



Memorandum

Date: November 16, 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	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Routine Inspections	1,897	1,607	↓	8,615	7,942	↓
Reinspections	145	128	↓	801	642	↓
Downgrades	128	108	↓	725	582	↓
Closures	11	11	→	62	54	↓
Special Events	148	104	↓	358	289	↓
Temporary Food Establishments & Tasting Event Booths	1,381	1,199	↓	2,604	2,237	↓
TOTALS	3,710	3,157	↓	13,165	11,746	↓

1. Enforcement Actions and Investigations:

- A. **All Seasons Cafe, 4215 Spring Mountain Dr.:** On October 2, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 30 demerits. The facility was reinspected and reopened with nine demerits on October 9.
- B. **7-Eleven #29667 Snack Bar, 30 W. Wyoming Ave.:** On October 4, the facility was closed for an IHH, no hot water. The inspector documented 13 demerits. The facility was reinspected and reopened with five demerits on October 5.
- C. **The Fish and Chip Shop, 2025 E. Sahara Ave.:** On October 6, the facility was closed for multiple IHHs, no water and sewage or liquid waste not disposed of in an approved manner. The inspector documented 18 demerits. The facility was reinspected and reopened with zero demerits on October 13.

- D. **Mariscos El Viejon Portable Unit for the Service of Food (PUSF), 2610 E. Lake Mead Blvd.:** On October 10, the unit was closed for an IHH, no water. Other violations included: in-use utensils stored improperly; containers of employee food intermingled with customer food; no chlorine sanitizer; only hand sink not stocked with soap and paper towels; and Person-in-Charge (PIC) unable to demonstrate adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or requirements of SNHD Regulations. The inspector documented 20 demerits. The unit was reinspected and reopened with zero demerits on October 11.
 - E. **El Menudazo Restaurant, 3100 E. Lake Mead Blvd.:** On October 13, the facility was closed when an unpermitted change of ownership was identified. The inspector documented 35 demerits. The facility remains closed at this time.
 - F. **Elotes Y Tacos "El Chino", 1935 Fremont St.:** On October 19, the unit was closed due to receiving more than 40 demerits on a routine inspection. Violations included: facility operating outside the bounds of the permit; operating in a dirt lot without access to a plumbed restroom for longer than 30 minutes; not reporting to commissary or servicing depot daily; food handler not properly washing hands when required; no cold water available at the only hand sink which made the water too hot to wash hands; food spoiled, adulterated, or not wholesome; multiple time/temperature control for safety (TCS) foods in the temperature danger zone; no current certification tag on the automatic fire suppression system; hood turned off or not operational while cooking; non-functioning steam table; scoop handles touching ready-to-eat products; food located in the splash zone of a sink; several large watermelons and a pumpkin stored on the floor; sanitizer concentration too high in the sanitizer buckets; exterior openings into a food preparation area not protected from entry of pests; numerous flies; and no stem thermometer available. The inspector documented 43 demerits. The unit remains closed at this time.
 - G. **Itoy Sariling Atin Fast Food, 2620 S, Maryland Pkwy.:** On October 24, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on October 29.
 - H. **Las Divinas Restaurant and Bar, 320 N. Nellis Blvd.:** On October 24, the facility was closed for an IHH, pest infestation. The inspector observed live and dead cockroaches of varying generations below the make table and near clean kitchenware. Other violations included improper use of time as a control and not covering food while in storage. The inspector documented 14 demerits. The facility remains closed at this time.
 - I. **Angelina's Pizzeria, 5025 S. Eastern Ave.:** On October 26, the facility was closed when an unpermitted change of ownership was identified. Violations included expired food; foods held in the temperature danger zone; and walk-in cooler not holding temperature. The inspector documented 22 demerits. The facility remains closed at this time.
 - J. **Off The Vine Food at 4D#2, 6250 McLeod Dr.:** On October 26, the facility was closed due to nonpayment of past due fees. The facility remains closed at this time.
 - K. Staff closed three unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
A. An FSAM was held with the following facility: La Morenita LV, 439 Rock Quarry Way.
3. **Foodborne Illness Investigations:**
A. **Wynn Buffet American Grill, 3131 S. Las Vegas Blvd.:** On October 16, staff responded to a lab-confirmed report of foodborne illness. The investigation resulted in an A grade.

- B. **McDonald's, 1501 W. Lake Mead Blvd.:** On October 26, staff responded to a lab-confirmed report of foodborne illness. The investigation resulted in an A downgrade.
- C. **La Mojarra Loca, 3210 E. Lake Mead Blvd.:** On October 26, staff responded to multiple complaints of foodborne illness. Staff observed risk factors that can cause illness including food in the temperature danger zone and improper ware washing. The investigation resulted in a B downgrade. A reinspection is still pending.

II. SOLID WASTE AND COMPLIANCE

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

Illegal Dumping and Hearing Officer Process	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	5	0	↓	19	14	↓
Adjudicated Hearing Cases	7	5	↓	14	22	↑
Total Cases Received	67	46	↓	318	283	↓
Total Cases Referred to Other Agencies	18	18	→	81	86	↑
Hearing Penalties Assessed	\$15,000	\$4,000	↓	\$31,500	\$25,750	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Inspections	274	168	↓	982	958	↓

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

Underground Storage Tanks	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Compliance Inspections	70	31	↓	307	176	↓
Final Installation/Upgrade/Repair Inspections	3	4	↑	11	11	→
Closure Inspections	2	1	↓	2	3	↑
Spill Report Investigations	1	1	→	4	6	↑

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

Permitted Disposal Facilities	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Inspections	24	16	↓	85	57	↓
Reinspections	1	1	→	13	6	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	92	332	↑	1,715	1,687	↓
West Nile Virus Surveillance Mosquitoes Tested	3,301	11,284	↑	27,892	50,833	↑
West Nile Virus Surveillance Submission Pools Tested	133	593	↑	2,096	2,688	↑
West Nile Virus Surveillance Positive Mosquitoes	0	60	↑	0	987	↑
West Nile Virus Surveillance Positive Submission Pools	0	2	↑	0	23	↑
Mosquito Activity Complaints	26	202	↑	73	674	↑
Elevated Blood Level Home Investigations	1	0	↓	1	2	↑
Legionella Residential Investigations	0	3	↑	8	8	→
Legionella Travel Associated Investigations	0	3	↑	3	12	↑
Public Accommodations Inspections	74	3	↓	113	56	↓
Public Accommodations Complaints	10	23	↑	49	102	↑
Mobile Home/Recreational Vehicle Park Inspections	9	10	↑	13	15	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	10	6	↓

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Pipe Maintenance Service, Inc., and Ev Terra
- 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 (3); Waste Grease (2); Materials Recovery (2); Waste Tire Management (1), and Landfill (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in November:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Asbestos Permits Issued	75	93	↑	364	238	↓
Revised Asbestos Permits Issued	13	1	↓	52	16	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Tentative Maps-Received	6	7	↑	61	60	↓
Tentative Maps-Lot Count	160	423	↑	4,067	1,810	↓
Final Maps-Received	14	22	↑	86	94	↑
Final Maps-Lot Count	464	671	↑	4,829	3,640	↓
Final Maps-Signed	13	22	↑	97	83	↓
Final Maps (Signed)-Lot Count	749	1,105	↑	4,696	4,422	↓
Improvement Plans-Received	11	19	↑	82	76	↓
Improvement Plans-Lot Count	791	609	↓	5,114	2,930	↓
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	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Residential ISDS Permits	7	2	↓	27	22	↓
Commercial ISDS Permits	0	1	↑	0	1	↑
Commercial Holding Tank Permits	5	6	↑	20	18	↓
Residential Tenant Improvements	17	17	→	133	84	↓
Residential Certifications	0	1	↑	0	2	↑
Compliance Issues	5	8	↑	48	34	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	4	7	↑	18	20	↑
Public Water System Violations Issued	3	0	↓	7	29	↑

2. Safe Drinking Water Activity:

- A. Eight *coliform*-present results were reported from routine monitoring events: Cold Creek Canyon Homeowners (no repeat positive results); North Las Vegas Utilities (no

repeat positive results); Shetland Water District (no repeat positive results); and Torrey Pines Tina Lane Water Association (three total positive results, Level 1 Assessment triggered).

- 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	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
School Food Facility Inspections	76	71	↓	316	248	↓
School Food Facility Complaints	0	1	↑	1	2	↑
School Facility Inspections	113	104	↓	392	314	↓
School Facility Complaints	4	5	↑	13	13	→
Summer Food Service Surveys	4	2	↓	54	4	↓
Child Care Facility Inspections	27	38	↑	100	86	↓
Child Care Facility Complaints	1	4	↑	8	12	↑
Body Art Facility Inspections	19	43	↑	127	219	↑
Body Art Facility Complaints	4	2	↓	21	18	↓
Body Art Artist Special Event Inspections	155	12	↓	168	26	↓
Total Program Services Completed	427	282	↓	1,200	942	↓

1. **Schools:**

A. **Teach LV, 4660 N. Rancho Dr.:** During a reinspection, staff found that the operator had not applied for a remodel that was identified during the previous inspection. The remodel included the expansion of the facility into adjacent buildings. The facility subsequently submitted the remodel application and approval is still pending.

2. **Child Care:**

A. **La Petite Academy, 1640 Patrick Ln.:** Staff investigated a complaint alleging that sick children and staff were not being sent home and that parents of well children were not being notified. Facility administrators reported that employees who are sick do not report to work. If an employee becomes ill while at work, then classes will be combined, and the employee will be sent home. Facility administrators also reported that children are sent home when they have or develop a symptom that meets the criteria outlined in the SNHD Regulations. Criteria for excluding ill children is reviewed with employees. Staff received another complaint alleging that a child with bumps and rashes was not sent home. The facility administrator said that a child with a rash was in the diapering area. That child had a doctor's note indicating that the illness was not contagious, and the information was shared with the teacher. The complaints were unsubstantiated at the time of the investigations.

3. **Body Art:**

A. **Xpressions Salon and Day Spa, 1371 W. Warm Springs Rd.:** Staff investigated a complaint alleging that a person was providing permanent makeup services without a health permit or body art card. Staff met with the owner of the salon who stated

that the alleged person had vacated a space and left the salon prior to the investigation. The salon owner reported that the person offered eyelash extensions and waxing services. Staff surveyed the room and found it was being used to store equipment that was not related to the practice of body art. The complaint was unsubstantiated at the time of the investigation.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	1,304	1,348	↑	5,432	5,708	↑
New Project Submissions	227	206	↓	1,170	1,248	↑
Released Projects	219	392	↑	1,123	1,464	↑
Total Service Requests Currently in Pre-Permitting	1,455	1,502	↑			

1. Enforcement Actions and Investigations:

- A. **Primo's Pizza, 240 N. Jones Blvd.:** A change of permit holder (CPH) inspection resulted in closure. The inspector documented 20 demerits and SNHD Regulations only allow up to 15 demerits to pass a CPH inspection. Violations included unwholesome foods; food not protected from contamination; personal food intermingled with customer food; hand sinks not properly stocked; and menu missing consumer advisory for undercooked hamburgers. The facility was deep cleaned, and violations were corrected. The facility was reinspected, and the health permit was approved.
- B. **The Assembly at Uncommons, 8460 Rozita Lee Ave.:** During a pre-permitting progress check, staff noted that a hand sink had not been installed according to previously approved plans. A hand sink is required in all open food handling areas and there was no easily accessible hand sink. Following installation of the hand sink, the health permit was approved at the final permitting inspection.
- C. **Cardenas, 4015 S. Buffalo Dr.:** During a pre-permitting progress check for a new market, deviations from approved plans were found relating to equipment location, built-out fixtures, and finishes of floors, walls, and ceilings. SNHD Regulations require all changes to approved plans to be resubmitted to SNHD for additional review and approval. The contractor has provided the revised as-built plans, and the health permits are pending final inspections.
- D. **The Good Life Chef, 6121 W. Lake Mead Blvd.:** During a final inspection, two refrigeration units were operating at unsafe temperatures. One unit had an internal temperature of 51°F and the other unit was at 44°F. SNHD Regulations require refrigeration to maintain foods at 41°F or below. A two-compartment preparation sink was also directly plumbed to the sewer and not yet plumbed to water. SNHD Regulations require food preparation sinks to be permanently plumbed to water and to drain indirectly to floor sinks. Staff removed the two refrigerators from service and must verify that they are operating properly before they can be approved for use. The health permit was approved, stipulating that all corrections be made within ten days.

- E. **Wynn Mizumi Sushi Bar, 3131 S. Las Vegas Blvd.:** Staff arrived at a scheduled remodel inspection for the conversion of the sushi bar into a drinking establishment. The project was not complete at the time of the inspection; active construction was in progress and equipment was missing. Once construction was completed and all equipment was installed, a second final inspection was approved.
- F. **Cosmopolitan Service Bar #4, 3708 S. Las Vegas Blvd.:** During a final remodel inspection, staff found unsealed penetrations under the bar top, unwrapped soda lines, and inadequate lighting. SNHD Regulations require holes and penetrations to be sealed to prevent pest harborage and allow for easy cleaning, soda lines be wrapped and cleanable, and fifty foot-candles of light provided in food handling areas. The remodel was approved with stipulations and follow-up will be conducted during a routine inspection to ensure corrections are completed.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Total Operation Inspections	668	666	↓	2,635	2,903	↑
Complaint Investigations	14	20	↑	123	168	↑
Inactive Body of Water Surveys	11	5	↓	41	37	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	5	1	↓	26	14	↓
Total Program Services Completed	698	692	↓	2,825	3,122	↑

1. Aquatic Health Operations

- A. **Residence Inn by Marriott, 370 Hughes Center Dr.:** A routine inspection at the spa resulted in an IHH closure due to no detectable chlorine. Water that is not disinfected exposes bathers to pathogens that can make them sick. The spa was reinspected the same day and approved to reopen.
- B. **Coral Palms Condominiums, 3318 N. Decatur Blvd.:** A routine inspection conducted at the pool resulted in an IHH closure due to a broken drain cover. A broken drain cover presents entrapment and drowning risks to bathers. The pool was reinspected and approved to reopen.
- C. **South Point, 9777 S. Las Vegas Blvd.:** A routine inspection at the men's hot spa resulted in an IHH closure due to high chlorine. High disinfectant levels can irritate eyes, skin, and lungs and/or cause nausea, vomiting, and dizziness. The spa was reinspected the same day and approved to reopen.
- D. **The English Hotel, 921 S. Main St.:** A routine inspection at the pool resulted in an IHH closure due to an entry gate not self-closing. Gates that do not self-close and self-latch pose a drowning risk by allowing unattended children to enter the pool area. A reinspection was conducted the same day, and the pool was approved to reopen.
- E. **Village of Santo Domingo, 8530 W. Sahara Ave.:** A routine inspection at the pool resulted in an IHH closure due to high chlorine and cyanuric acid. High cyanuric acid inhibits the action of chlorine. The pool was reinspected and approved to reopen.
- F. **Thunderbird Hotel, 1215 S. Las Vegas Blvd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. Two entry gates did not self-close or self-

latch, and the chlorine and cyanuric acid levels were high. A reinspection is still pending.

- G. **EVO Apartments, 8760 W. Patrick Ln.:** Routine inspections at two pools resulted in IHH closures due to multiple violations. One pool had high cyanuric acid, the second pool had a broken drain cover, and both pools had high chlorine. One of the pools was reinspected and approved to reopen. A reinspection is still pending for the second pool.
- H. **Timothy B. Soder Physical Therapy, 2779 W. Horizon Ridge Pkwy.:** A routine inspection at the pool resulted in an IHH closure due to high chlorine. The pool was reinspected and approved to reopen.

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

Aquatic Health Plan Review	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Total Pre-Permitting Services	451	409	↓	1,907	1,840	↓
New Project Submissions	72	30	↓	272	254	↓
Released Projects	55	72	↑	352	422	↑
Total Projects Currently in Plan Review	392	393	↑			

2. **Aquatic Health Plan Review:**

- A. **Millenium Apartments, 3580 E. Alexander Rd.:** A plumbing inspection was conducted for the installation of suction outlet fitting assemblies (SOFAs) at the pool. The sump configuration was compliant, but the vertical depth markers were incorrect. The plumbing inspection was approved, and the applicant is required to correct the depth marker issue prior to scheduling the final remodel inspection.
- B. **Brookstone Apartments, 1401 N. Lamb Blvd.:** A final remodel inspection was conducted on the pool for installation of a sand filter. The pool was non-operational due to a leak causing the pool to lose water below the skimmer. The pool was required to stay closed until corrections were made. A reinspection is still pending.
- C. **Ascent at Silverado, 10175 Spencer St.:** A final remodel inspection for the after-the-fact installation of a disinfection feeder system was conducted. The chlorine and acid feed lines were not properly installed. Improper installation of the chlorine and acid feeder lines can create a chemical safety hazard. The contractor provided follow-up photo documentation of properly installed lines and the remodel was approved.
- D. **Sunrise Gardens, 3601 El Conlon Ave.:** A final remodel reinspection was conducted on the pool for replacement of the SOFAs and replastering of the pool interior. The SOFAs and interior were approved, but the system did not meet flow requirements. The operator was required to submit an operational plan detailing the methods to maintain an acceptable range of flow within 30 days. Submission of the plan is still pending.
- E. **Fontainebleau Las Vegas, 2777 S. Las Vegas Blvd.:** Pre-plaster inspections were not approved for seven aquatic venues inside the Health Club. Construction was still ongoing, and facility features like the enclosure, flooring, walls, doors, and hygiene facilities were incomplete. A reinspection is still pending.
- F. **Las Vegas RV Resort, 3890 S. Nellis Blvd.:** A pre-plaster inspection of the spa resulted in failure due to the area lighting not being compliant. Failure to maintain

adequate area lighting around a body of water may result in a drowning hazard for bathers. A reinspection is still pending.

- G. **Allegro La Entrada, 951 Las Palmas Entrada Ave.:** A final remodel inspection resulted in a closure because the SOFAs had been replaced without SNHD approval and they were undersized for the circulation system. The maximum flow rating for the SOFAs must be greater than the system flow of the pump to mitigate risk of a suction entrapment that can result in severe injury or death. The applicant was required to submit an updated application for review and approval. The application was submitted and reviewed, and the associated inspections were approved.

VIII. REGULATORY SUPPORT

1. Staff participated in or performed the following activities and participated in the following external meetings: Council for Food Protection (CFP) Council and New Path meetings; Retail Flexible Funding Model (RFFM) Mentorship individual and full team meetings; SNHD Leads training; Association of Food and Drug Officials (AFDO) Healthy People 2030 Norovirus discussion groups; Human Resources new hire Buddies Program; SNHD All Hands meeting; Food Safety Partnership meeting; Cooling Intervention Strategy meeting; Office of Public Health Preparedness (OPHP) Exercises “Spores Bowl” and the Mega POD; grant project-conversion of trainings to a digital format; NeoGov eForms builder training; Information Technology (IT) meeting on development of Food Operations SharePoint; Food and Drug Administration (FDA) Southwest States Retail Program Standards meeting; Violation Standards Document updates; and Food Establishment Inspection Report Form and canned comments for Envision Connect updates.
2. Staff welcomed four new Food Operations Environmental Health Specialist (EHS) trainees: Jonathan Vinh, Natalya Decicco, Lauren Weber, and Sarah Erikson.
3. Special Processes staff attended the RFFM End-of-Year Grant meeting in Washington, D.C. on October 10-11.
4. Regulatory Support Office staff facilitated and presented at the Food Operations General Staff meeting on October 25.
5. Staff presented at the National Environmental Health Association (NEHA) Smorgasbord webinar on October 31.
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 six cook chill/sous vide plans, seven 2-barrier plans, 25 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	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Facility Label Review Submissions	21	16	↓	79	80	↑
Facility Label Review Releases	23	17	↓	85	83	↓
Number of Labels Approved	280	342	↑	1,017	1,143	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	0	→	2	2	→
Cook Chill/Sous Vide Releases	2	0	↓	3	4	↑
2-Barrier ROP Submissions	1	0	↓	4	2	↓
2-Barrier ROP Releases	0	0	→	6	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	3	3	→
Other Special Processes Releases	0	5	↑	0	5	↑

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

Waivers & Operational Plans Review	Oct. 2022	Oct. 2023		FY 22-23	FY 23-24	
Waiver Review Submissions	1	2	↑	6	3	↓
Waiver Review Releases	1	2	↑	2	5	↑
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	1	0	↓	1	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	19	↑	0	60	↑

CDS/hh