



Memorandum

Date: October 26, 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	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Routine Inspections	2,051	1,867	↓	6,718	6,335	↓
Reinspections	205	153	↓	656	514	↓
Downgrades	178	137	↓	597	474	↓
Closures	12	11	↓	51	43	↓
Special Events	94	94	→	210	185	↓
Temporary Food Establishments & Tasting Event Booths	746	622	↓	1,223	1,038	↓
TOTALS	3,286	2,884	↓	9,455	8,589	↓

1. Enforcement Actions and Investigations:

- A. **Cuban Sylvain Bakery, 2510 E. Tropicana Ave.:** On September 6, the facility was closed due to nonpayment of past due fees. The facility remains closed at this time.
- B. **Bentley’s Grill, 2640 E. Sunset Rd.:** On September 9, the facility was closed for two Imminent Health Hazards (IHHs), inadequate disposal of wastewater and lack of adequate refrigeration. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on September 13.
- C. **I Luv Vegas Food Truck, 2987 N. Las Vegas Blvd.:** On September 9, 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 and upright reach-in unit holding at 58°F per min/max thermometer. The inspector

documented 17 demerits. The unit was reinspected and reopened with zero demerits on September 14.

- D. **Tacos Mexico Las Vegas Blvd., 1800 S. Las Vegas Blvd.:** On September 12, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on September 14.
 - E. **Van Bakery LV, 4375 S. Buffalo Dr.:** On September 18, the facility was closed for two IHHs, food preparation during active construction and missing hand sink in the preparation area. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on September 19.
 - F. **Domino's Pizza #7451, 3100 E. Lake Mead Blvd.:** On September 20, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on September 26.
 - G. **Popeye's Chicken #10620, 6121 Vegas Dr.:** On September 20, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with three demerits on September 21.
 - H. **Cheesetime Italian Fusion 8125 W. Sahara Ave.:** On September 26, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. Other violations included operating outside the parameters of the permit by packaging reduced oxygen foods, improper cooling, and food held in the temperature danger zone. The facility was reinspected and reopened with six demerits on September 28.
 - I. **Las Vegas Gourmet Bakery - Vegas Pita Food Processing, 1301 S. Boulder Hwy.:** On September 26, the facility was closed for two IHHs, sewage or liquid waste not disposed of in an approved manner and no hot water. The inspector documented 10 demerits. The facility was reinspected and reopened with zero demerits on September 27.
 - J. **TI Gilley's Prep Kitchen, 3300 S. Las Vegas Blvd.:** On September 26, the area was closed for an IHH, food preparation during active construction. The inspector documented eight demerits. The facility was reinspected and reopened with three demerits on September 27.
 - K. **Tacos 2 Tierras, 4187 S. Pecos Rd.:** On September 28, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Other violations included: multiple TCS foods in the temperature danger zone; employee drink intermingled with customer food; and all sanitizer buckets measuring less than 50 parts per million (ppm) QUAT. The inspector documented 16 demerits. The unit was reinspected and reopened with zero demerits on October 3.
 - L. SNHD staff continue to participate in multi-agency meetings and working groups in preparation for the inaugural Formula 1 Las Vegas Grand Prix four-day special event on November 15-18. Special event applications are being reviewed at this time.
 - M. Staff closed five unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
- A. FSAMs were held with the following facilities: Koach's Kitchen Cuisine, 2100 N. Boulder Hwy.; and Tacos O Te Aguitas, 2025 E. Sahara Ave.
3. **Foodborne Illness Investigations:**
- A. **Winco Foods, 6101 N. Decatur Blvd.:** On September 13, staff responded to a lab-confirmed report of foodborne illness associated with shellfish. Staff inspected shellfish storage, preparation, and documentation. No issues were observed.
 - B. **The Protein Source, 4220 S. Grand Canyon Dr.:** On September 22, staff responded to a lab-confirmed report of foodborne illness. Staff observed risk factors

that could lead to illness including handwashing violations. The investigation resulted in a B downgrade and the facility has not yet been reinspected.

4. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facilities: Southern Taste Seafood Mobile, 939 Empire Mesa Way; Dim Sum Café, 3700 S. Hualapai Way; and Frank and Fina’s Cocina, 4175 S. Grand Canyon Dr.

5. Supervisory/Managerial Conferences:

A. A conference was held with the following facility: Garionban, 4545 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

Illegal Dumping and Hearing Officer Process	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	14	0	↓	14	14	→
Adjudicated Hearing Cases	7	9	↑	7	17	↑
Total Cases Received	83	78	↓	251	237	↓
Total Cases Referred to Other Agencies	20	25	↑	63	68	↑
Hearing Penalties Assessed	\$16,500	\$15,500	↓	\$16,500	\$21,750	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Inspections	223	233	↑	708	790	↑

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

Underground Storage Tanks	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Compliance Inspections	73	28	↓	237	145	↓
Final Installation/Upgrade/Repair Inspections	1	2	↑	8	7	↓
Closure Inspections	0	0	→	0	2	↑
Spill Report Investigations	1	2	↑	3	5	↑

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

Permitted Disposal Facilities	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Inspections	15	14	↓	61	41	↓
Reinspections	3	0	↓	12	5	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	546	447	↓	1,629	1,371	↓
West Nile Virus Surveillance Mosquitoes Tested	8,483	30,740	↑	25,543	43,345	↑
West Nile Virus Surveillance Submission Pools Tested	729	1,153	↑	1,998	2,000	↑
West Nile Virus Surveillance Positive Mosquitoes	0	332	↑	3	11	↑
West Nile Virus Surveillance Positive Submission Pools	0	8	↑	138	453	↑
Mosquito Activity Complaints	21	406	↑	47	472	↑
Elevated Blood Level Home Investigations	0	1	↑	1	2	↑
Legionella Residential Investigations	2	1	↓	8	5	↓
Legionella Travel Associated Investigations	0	4	↑	3	9	↑
Public Accommodations Inspections	16	13	↓	39	53	↑
Public Accommodations Complaints	9	29	↑	29	78	↑
Mobile Home/Recreational Vehicle Park Inspections	4	3	↓	4	5	↑
Mobile Home/Recreational Vehicle Park Complaints	4	3	↓	9	4	↓

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 (5); Waste Grease Facilities (3); Material Recovery Facilities (2); Waste Tire Management (1), and Landfills (1 - cell being added at Republic Services Apex Landfill).
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Asbestos Permits Issued	105	97	↓	289	242	↓
Revised Asbestos Permits Issued	8	7	↓	39	22	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Tentative Maps-Received	14	16	↑	56	54	↓
Tentative Maps-Lot Count	607	310	↓	3,981	1,426	↓
Final Maps-Received	22	15	↓	73	72	↓
Final Maps-Lot Count	1,380	499	↓	4,366	2,969	↓
Final Maps-Signed	29	14	↓	84	61	↓
Final Maps (Signed)-Lot Count	2,658	823	↓	3,947	3,317	↓
Improvement Plans-Received	18	12	↓	71	57	↓
Improvement Plans-Lot Count	1,138	259	↓	4,326	2,321	↓
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	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Residential ISDS Permits	6	9	↑	20	20	→
Commercial ISDS Permits	0	0	→	0	0	→
Commercial Holding Tank Permits	3	10	↑	15	12	↓
Residential Tenant Improvements	32	20	↓	116	67	↓
Residential Certifications	0	0	→	0	1	↑
Compliance Issues	11	6	↓	43	26	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	6	8	↑	14	13	↓
Public Water System Violations Issued	0	24	↑	4	33	↑

2. Safe Drinking Water Activity:

- A. Eight *coliform*-present results were reported from routine monitoring events: Camp Stimson LDS (no repeat positive results); Lee Canyon Ski Area (two repeat positive results); North Las Vegas Utilities (no repeat positive results); Sandy Valley Library Community Center (two repeat positive results, plus *E. coli*); and Shetland Water District (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; Cowboy Trail Rides; and Spring Mountain Youth Camp.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
School Food Facility Inspections	127	96	↓	240	175	↓
School Food Facility Complaints	1	0	↓	1	1	→
School Facility Inspections	163	122	↓	279	205	↓
School Facility Complaints	5	4	↓	9	8	↓
Summer Food Service Surveys	2	1	↓	50	2	↓
Child Care Facility Inspections	22	5	↓	73	46	↓
Child Care Facility Complaints	4	2	↓	7	8	↑
Body Art Facility Inspections	23	33	↑	108	176	↑
Body Art Facility Complaints	5	4	↓	17	16	↓
Body Art Artist Special Event Inspections	2	9	↑	13	12	↓
Total Program Services Completed	354	276	↓	797	649	↓

1. Schools:

A. SLA Food Service Management, Multiple Locations: During a routine inspection at Freedom Classical Academy located at 777 E. Ann Rd., staff observed food being provided from an unpermitted vendor. SLA Management staff was providing food service for eight charter schools without a valid health permit. Staff issued a Cease-and-Desist Order for food service at all affected locations. The Nevada Department of Agriculture, which administers the United States Department of Agriculture (USDA) National School Lunch Program, agreed that SLA Management representatives must obtain a health permit, despite SLA Management staff interpreting that a separate permit was not required since the school kitchen had an existing permit. To minimize the impact on providing meals for students, SNHD management allowed SLA Management representatives to obtain temporary health permits for all locations while permanent permits are being obtained.

B. Explore Academy, 3551 N. Ferrell St.: A routine inspection of the kitchen resulted in a C downgrade due to violations associated with food handling and storage. Violations included: improper handwashing; improper cooling; improper food temperatures; and improper ware washing. A reinspection resulted in an A grade. SLA Management staff were operating the kitchen at the time of the inspection and have since submitted a change of permit holder (CPH) application; the CPH approval is still pending.

C. Equipo Academy, 4131 E. Bonanza Rd.: A routine inspection of the kitchen resulted in a B downgrade. Violations included: two handwashing sinks without adequate hot water; milk held at temperatures exceeding 41°F; one refrigerator unit operating at an unsafe temperature; and open back door. Service of prepared foods was allowed to continue as lunch had already been prepared and packaged but a Cease-and-Desist order for any further food handling and ware washing was issued until hot water was restored. The following day, school administrators submitted a contingency plan so that food could continue to be served at the school. The plan limited food to only prepackaged cold breakfast and lunch items. A reinspection was conducted and all violations had been corrected.

- D. **Bailey Elementary School, 4525 Jimmy Durante Blvd.:** Staff responded to a complaint alleging that the school had no air conditioning. School administration had reported the outage to SNHD before the investigation as required by the Nevada Administrative Code. School administrators had submitted a work order for immediate repairs and were monitoring temperatures throughout the school to ensure that they did not exceed 85°F. Repairs to the system were made the same day. The complaint was substantiated.
- E. **St. Viator Parish School, 4246 S. Eastern Ave.:** During a routine inspection, staff found a refrigerator holding milk for students and the facility did not have a food establishment health permit. SNHD Regulations require that all facilities meeting the definition of a food establishment must have a valid health permit. A Cease-and-Desist Order was issued for holding and selling TCS food items. School administration reported that they would apply for a permit; an application has not been received at this time. Staff will continue to follow-up with facility representatives.

2. **Child Care:**

- A. **New Future Learning Daycare Center, 4610 Monterrey Ave.:** Staff investigated a complaint alleging that numerous conditions at the facility were violations of SNHD Regulations. Alleged violations included improper cleaning procedures; improper illness procedures; pest infestation; food left out after lunch and offered to the children after nap time; and inadequate hand washing areas. Staff found that the sinks were stocked, there was no evidence of pest infestation, and no food was left out during nap time. The toys in the classroom were clean and staff provided adequate descriptions of the cleaning process. Facility representatives reported that they have not had many sick children and if they do, the children are always isolated while waiting to be picked up. A review of the illness log found that the last child sent home was seven days before the investigation. The complaint was unsubstantiated.
- B. **Super Genius Kids Center, 5695 N. Rainbow Blvd.:** During a CPH inspection, staff found that the new owner was not limiting food served as required by Nevada Revised Statute (NRS) 446.941. In the absence of a permitted kitchen, regulations limit the types of foods provided to those that are not TCS foods, are commercially prepared and pre-cooked, or are pasteurized. The owner was serving food from an unpermitted source and preparing food that did not meet these limitations. A Cease-and-Desist Order was issued for food preparation and education was provided to the owner on foods allowed without a permit, sourcing safe foods, and the permitting process for kitchens. The owner immediately stopped serving food from the unpermitted entity and is obtaining food from a permitted grocery store until a permanent solution can be implemented.

3. **Body Art:**

- A. **Death or Glory Tattoo, 4110 S. Maryland Pkwy.:** Staff investigated a complaint alleging that the artists were working without valid body art cards. Staff determined that one artist did not have a body art card. A review of the consent forms found that the artist had been working at the facility since June. A Cease-and-Desist Order was given to the artist until a valid body art card was obtained. Additionally, the shop did not maintain copies of artists' body art cards as required by SNHD Regulations. The complaint was substantiated.
- B. **Sin City Tattoo, 4850 W. Flamingo Rd.:** Staff investigated a complaint alleging that the body artists were working under the influence of drugs and that cannabis was being smoked in the facility. Staff found no evidence of drug use within the establishment but did find that body piercing was being performed in the facility

without the required permit. A Cease-and-Desist Order was issued for body piercing until a permit was obtained.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,415	1,323	↓	4,128	4,341	↑
New Project Submissions	295	376	↑	943	1,041	↑
Released Projects	221	304	↑	885	1,069	↑
Total Service Requests Currently in Pre-Permitting	1,469	1,693	↑			

1. Enforcement Actions and Investigations:

- A. Peter Lugers, 3570 S. Las Vegas Blvd.:** During a final permitting inspection, staff found insufficient lighting in the salad and dessert preparation areas and the main dishwashing machine was not operational. SNHD Regulations require equipment to operate as designed and lighting to be a minimum of 50 foot-candles over all areas of food and drink preparation. The facility has a three-compartment sink and three small dish machines to utilize until the main dish machine is repaired. The contractor was directed to increase lighting. The permit was approved with stipulations.
- B. Smith’s Food and Drug Distribution Center, 8951 N. Terryl B. Adams St.:** Plans were reviewed and approved for a new 860,000 square foot grocery distribution center. This facility will have a banana room, ice cream freezer, produce cooler, refrigerated storage, and dry storage. Once the distribution center is completed, there are plans to add a truck wash and an additional grocery building.
- C. PepsiCo and CB Manufacturing, 6500 W. Sunset Rd.:** Staff arrived for a CPH inspection but were told by company representatives that photos would not be allowed. The inspection was canceled since photo documentation is required to capture violations, changes to equipment, and changes to facility layout. A managerial conference was held and SNHD Leadership agreed to limit photos to violations only and Pepsi agreed to submit a floor plan to reduce the need for area photos of proprietary equipment. Facility representatives were also instructed to submit a request for proprietary information to the SNHD Legal Department. Another CPH inspection was scheduled, and staff found that new equipment had been added and the warehouse had been expanded without prior approval. SNHD Regulations require plans and specifications to be submitted for approval prior to remodeling a facility. The permit was approved with a stipulation to apply for a remodel. The remodel application and plans have been submitted and reviewed but the final remodel inspection is still pending.
- D. Posh Tattoos Final, 8930 S. Maryland Pkwy.:** During the final permitting inspection, staff found jewelry and an autoclave machine typically used for body piercing. The applicant assumed that the tattoo permit included body piercing. SNHD Regulations require a separate body piercing permit for businesses that provide that

service. The tattoo permit was approved, and body piercing is prohibited until a body piercing permit is approved.

- E. Tony's Grill, 11357 N. Decatur Blvd.:** Plans were not approved due to lack of required information. Minimum requirements for new construction plan reviews include equipment layout and specifications, plumbing plans, finishes of floors, walls, and ceilings, and lighting. The applicant provided the missing information, and the plans were approved. A final permitting inspection will occur after construction is completed.
- F. Las Vegas Grand Prix Commissary, 260 E. Harmon Ave.:** Plans were approved for a new commissary permit in the permanent building that will be used to support the upcoming Formula 1 event. The building will have four floors: floor one will be garages for the drivers and pit crews, floors two and three will be hospitality floors with seven kitchens on each floor, and floor four will be an observation deck. Each kitchen contains a ventilation hood, ware washing sink, and handwashing sink; this allows for cooking equipment and food storage equipment provided by contracted vendors to be easily added and removed. Once the Formula 1 event is complete, food equipment such as stoves, ovens, preparation tables, dishwashers, and refrigerators will be removed and shipped to the next race location. The space may be used as an event venue for other operators throughout the year.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Total Operation Inspections	620	669	↑	1,967	2,225	↑
Complaint Investigations	17	20	↑	109	148	↑
Inactive Body of Water Surveys	11	10	↓	30	32	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	2	3	↑	21	13	↓
Total Program Services Completed	650	702	↑	2,127	2,418	↑

1. Aquatic Health Operations

- A. Life Time Athletic, 10721 W. Charleston Blvd.:** A routine inspection at the women's spa resulted in an IHH closure due to a water temperature of 106°F. Spa water temperature greater than 104°F can result in heat stress, dehydration, burns, and rashes. The spa was reinspected the same day and approved to reopen.
- B. Mannelta Lane Homeowner's Association (HOA), 1401 N. Michael Way:** A routine inspection at the pool resulted in a compliance schedule. The pool area was closed by management at the time of the inspection, but the pool water was cloudy, and the main drains were not visible. Water that is not clear prevents seeing a bather in need of rescue. The qualified operator made the necessary corrections, and water clarity was restored.
- C. Stirling Club, 2827 Paradise Rd.:** Routine inspections at the lap pool and men's spa resulted in IHH closures due to inoperable chemical controllers and subsequent hand dosing of chemicals. Hand dosing increases the likelihood of improper water

chemistry and could cause chemical burns to bathers. Reinspections were conducted, and the venues were approved to reopen.

- D. The MET, 2701 N. Rainbow Blvd.:** Routine inspections at the south pool and spa resulted in IHH closures because one of the gates did not self-latch. An improperly working gate can allow unattended children to enter a pool area, posing a drowning risk. This violation had also been documented during a previous inspection. Management did not request a reinspection, so the venues had not been approved to reopen by SNHD staff. Upon arrival, the inspector found the enclosure unlocked and accessible to residents. The enclosure was again posted closed, and facility maintenance locked the gate. A reinspection is still pending.
- E. Diamond Sands Apartments, 8445 S. Las Vegas Blvd.:** Routine inspections at the pool and spa resulted in IHH closures due to high disinfectant. High disinfectant can result in eye and skin irritation, burns, and opportunistic infections. Reinspections were conducted, and the pool and spa were approved to reopen.
- F. Mariposa Condos, 3601 N. Rainbow Blvd.:** A routine inspection at the west spa resulted in an IHH closure due to high chlorine. The spa was reinspected the same day and approved to reopen.
- G. Mandalay Bay, 3950 S. Las Vegas Blvd.:** A complaint alleging insufficient lifeguard coverage at the wave pool resulted in an IHH closure. The pool was being operated with fewer lifeguards than required by the facility’s approved lifeguard staffing plan. Inadequate lifeguard coverage presents an increased drowning risk to bathers. The pool was reinspected the same day and approved to reopen.
- H. Aria, 3730 S. Las Vegas Blvd.:** A routine inspection at the women’s day spa resulted in an IHH closure due to high chlorine. The spa was reinspected the same day and approved to reopen.

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

Aquatic Health Plan Review	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Total Pre-Permitting Services	473	411	↓	1,456	1,376	↓
New Project Submissions	75	82	↑	214	220	↑
Released Projects	116	68	↓	295	346	↑
Total Projects Currently in Plan Review	386	425	↑			

2. Aquatic Health Plan Review:

- A. Miro at the Parc Apartments, 1651 American Pacific Dr.:** A final remodel inspection for the installation of circulation and jet pumps on the spa was not approved. The circulation pump was inoperable, and the water feature pump had been replaced instead of the jet pump. A revised remodel application must be submitted for the water feature pump replacement; the application is still pending.
- B. Planet Hollywood, 3667 S. Las Vegas Blvd.:** Plans were reviewed for the unapproved suction outlet fitting assembly (SOFA) installations at the north and south spas. When using gauge readings provided by the facility’s onsite engineers to calculate system flow, the maximum flow rating of the installed SOFAs was exceeded by the flow rate of the filter pump. This can lead to severe injury or death since the increased suction through the cover could cause bathers to become entrapped. The plans were not approved, the applicant was instructed to keep the

aquatic venues closed to bathers, and the contractor was instructed to submit revisions that would allow for appropriate flow through the spa systems. A revised application is still pending.

- C. Rainbow Arby Apartments, 6755 W. Arby Ave.:** An excavation and plumbing inspection was conducted for the new construction of a pool and spa. Some of the pool plumbing was not compliant but was corrected while the inspector was onsite. The spa plumbing was incomplete. The hydrotherapy jet piping along with the filter return piping was not installed. The contractor was able to provide SNHD with photos of the completed spa plumbing within a few hours after the inspection. The excavation and plumbing inspections were approved, and the project was able to move forward with construction without any reinspection delays.
- D. Bent Inn, 1108 E. Ogden Ave.:** A plumbing inspection on the spa failed because the SOFA configurations did not exceed the maximum potential flow rate for the filtration and jet pumps. Failure to properly configure SOFAs may lead to a suction entrapment hazard. A facility representative corrected the configurations of the drain covers and the subsequent plumbing reinspection was approved.
- E. El Dorado Mobile Home Park, 4525 W. Twain Ave.:** A final remodel inspection was conducted for a SOFA on the therapy pool. The inspection was approved, but the calculated system flow exceeded the maximum flow rating of the filter. The permit holder was given a compliance schedule to correct the flow before opening. An additional remodel application will be required if equipment must be replaced.
- F. Las Vegas Recreational Vehicle Resort, 3890 S. Nellis Blvd.:** A final remodel inspection was conducted on the pool for the installation of an automated chemical feed system. The chemical feeder must be installed in such a way that during backwash cycles the controller will stop feeding chemicals, but the controller was still feeding during the backwash cycle. This is hazardous because the acid and chlorine will accumulate in the return pipe and could result in the release of chlorine gas which may cause serious injury or death. The pool was required to stay closed until corrections were made. The pool was approved to reopen the following day, after the contractor provided documentation that the issues were corrected.

VIII. REGULATORY SUPPORT

1. 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; Annual Incident Command System (ICS) training; SNHD Leads training; National Environmental Health Association (NEHA) Leadership Academy mentor meetings; grant project-conversion of trainings to a digital format for use in NeoGov; Violation Standards Document updates; Food Establishment Inspection Report Form updates; and canned comments for Envision Connect updates.
2. Special Processes staff attended an onsite National Association of County and City Health Officials (NACCHO) Mentorship meeting in American Samoa from September 4 through 12.
3. Staff attended the Western Association of Food and Drug Officials (WAFDO)/Food and Drug Administration (FDA) Pacific Regional Retail Food Seminar in Portland, Oregon from September 19 through September 22.
4. Staff attended the National Curriculum Standard (NCS) Advanced General Education Workgroup meeting in Kansas City, Missouri September 25 through September 29.
5. 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 six cook chill/sous vide plans, seven 2-barrier plans, 30 other HACCP plans, nine waivers, one operational plan, and one HACCP exemption in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Facility Label Review Submissions	25	20	↓	58	64	↑
Facility Label Review Releases	27	21	↓	62	66	↑
Number of Labels Approved	354	197	↓	737	801	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	2	0	↓	2	2	→
Cook Chill/Sous Vide Releases	0	3	↑	1	4	↑
2-Barrier ROP Submissions	1	0	↓	3	2	↓
2-Barrier ROP Releases	1	1	→	6	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	2	3	↑
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	Sept. 2022	Sept. 2023		FY 22-23	FY 23-24	
Waiver Review Submissions	2	0	↓	5	1	↓
Waiver Review Releases	0	0	→	1	3	↑
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	0	0	→	0	2	↑

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	41	↑

BN/hh