



# Memorandum

**Date:** January 25, 2024

**To:** Southern Nevada District Board of Health

**From:** Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* CS  
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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Routine Inspections	1,515	1,731	↑	10,130	9,673	↓
Reinspections	124	109	↓	925	751	↓
Downgrades	119	116	↓	844	698	↓
Closures	11	9	↓	73	63	↓
Special Events	114	73	↓	472	362	↓
Temporary Food Establishments & Tasting Event Booths	741	1,144	↑	3,345	3,381	↑
<b>TOTALS</b>	<b>2,624</b>	<b>3,182</b>	<b>↑</b>	<b>15,789</b>	<b>14,928</b>	<b>↓</b>

### 1. Enforcement Actions and Investigations:

- A. **Hushpuppies and More, 3528 S. Maryland Pkwy.:** On November 7, the facility was closed for an Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner, and for exceeding the allowable demerits on a Change of Permit Holder (CPH) inspection. The inspector documented 28 demerits. The facility remains closed at this time.
- B. **SK Seafood Restaurant, 5600 Spring Mountain Rd.:** On November 7, staff conducted a complaint investigation and unannounced inspection. The inspector documented 36 demerits. On November 21, a Supervisory Conference was held with the permit holders, and they are now working with a Food Safety Consultant. On November 29, the facility was reinspected with zero demerits.

- C. **The Great American Pub, 4145 S. Grand Canyon Dr.:** On November 9, the facility was closed for an IHH, no hot water. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits on November 9.
- D. **Pepper Lunch at Shanghai Plaza, 4258 Spring Mountain Dr.:** On November 14, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on November 15.
- E. **Tacos De Guiso #2 Portable Unit for the Service of Food (PUSF), 2640 E. Tropicana Ave.:** On November 15, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Violations included: maximum hot water temperature of 60°F; wastewater excessively leaking when sink was in use; time/temperature control for safety (TCS) food cooled improperly; liquid petroleum and fire suppression systems not installed and maintained to meet local Fire Department standards and other applicable laws; and equipment not approved by American National Standards Institute (ANSI) or equivalent certifying agency. The inspector documented 18 demerits. The unit remains closed at this time.
- F. **Formula 1 Las Vegas Grand Prix, Strip Corridor:** On November 15-18, Food Operations staff inspected numerous permits, including the Pit Building, 126,000 square feet preparation kitchen, temporary structures, 229 temporary food establishments (TFEs), and 259 sampling booths. In addition, Solid Waste and Compliance staff supported Food Operations by conducting daily sanitation surveillance. It took nearly six months of collaboration with SNHD staff, the event coordinators, contracted consultants for permitting, other Clark County agencies, and Strip property contacts to make this a successful event. Pre-event planning for the 2024 race is in process at this time.
- G. **Delhi Indian Cuisine, 4022 S. Maryland Pkwy.:** On November 22, the facility was closed for a failed C Grade reinspection. The inspector documented 36 demerits. The facility was reinspected and reopened with six demerits on November 27.
- H. **Da Braddahz Grindz #2, 439 Rock Quarry Way:** On November 30, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Violations included: mobile unit operating without an approved commissary or servicing area; operating inside the garage of residential home; food prepped and stored at the residence; and multiple cold holding units and various food storage observed within a residential garage. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits on December 1.
- I. **It's Lit BBQ Place, 5560 E. Lake Mead Blvd.:** On November 30, the unit was closed for operating without a valid health permit (health permit was suspended). Violations included: operating outside the bounds of the permit; food preparation occurs within an unapproved support kitchen (Sundance Kid Cafe); mobile unit stored for extended periods of time (more than four hours and multiple days) at one location with food storage in the unit; posted hours of operation Thursday-Sunday starting at 6:30 PM; food spoiled, adulterated, or not wholesome; liquid petroleum and fire suppression systems not installed and maintained to meet local Fire Department standards and other applicable laws; raw animal products stored next to or over cooked or ready-to-eat foods; complete absence of sanitizer solution during active food preparation; and hand sink not fully stocked with soap, paper towels, and a lined trash can. The inspector documented 25 demerits. The unit remains closed at this time.
- J. Staff closed four unpermitted food vending complaint investigations.

2. **Food Safety Assessment Meeting (FSAM):**
  - A. An FSAM was held with the following facility: De La Torre Comida Mexicana, 1935 Fremont St.
3. **Foodborne Illness Investigations:**
  - A. **Café Zupas, 7060 S. Rainbow Blvd.:** On November 15, staff responded to multiple reports of foodborne illness. Staff observed illness risk factors including improper handwashing and lack of sanitizer. The investigation resulted in an A grade.
  - B. **In-N-Out, 4705 S. Maryland Pkwy.:** On November 20, staff responded to a lab-confirmed report of foodborne illness. The investigation resulted in an A grade.
  - C. **Best Meat Co., 2362 Lexington St.:** On November 22, staff responded to a lab-confirmed report of foodborne illness. Staff observed illness risk factors including an unstocked hand sink and food stored in the temperature danger zone. The investigation resulted in an A grade.
4. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: Elotes y Tacos El Chino, 1935 Fremont Street; The Noypitz Bar and Grill, 6605 S. Las Vegas Blvd.; Pho Saigon 8, 6910 S. Rainbow Blvd.; and Hana Sushi, 3700 S. Hualapai Way.
5. **Supervisory/Managerial Conferences:**
  - A. A conference was held with the following facility: SK Seafood Restaurant, 5600 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	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	0	13	↑	19	27	↑
Adjudicated Hearing Cases	0	0	→	14	22	↑
Total Cases Received	80	75	↓	398	358	↓
Total Cases Referred to Other Agencies	20	31	↑	101	117	↑
Hearing Penalties Assessed	\$0	\$0	→	\$31,500	\$25,750	↓

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

Restricted Waste Management	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Inspections	243	206	↓	1,225	1,164	↓

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

Underground Storage Tanks	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Compliance Inspections	38	54	↑	345	232	↓
Final Installation/Upgrade/Repair Inspections	2	5	↑	13	16	↑
Closure Inspections	0	2	↑	2	5	↑
Spill Report Investigations	0	1	↑	4	7	↑

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

Permitted Disposal Facilities	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Inspections	24	29	↑	109	86	↓
Reinspections	3	1	↓	16	7	↓

**III. VECTOR SURVEILLANCE**

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

Vector Surveillance and Other EH Services	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	1	6	↑	1,707	1,732	↑
West Nile Virus Surveillance Mosquitoes Tested	3	0	↓	27,895	52,408	↑
West Nile Virus Surveillance Submission Pools Tested	1	0	↓	2,097	2,420	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	1,007	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	27	↑
Mosquito Activity Complaints	0	9	↑	73	687	↑
Elevated Blood Level Home Investigations	0	1	↑	1	3	↑
Legionella Residential Investigations	0	0	→	8	8	→
Legionella Travel Associated Investigations	0	1	↑	3	13	↑
Public Accommodations Inspections	69	90	↑	182	162	↓
Public Accommodations Complaints	13	15	↑	62	127	↑
Mobile Home/Recreational Vehicle Park Inspections	12	9	↓	25	24	↓
Mobile Home/Recreational Vehicle Park Complaints	0	1	↑	10	7	↓

**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 (2); Materials Recovery (2); and Waste Tire Management (2)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in December: None

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

Asbestos Permitting Services	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Asbestos Permits Issued	86	84	↓	450	322	↓
Revised Asbestos Permits Issued	11	11	→	63	27	↓

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

Subdivision Plan Review	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Tentative Maps-Received	15	8	↓	77	68	↓
Tentative Maps-Lot Count	760	566	↓	4,944	2,376	↓
Final Maps-Received	25	14	↓	113	108	↓
Final Maps-Lot Count	456	504	↑	5,493	4,106	↓
Final Maps-Signed	21	18	↓	121	101	↓
Final Maps (Signed)-Lot Count	1,051	759	↓	5,870	5,181	↓
Improvement Plans-Received	20	10	↓	105	87	↓
Improvement Plans-Lot Count	374	452	↑	5,697	3,392	↓
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	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Residential ISDS Permits	5	11	↑	32	33	↑
Commercial ISDS Permits	0	0	→	0	1	↑
Commercial Holding Tank Permits	0	0	→	20	18	↓
Residential Tenant Improvements	11	31	↑	144	115	↓
Residential Certifications	2	1	↓	2	3	↑
Compliance Issues	7	7	→	55	41	↓

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

Safe Drinking Water Program	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	14	16	↑	32	36	↑
Public Water System Violations Issued	0	8	↑	7	37	↑

**2. Safe Drinking Water Activity:**

- A. One *coliform*-present result was reported from routine monitoring events (Georgia Pacific Gypsum LLC). There were 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; Spring Mountain Youth Camp; and Coyote Springs Golf Course.

**V. SPECIAL PROGRAMS**

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

Special Programs	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
School Food Facility Inspections	107	115	↑	422	371	↓
School Food Facility Complaints	2	0	↓	4	2	↓
School Facility Inspections	111	134	↑	503	460	↓
School Facility Complaints	1	9	↑	14	22	↑
Summer Food Service Surveys	3	2	↓	57	6	↓
Child Care Facility Inspections	15	16	↑	114	107	↓
Child Care Facility Complaints	4	0	↓	13	12	↓
Body Art Facility Inspections	32	44	↑	159	269	↑
Body Art Facility Complaints	4	3	↓	25	22	↓
Body Art Artist Special Event Inspections	1	4	↑	39	30	↓
Total Program Services Completed	305	322	↑	1,455	1,317	↓

**1. Schools:**

- A. **Pinecrest Academy Sloan Canyon Campus Middle School, 675 Dale Ave.:** Staff responded to a complaint alleging that there has been a strong sewer smell in the school for the past few months. The investigation, conducted concurrently with the routine inspection, found no odors present on the campus. The School Administration reported a scrubber, used and owned by a contracted cleaning company, had been left in dirty water over the weekend and developed a strong odor. The equipment was cleaned, and the odor dissipated. The complaint was not substantiated.
- B. **Basic High School, 400 Palo Verde Dr.:** Staff investigated a complaint alleging a bedbug infestation in a classroom and the library. The School Administration were aware of the complaint, had investigated the issue, and could not find evidence of an infestation of bedbugs. Educational staff reported that they were not aware of any complaints and have not seen any evidence of an infestation. SNHD staff surveyed

the rooms and examined the upholstered furniture and rugs. No evidence of bedbugs was observed. The complaint was not substantiated.

- C. **Vegas Valley Adventist Academy, 6059 W. Oakey Blvd.:** Staff investigated a complaint alleging that classroom temperatures were 62°F and that classrooms were not properly cleaned after recent illnesses. Staff found that the classroom temperatures were between 66°F and 71°F and that some educational staff were not turning on the heating system for their classrooms. Nevada Administrative Code requires that classroom temperatures be held between 65°F and 85°F. When SNHD staff asked about cleaning procedures, the School Administrative staff were able to describe adequate cleaning procedures using effective disinfectants. The complaint was not substantiated at the time of investigation.
- D. **Theron Swainston Middle School, 3500 W. Gilmore Ave.:** Staff investigated a complaint alleging that there was a rat infestation in the school. The investigation did not reveal any evidence of rodent activity in the areas surveyed. The School Administrative staff did not report observing any recent rodent activity. At the time of the investigation, the complaint was not substantiated. Two weeks later, SNHD staff received a second complaint alleging that the rat infestation was ongoing and that rat feces were observed on campus. Additionally, School Administrative staff reported sightings of rodents near the campus theater. The subsequent investigation found rodent feces in multiple areas on campus, and baited snap traps placed in areas accessible to students. SNHD staff reported the findings to Clark County School District Administration who will be addressing the infestation. SNHD staff will ensure that the infestation was adequately addressed.

2. **Body Art:**

- A. **Studio 66, 5055 S. Decatur Blvd.:** Staff investigated a complaint alleging unsanitary practices and that body artists were operating without valid body art cards. The body artists and apprentices present during the investigation had valid body art cards and no unsanitary conditions were observed. The complaint was not substantiated.
- B. **The Jessi Comb's Foundation at SEMA, 3150 Paradise Rd.:** Staff conducted an inspection of the temporary body art event at the Las Vegas Convention Center. Staff found that the booth was on carpet. The artists in the booth discontinued providing services until a non-absorbent flooring material was installed. After installation, the booth was approved for operation.
- C. **Koolsville Tattoos III, 1501 S. Las Vegas Blvd.:** Staff investigated a complaint alleging that an artist at the facility caused an infection in a patron following ear piercing. The complaint alleged that a lack adequate sanitation and sterilization caused the infection. SNHD staff found that the permit holder had not conducted monthly testing of the sterilizer by a third-party laboratory as required by regulations. Additionally, improper sterilization indicator strips were being used, and the facility lacked an ultrasonic cleaner for the processing of reusable piercing instruments. The complaint was substantiated and SNHD staff will ensure that the facility has met the testing, monitoring, and processing requirements of the regulations.

**VI. PLAN REVIEW PROGRAM**

<b>ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data</b>						
<b>Food Pre-Permitting Services</b>	<b>Nov. 2022</b>	<b>Nov. 2023</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Food Safety Assessment Meetings</b>	0	0	→	2	1	↓
<b>Total Pre-Permitting Services</b>	1,071	1,004	↓	6,503	6,890	↑
<b>New Project Submissions</b>	234	200	↓	1,404	1,488	↑
<b>Released Projects</b>	203	278	↑	1,326	1,781	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,489	1,427	↓			

**1. Enforcement Actions and Investigations:**

- A. SLA Foodservice, 3551 Ferrell St.:** During a CPH inspection, staff found an oven used to cook grease-laden food with no ventilation hood. SNHD Regulations require ventilation hood systems to prevent grease or condensation from collecting on walls and ceilings. After consulting with Fire Prevention staff and researching the equipment specifications, staff concluded that the oven has a built-in ventilation system. No separate ventilation hood system was required and the CPH permit was approved.
- B. Yonutz, 6435 S. Durango Dr.:** A pre-permitting inspection was conducted. The facility did not install sneeze guards to prevent cross-contamination of foods by customers. Since the food handlers would be preparing open food directly next to the customer interface, an additional sneeze guard was installed, and the permit was approved.
- C. Resorts World Juniors, 3000 S. Las Vegas Blvd.:** Resorts World representatives applied for two remodels, a new permit, and a name change for a restaurant formerly known as The Kitchen. A steam table was added to the kitchen, the buffet was converted to a dessert station, and a new bar was added. The countertops for the dessert station were backordered, so SNHD staff allowed the use of temporary countertops until the correct ones arrived. In the bar, there was exposed wood and penetrations that could harbor pests and were not easily cleanable. The new steam table in the kitchen was not third-party sanitation certified. The contractor will arrange for a sanitation evaluation by a third-party company. The permit was approved with stipulations and a follow-up inspection will occur to verify the new countertops and steam table certification.
- D. Le Paris French Bakery, 3300 S. Decatur Blvd.:** A final permitting inspection failed because the as-built equipment layout did not match the approved plans, several pieces of equipment did not meet sanitation standards, and some equipment was not yet installed. Additionally, the walk-in cooler was not operating at a safe temperature. The applicant will have the uncertified equipment evaluated by a third-party company and will submit revised plans for review. Once the plans are approved, a reinspection can be scheduled.
- E. Crave Cookies #1, 7910 S. Rainbow Blvd.:** A final permitting inspection failed because the three-compartment sink did not have a drainboard on each side. SNHD Regulations require a drainboard on each side of the ware washing sink to allow space to separate clean and soiled dishes. The operator replaced the sink and a second final permitting inspection resulted in permit approval.



- F. **The Spot, 8410 W. Desert Inn Rd.:** During a CPH inspection, the business owner expressed a desire to utilize the restaurant as a service depot for his food truck. The restaurant did not have an approved area to dump wastewater outside, so it does not qualify as a truck servicing depot. To add the necessary infrastructure, the applicant would need to submit plans to the building and sewer departments for approval. The owner decided to contract with an off-site truck servicing depot and the mobile vendor inspection team will follow-up to ensure compliance.
- G. **Wild Fig BBQ, 9555 Del Webb Blvd.:** Plans were not approved due to an incomplete application. There were no equipment specifications for the smoker and staff were unable to determine the size of the outdoor cooking area or the distance from the smoker to the building. Smokers must be commercially manufactured and made from non-toxic, durable, cleanable, and rust-resistant materials. SNHD Regulations require that BBQ permits be within 50 feet of the associated restaurant or commissary and the general cooking area can be no greater than 200 square feet. Once the additional information is submitted, the plans will be reviewed.
- H. **CJ's Italian Ice and Custard, 693 S. Stephanie St.:** During a CPH inspection, staff found that the grease removal device had been dismantled. Grease intrusion into the sewer system can clog pipes and cause sewage overflows. The operator was referred to the City of Henderson for further investigation and SNHD staff will partner with them to ensure compliance. The permit was approved with stipulations.
- I. **Matiki Island Grill, 3430 E. Tropicana Ave.:** A pre-permitting inspection was conducted and there appeared to be equipment that was not protected by adequate fire suppression. The person-in-charge (PIC) stated that they had relocated some of the cooking equipment. Grills, fryers, and other cooking appliances may be a fire hazard if not properly protected by fire suppression. The operator agreed to relocate the equipment and will apply for a remodel permit to make changes to the layout and the fire suppression system. The final permitting inspection is still pending.
- J. **Macri's Nutrition and Fitness, 953 E. Sahara Ave.:** During a CPH inspection, staff found household waffle makers and a rusted stainless-steel table. SNHD Regulations require food equipment to be commercial grade and meet ANSI sanitation standards. Food contact surfaces are required to be smooth and easily cleanable, so the rusted table was replaced. The permit was approved with stipulations.

**VII. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Total Operation Inspections	500	692	↑	3,165	3,650	↑
Complaint Investigations	12	8	↓	135	177	↑
Inactive Body of Water Surveys	13	5	↓	54	44	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	1	↑	26	15	↓
Total Program Services Completed	525	671	↑	3,380	3,850	↑

1. **Aquatic Health Operations**

- A. Manhattan Condos, 30 E. Serene Ave.:** A routine inspection at the pool resulted in an IHH closure due to a door not self-latching. A door that does not self-close and self-latch poses a drowning risk. The pool was reinspected the same day and approved to reopen.
- B. Los Prados, 5150 Los Prados Cir.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. High chlorine concentrations can cause skin, eye, and lung irritation. The spa was reinspected the same day and approved to reopen.
- C. Portola West Las Vegas, 6661 Silverstream Ave.:** Routine inspections conducted at the pool and spa resulted in IHH closures due to multiple violations. The pool had an unsecured drain cover and the spa had a high chlorine level. Improperly installed suction outlet covers pose entrapment and drowning risks to bathers. Reinspections are still pending.
- D. Townplace Suites, 1471 Paseo Verde Pkwy.:** An inspection conducted at the spa resulted in IHH closures due to multiple violations. Two entry gates were not self-closing, and chlorine was low. Improperly disinfected water exposes bathers to pathogens that can make them sick. The spa has been reinspected and reopened.
- E. Paradise Trails Mobile Home Park, 2485 W. Wigwam Ave.:** A routine inspection at the indoor spa resulted in IHH closure due to multiple violations. The spa had a broken drain cover and water temperature of 106°F. Excessive water temperature can cause heat stroke or drowsiness and unconsciousness that could result in drowning. A reinspection is still pending.
- F. Tuscan Highlands Apartments, 12656 Southern Highlands Pkwy.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. The spa was reinspected the same day and approved to reopen.
- G. Sunset Winds Apartments, 551 Eiger Way:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. The pH was over 8.0, the gates did not self-close and self-latch, and one gate was propped open and left unattended. High pH reduces the effectiveness of the disinfectant and can cause skin irritation. A reinspection is still pending.

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

Aquatic Health Plan Review	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Total Pre-Permitting Services	451	405	↓	2,301	2,239	↓
New Project Submissions	75	64	↓	340	339	↓
Released Projects	61	35	↓	414	462	↑
Total Projects Currently in Plan Review	396	411	↑			

2. **Aquatic Health Plan Review:**

- A. ReVerb at Spring Valley, 9750 Peace Way:** At a plumbing inspection for the spa, suction outlets for the deleted hydrotherapy jet system had not been capped as indicated in the approved plans. In addition, the suction outlet fitting assembly (SOFA) plumbing configuration differed from the approved plans and was not

approvable. The plumbing inspection was approved contingent upon the contractor providing photographic documentation that the jet suction outlets had been capped and the circulation plumbing was reconfigured. The contractor has not yet provided the required documentation.

- B. Las Vegas Boulevard and Neal Apartments, 11611 S. Las Vegas Blvd.:** Pre-plaster inspections conducted on the pool and spa resulted in failure due to the enclosure being less than six feet in height, with hand/foot holds present on the gates. Failure to maintain an adequate enclosure may result in unauthorized access and drowning or injury. Following repairs, the reinspection was approved.
- C. The Layne at Peccole Ranch, 9599 W. Charleston Blvd.:** Plans were reviewed for SOFA remodels on the office pool, spa, and lap pool. The plans were approved for the scope of work, but the equipment review indicated that additional circulation system equipment had been remodeled without prior approval. The permit holder was given a compliance schedule to submit revised plans for the unapproved remodels.
- D. Amber Ridge, 10600 Amber Ridge Dr.:** Plumbing inspections for the small and large spas resulted in failure because two of the water feature SOFAs on the small spa were broken. Broken SOFAs pose as a safety hazard to bathers for possible suction entrapment. The aquatic venue was required to remain closed until appropriate replacement of the SOFAs. A reinspection 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: Council for Food Protection (CFP) leadership meetings; Retail Flexible Funding Model (RFFM) Mentorship individual and full team meetings; Cooling Intervention Strategy meeting; grant project-conversion of trainings to a digital format; NeoGov eForms builder training; Food and Drug Administration (FDA) Southwest States Retail Program Standards meeting; Quality Assurance Audits; data analyzing from the school and retail food Risk Factor Study; and completed the Retail Program Standards Standard 1 Self-Assessment.
2. Staff provided the Registered Environmental Health Specialist (REHS) Review Course to Environmental Health Specialists preparing for the REHS Exam over four sessions, including 16 hours of classroom instruction. Seven students and six instructors participated, including guest speakers from Environmental Health and the Office of Epidemiology. The course concluded on November 2.
3. Staff provided Environmental Health onboarding and orientation at the beginning of each pay period for a total of seven new hires.
4. RSO staff represented SNHD at the Small Business Resource Fair hosted by the Lieutenant Governor's Office of Small Business Advocacy on November 28.
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, 26 other HACCP plans, six waivers, and two operational plans in review.

**IX. SPECIAL PROCESSES**

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

Label Review	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Facility Label Review Submissions	29	16	↓	109	96	↓
Facility Label Review Releases	26	11	↓	109	94	↓
Number of Labels Approved	438	255	↓	1,581	1,398	↓

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

Special Processes Review	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	0	→	2	2	→
Cook Chill/Sous Vide Releases	0	0	→	4	4	→
2-Barrier ROP Submissions	0	0	→	4	2	↓
2-Barrier ROP Releases	1	0	↓	7	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	3	4	↑
Other Special Processes Releases	1	0	↓	6	5	↓

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

Waivers & Operational Plans Review	Nov. 2022	Nov. 2023		FY 22-23	FY 23-24	
Waiver Review Submissions	1	1	→	7	4	↓
Waiver Review Releases	4	4	→	9	9	→
Operational Plan Submissions	0	2	↑	1	2	↑
Operational Plan Releases	2	0	↓	4	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	14	↑	0	74	↑