial ISDS Permits	0	0	→	0	0	→
Commercial Holding Tank Permits	8	2	↓	12	2	↓
Residential Tenant Improvements	58	26	↓	84	26	↓
Residential Certifications	0	0	→	0	0	→
Compliance Issues	22	11	↓	32	11	↓



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

Safe Drinking Water Program	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	6	4	↓	8	5	↓
Public Water System Violations Issued	0	8	↑	4	9	↑

**2. Safe Drinking Water Activity:**

- A. Eight *coliform*-present results were reported from routine monitoring events: Las Vegas Valley Water District; Spring Mountain Youth Camp; Mt. Charleston Water Company; Mt. Charleston Pub LLC; Harris Springs Ranch; Loves Travel Stop and Country Store; Mountain Springs Bar Inc.; and Shetland Water District. There were no repeat positive results at these locations.
- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Spring Mountain Youth Camp; Cowboy Trail Rides; and Spring Mountain Youth Camp.

**V. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
School Food Facility Inspections	113	75	↓	113	75	↓
School Food Facility Complaints	0	1	↑	0	1	↑
School Facility Inspections	116	78	↓	116	78	↓
School Facility Complaints	3	4	↑	4	4	→
Summer Food Service Surveys	1	1	→	48	1	↓
Child Care Facility Inspections	17	14	↓	51	39	↓
Child Care Facility Complaints	2	4	↑	3	6	↑
Body Art Facility Inspections	20	69	↑	85	141	↑
Body Art Facility Complaints	8	5	↓	12	12	→
Body Art Artist Special Event Inspections	8	0	↓	11	3	↓
Total Program Services Completed	288	251	↓	443	360	↓

**1. Schools:**

- A. **Robison Dell Jr. High School, 825 Marion Dr.:** Staff investigated a complaint alleging that the school did not have adequate air conditioning. School administration reported that only one classroom was without air conditioning. Students had yet to return to campus, so the teacher was relocated to a different classroom. The temperatures of the unaffected rooms were adequate, and a work order was on file to repair the air conditioning system.
- B. **Gwendolyn Wooley Elementary School, 3955 Timberlake Dr.:** During a routine inspection, staff observed a loss of hot water in one campus building, which did not include the kitchen. Hot water temperatures at multiple hand sinks and dump sinks were the same as the cold-water temperature. School administrative staff reported

that there had been no hot water in the building since mid-June. SNHD staff notified Clark County School District (CCSD) administration of the issue. Later, CCSD staff reported that the water heater had been replaced and hot water was available.

- C. **Keith and Karen Hayes Elementary School, 9620 W. Twain Ave.:** During a routine inspection, staff documented a gap between the chain link perimeter fence and the concrete block retaining wall. This gap was approximately three feet in length and four inches high posing an entrapment hazard. School administrative staff were aware of the gap and limited access to that area of the playground until repairs could be made. SNHD staff also noted that the play structures had been removed in preparation for installation of new equipment, but an application had not been submitted to Plan Review. Staff will continue to monitor the situation to ensure that the repairs are made, and adequate plans are submitted.
- D. **Shadow Ridge High School, 5050 Brent Ln.:** Staff investigated a complaint alleging that students did not have access to restrooms during school hours. Restrooms were available to students at the time of the investigation.

2. **Child Care:**

- A. **Imagination Station Early Learning Center at MGM, 3799 S. Las Vegas Blvd.:** Staff investigated a complaint alleging that employees were working in the kitchen without food handler safety cards, children were not being screened for illness and allowed to return to the facility without a doctor's note, floors were not cleaned as required, and linens were inadequately laundered. The investigation revealed that kitchen staff did not have food handler safety cards and that the laundry dryer was not functioning properly. The other allegations were unsubstantiated. Staff will follow up to verify corrections.
- B. **KiddieCorp Child Care Special Event at Mandalay Bay, 3950 S. Las Vegas Blvd.:** Staff conducted an inspection of the childcare special event and found that the provider lacked the required handwashing facilities. Mandalay Bay staff were able to provide the permit holder with an adequate portable hand sink and the event was approved.

3. **Body Art:**

- A. **Stedfast Tattoo, 3340 E. Tropicana Ave.:** During a routine inspection, staff saw that four new workstations had been added without SNHD approval. The new workstations were in use at the time of the inspection and lacked adequate handwashing facilities. Staff ordered closure of the new workstations until the Plan Review process was completed and the stations were approved for operation. The remodel application is still pending.
- B. **Main Street Tattoo, 1520 S. Main St.:** Staff investigated a complaint alleging that artists did not have body art cards and that the facility was not sanitary. All artists present at the time of the investigation had valid body art cards, but numerous unsanitary conditions were observed. Over-filled sharps containers were observed at multiple workstations, and expired disposable equipment was found in the facility.
- C. **Hardline Tattoo, 1000 3rd St.:** During a routine inspection, staff determined that the facility did not have adequate hot water. Since the facility was not in operation at the time of the inspection, the permit holder was given an opportunity to stay management closed until the hot water system was repaired. Staff followed up later that day and the hot water system was fixed.



**VI. PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	2	0	↓	2	1	↓
Total Pre-Permitting Services	1,407	1,480	↑	2,713	2,776	↑
New Project Submissions	382	323	↓	648	630	↓
Released Projects	278	290	↑	657	709	↑
Total Service Requests Currently in Pre-Permitting	1,399	1,634	↑			

**1. Enforcement Actions and Investigations:**

- A. Ranch Mediterranean Market, 2235 S. Rainbow Blvd.:** During a final remodel inspection of the butcher permit, staff found open baked goods being sold from display cases near the cash register and there is no hand sink in the area. SNHD Regulations required a conveniently accessible hand sink in all open food handling areas. Staff had previously informed the operator that the food handlers cannot perform any open food handling in the market area. A Cease-and-Desist Order was issued, and the owner was provided with alternative options to sell the baked goods. The remodel of the butcher permit was approved.
- B. Stallones Italian Eatery at Santa Fe Station, 4949 N. Rancho Dr.:** A final permitting inspection resulted in failure due to inadequate refrigeration. The walk-in cooler temperature was 55°F. SNHD Regulations require that TCS food be maintained at a temperature of 41°F or below. Two hand sinks were also leaking, and one was unable to provide hot water. Handwashing sinks must be equipped to provide hot water at a minimum of 100°F through a mixing valve or combination faucet. The applicant resolved the issues, the facility was reinspected, and the health permit was approved.
- C. @ Raiders Game Day Champions, 3333 Al Davis Way:** An application and plans were submitted for a new childcare center at Allegiant Stadium. Childcare services will be provided for the children of the athletes and coaches during home games. Staff met with the operator at the facility to ensure that the plans were accurate and to devise a way to allow the use of handwashing and toilet fixtures that were not at the proper child heights. SNHD Regulations require child-height toilets and handwashing sinks in a childcare center, but because the area is used for multiple purposes throughout the year, the operator did not want to lower the fixtures. Since the stadium is an existing facility and there are only nine home games, step aids were approved for use. A final permitting inspection was conducted in time for the first home game and the permit was approved.
- D. Food Court at Flamingo Hotel, 3555 S. Las Vegas Blvd.:** The food court is undergoing remodels for Bonanno's NY Pizza, Nathan's Famous, and Johnny Rockets. An Auntie Anne's and Wing Zone will also be added. During the final permitting inspection of Wing Zone and Nathan's Famous, staff found a leak at the soda machine carbonator, a hole in the wall under the hand sink, and a gap where the hand sink was not properly sealed to the wall. SNHD Regulations require seams

and penetrations to be sealed and plumbing fixtures to be in good repair. Violations were documented and the permit was approved with stipulations. A follow-up inspection will be conducted to ensure corrections were completed.

- E. Windfall Coffee Roasters at Slice, 6235 S. Pecos Rd.:** During the final permitting inspection, open food handling equipment was in a room approved for storage only. SNHD Regulations do not allow open food handling in areas without a hand sink. The permit was approved with stipulations to restrict open food handling to approved areas in the kitchen.
- F. Down 2 Earth and Solamente, 6599 S. Las Vegas Blvd.:** Submitted plans could not be approved due to inadequate refrigeration and storage space needed to support an extensive menu. Insufficient refrigeration and storage space can lead to temperature abuse, improper cooling, and cross contamination of foods. The applicant submitted revised plans that included more refrigeration, additional dry storage space, and an ice machine. The plans and a final permitting inspection were approved.
- G. Rio Suites Hotel, 3700 W. Flamingo Rd.:** Plans were reviewed for a new food hall with six venues that will occupy the area previously operated as Carnival World Buffet. Staff noted that the plans lacked required ware washing equipment in the food stall outlets. SNHD Regulations require that each satellite area operated under the same ownership have either a three-compartment sink or ware washing machine, unless certain criteria are met. Revised plans were submitted and approved. The new owner of the property is also projected to complete the change of permit holder (CPH) process this October.

**VII. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
<b>Total Operation Inspections</b>	740	814	↑	1,347	1,504	↑
<b>Complaint Investigations</b>	41	58	↑	92	126	↑
<b>Inactive Body of Water Surveys</b>	3	16	↑	19	25	↑
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	8	3	↓	19	10	↓
<b>Total Program Services Completed</b>	792	891	↑	1,477	1,665	↑

**1. Aquatic Health Operations**

- A. Meridian at Hughes Center, 250 E. Flamingo Rd.:** A routine inspection at the spa resulted in an IHH closure for a broken drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. The drain cover was replaced, and the spa was reinspected and approved to reopen the same day.
- B. WorldMark Club, 8601 S. Las Vegas Blvd.:** A routine inspection at the lazy river resulted in an IHH closure for a broken drain cover. The venue was reinspected and approved to reopen the same day.
- C. Circus Circus, 2880 S. Las Vegas Blvd.:** At an attempted routine inspection of the spa, staff found that the venue had been drained and covered with plywood and the filtration equipment had been removed. Property representatives stated that the spa



- had a leak, and management had not decided whether to repair or abandon it. Information about abandoning a venue was provided. A decision is still pending.
- D. **Pinehurst Apartments, 6650 W. Warm Springs Rd.:** Routine inspections at the pool and spa resulted in IHH closures due to low disinfection levels. Inadequate disinfectant levels can allow the spread of diseases to bathers. Reinspections are still pending.
  - E. **Parc West Apartments, 8440 Westcliff Dr.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. High chlorine levels can cause eye and skin irritation in bathers and increase the risk of infections. A reinspection was conducted, and the spa was approved to reopen.
  - F. **Terravita Apartments, 3909 N. Nellis Blvd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. The gate was not self-closing/self-latching, chlorine level was low, and the ground fault circuit interrupter (GFCI) for the underwater lights was non-functional. An improperly working gate can allow unattended children to enter a pool area, posing a drowning risk. A non-functional GFCI is an electrocution risk to bathers. A reinspection is still pending.
  - G. **The Michael B Townhomes and Flats, 9242 W. Russell Rd.:** A routine inspection conducted at the spa resulted in an IHH closure for high chlorine. A reinspection is still pending.
  - H. **Windsor Apartments, 550 Elm Dr.:** A routine inspection at the pool and complaint investigation alleging a non-functional filter and breaches in the enclosure resulted in closure for multiple IHHs. There was a gap in the fence measuring more than seven inches, the bottom of the pool was not visible, the chlorine level was low, the pump was off, and the filter was disconnected. Not being able to see the bottom of the pool prevents detection of a bather in distress or a drowning incident. A disabled circulation system cannot filter the water, increasing bather exposure to pathogens and resulting in cloudy water. A reinspection is still pending.
  - I. **Aria, 3730 S. Las Vegas Blvd.:** An inspection at Spa 3 NE resulted in an IHH closure for the water temperature being over 104°F. High water temperature can result in heat stress, dehydration, burns, and rashes for bathers. The spa was reinspected and approved to reopen the same day.

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

Aquatic Health Plan Review	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Total Pre-Permitting Services	621	502	↓	1,006	939	↓
New Project Submissions	66	72	↑	138	129	↓
Released Projects	83	82	↓	183	279	↑
Total Projects Currently in Plan Review	446	458	↑			

**2. Aquatic Health Plan Review:**

- A. **Maplewood IV Spa, 6201 Sugartree Ave.:** A final remodel inspection for the installation of a heater for the spa resulted in a compliance schedule because the heater exhaust stack had not been installed. Failure to maintain an installed exhaust stack may result in insufficient venting of the equipment room. Facility staff are currently working on corrections and the spa remains closed.

- B. Villa Trieste, 273 Spring River Ave.:** A suction outlet fitting assembly (SOFA, aka drain cover) remodel review was conducted for the spa. The application showed that the pump flow could potentially exceed the maximum flow rating of the SOFA. If the pump flow exceeds the maximum flow of the drain covers, it can create an entrapment hazard. Per the contractor, the plumbing configuration on the application was incorrect, and the actual plumbing configuration could accommodate the full flow of the pump. The application was approved, and a plumbing inspection was scheduled.
- C. District 5800, 5800 W. Lake Mead Blvd.:** A progress check was conducted on a pool barrier remodel. One of the latching mechanisms for the entry gate would not close properly when the latch was opened from the inside of the enclosure. The contractor was instructed to keep the aquatic venue locked and to fix the latching mechanism prior to scheduling a final remodel inspection. A final inspection is still pending.
- D. Willow Ranch, 533 Gloster Ave.:** A remodel inspection was conducted on the pool for a circulation pump replacement. SNHD Regulations require recirculation systems to operate between the minimum flow and maximum flow requirements during all operating conditions. The required filtration range was not achieved with the proposed pump, which could result in inadequate filtration/disinfection. Alternatively, the pump could be set to maintain operation at a set flow value under all operating conditions, but specific requirements must be met for approval to operate in this manner. A reinspection is still pending.
- E. American West Village Homeowner's Association, 8850 W. Cheyenne Ave.:** A plumbing inspection was conducted for a remodel to the equalizer lines, removal of a water feature, and changes to the SOFAs. The contractor had completed all items except removing and capping the line to the water feature pumps. Failure to do so could result in uncirculated water becoming stagnant in the pipes and potentially contaminating the venue and creating unsafe conditions for bathers. The contractor was instructed to remove the water feature pumps and cap all lines prior to final the inspection.
- F. Regency Meadows, 2101 Sandy Ln.:** A plumbing inspection was conducted for a remodel to replace a SOFA, replaster the interior, and resurface the deck. Several violations were observed including multiple depth markers displaying the incorrect depth. This could result in a bather being injured by entering water deeper or shallower than they were expecting. Additionally, a portion of the enclosure had been knocked down. The remodel was approved but the pool cannot be filled with water until the enclosure is repaired. The applicant was instructed to correct all items prior to scheduling the final inspection. The final inspection is still pending.

#### **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; Council for Food Protection (CFP) Council and New Path meetings; Retail Flexible Funding Model (RFFM) Mentorship individual and full team meetings; National Environmental Health Association (NEHA) Leadership Academy mentor meetings; Performance Food Group Company (PFGC) bi-weekly team staff meetings; grant project-conversion of trainings to a digital format for use in NEOGOV; Violation Standards Document updates; and updates to the Food Establishment Inspection Report Form and canned comments for Envision Connect.
2. Staff attended the NEHA 86<sup>th</sup> Annual Educational Conference in New Orleans, Louisiana



- on July 31 through August 3.
3. RSO staff attended the CFP Strategic Planning meeting in Chicago, Illinois on August 15-17.
  4. RSO staff released Joy Bidinger to the Paradise Office on August 14.
  5. Special Processes staff collected data for the Centers for Disease Control and Prevention (CDC) Ill Worker Multi-Site Study throughout the month.
  6. 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 nine cook chill/sous vide plans, eight 2-barrier plans, 30 other HACCP plans, nine waivers, one operational plan, and two HACCP exemptions in review.

**IX. SPECIAL PROCESSES**

**ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data**

Label Review	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Facility Label Review Submissions	16	19	↑	33	44	↑
Facility Label Review Releases	22	24	↑	35	45	↑
Number of Labels Approved	227	301	↑	383	604	↑

**ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data**

Special Processes Review	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	2	↑	0	2	↑
Cook Chill/Sous Vide Releases	0	1	↑	1	1	→
2-Barrier ROP Submissions	2	1	↓	2	2	→
2-Barrier ROP Releases	3	0	↓	5	0	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	3	↑	1	3	↑
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	Aug. 2022	Aug. 2023		FY 22-23	FY 23-24	
Waiver Review Submissions	0	1	↑	3	1	↓
Waiver Review Releases	1	3	↑	1	3	↑
Operational Plan Submissions	1	0	↓	1	0	↓
Operational Plan Releases	0	2	↑	0	2	↑

**ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data**

<b>Cottage Food Operations Registrations</b>	<b>July 2022</b>	<b>July 2023</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Registrations Approved Without Voluntary Label Review</b>	0	11	↑	0	26	↑

CDS/hh