



# Memorandum

**Date:** February 22, 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

## I. FOOD OPERATIONS PROGRAM

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

Food Operation Services	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Routine Inspections	2,221	2,464	↑	13,509	13,882	↑
Reinspections	145	156	↑	1,187	1,016	↓
Downgrades	176	192	↑	1,137	976	↓
Closures	9	17	↑	88	88	→
Special Events	47	29	↓	600	454	↓
Temporary Food Establishments & Tasting Event Booths	966	905	↓	4,802	4,710	↓
<b>TOTALS</b>	<b>3,564</b>	<b>3,763</b>	<b>↑</b>	<b>21,323</b>	<b>21,126</b>	<b>↓</b>

### 1. Enforcement Actions and Investigations:

A. **Tacos Los Barrios, 2901 N. Rancho Dr.:** On January 1, the unit was closed for Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner. The inspector documented 48 demerits. The operator was unable to provide a valid commissary agreement and wastewater was overflowing from the unit's tank. Other violations included: improper handwashing, lack of hot water, expired foods for service, time/temperature control for safety (TCS) foods held at improper temperature, foods not protected from cross or employee contamination, no sanitizer solution available, no employee health policy or food handler cards, and TCS foods not properly labeled. The unit was reinspected and reopened with zero demerits on January 5.

- B. Tacos Y Birria Tijuana, 2554 E. Tropicana Ave.:** On January 4, the facility was closed for a failed Change of Permit Holder (CPH) inspection and IHH, lack of adequate refrigeration. The inspector documented 14 demerits. The facility was reinspected and reopened with three demerits on January 9.
- C.** On January 5, staff participated in a multi-agency unpermitted food vending response with City of Las Vegas Business License and Las Vegas Metropolitan Police Department staff.
- D. Pho Hong, 9210 S. Eastern Ave.:** On January 9, the facility was closed for an IHH, pest infestation. The inspector documented 40 demerits. The operator deeply cleaned the facility and had service by a certified pest control operator to remediate the pests. The facility was reinspected and reopened with three demerits on January 16.
- E. Ori'Zaba's Scratch Mexican Grill, 6630 N. Durango Dr.:** On January 10, the facility was closed for an IHH, no potable water or hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on January 10.
- F. No. 1 Boba Tea, 6640 N. Durango Dr.:** On January 10, the facility was closed for an IHH, no potable water or hot water. The inspector documented five demerits. The facility was reinspected and reopened with six demerits on January 11.
- G. Pollo a Las Brasas, 5722 W. Charleston Blvd.:** On January 12, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 16 demerits. Violations included: wastewater actively leaking from the waste tank; unit connected to unapproved water source via a garden hose, fire suppression and propane systems not inspected and tagged as required, and foods not protected from employee contamination. The unit was reinspected and reopened with zero demerits on January 16.
- H. Las Vegas Superstore, 4801 Spring Mountain Rd.:** On January 12, the facility was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with three demerits on January 16.
- I. 888 BBQ, 4801 Spring Mountain Rd.:** On January 12, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on January 17.
- J. Yummy Kitchen, 4801 Spring Mountain Rd.:** On January 12, the facility was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with six demerits on January 17.
- K. Smith's Grocery Store #376, 2385 E. Windmill Ln.:** During a complaint inspection on January 18, the facility was closed for an IHH, pest infestation. The operator deeply cleaned the facility and had service by a certified pest control operator to remediate the pests. The facility was reinspected and reopened with zero demerits on January 19.
- L. Gladly Choice at Fantastic Indoor Swap Meet, 1717 S. Decatur Blvd.:** On January 19, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on January 26.
- M. Chocolate City Cigar Lounge Bar, 1511 S. Commerce St.:** On January 23, the facility was closed for not having an active health permit and an IHH, no hot water. The inspector documented 11 demerits. The operator has not received a final inspection from Plan Review yet and the facility remains closed at this.
- N. Havana Heat, 1935 Fremont St.:** On January 25, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented five demerits. Liquid waste was being emptied onto the street and the

mobile unit was not reporting to a commissary. Due to repeated noncompliance, this operator has entered the Administrative Process. The unit was reinspected and reopened with zero demerits on January 26.

- O. **Rebel #42 - Snack Bar, 4111 S. Paradise Rd.:** On January 30, the facility was closed for an IHH, pest infestation. The inspector documented six demerits. The facility remains closed at this time.
  - P. **Mongos Sandwiches, 439 Rock Quarry Way:** On January 31, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 32 demerits. The unit was being operated without a valid commissary and the operator was preparing food at home. Other violations included: TCS foods held in the temperature danger zone, TCS foods improperly cooled, mechanical refrigeration unit not operating properly, handwash sink blocked, no employee health policy, and failing to submit monthly route sheet. The unit remains closed at this time.
  - Q. Staff closed 12 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **Jjanga Steak and Sushi, 6125 S. Fort Apache Rd.:** On January 2, staff responded to several lab-confirmed cases of foodborne illness. Staff observed risk factors for foodborne illness including improper handwashing. The investigation resulted in a B downgrade. The restaurant returned to an A grade after a successful reinspection on January 16.
  - B. **Krazy Sushi, 7160 N. Durango Dr.:** On January 9, staff responded to several lab-confirmed cases of foodborne illness. Staff observed risk factors for foodborne illness including improper handwashing and cross contamination. The investigation resulted in a B downgrade. The restaurant returned to an A grade after a successful reinspection on January 25.
  - C. **Jack in the Box, 800 N. Decatur Blvd.:** On January 12, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - D. **Anthony's Steakhouse, 12300 S. Las Vegas Blvd.:** On January 23, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - E. **China A Go Go, 10140 W. Tropicana Ave.:** On January 24, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors for foodborne illness including improper handwashing and cross contamination. The investigation resulted in a B downgrade. The restaurant returned to an A grade after a successful reinspection on January 31.
  - F. **McDonald's, 6990 S. Rainbow Blvd.:** On January 30, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - G. **Roberto's Taco Shop, 840 S. Rancho Dr.:** On January 31, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors for foodborne illness including foods held at improper temperatures. The investigation resulted in a B downgrade. A reinspection is still pending.
  - H. **Bouchon, 3355 S. Las Vegas Blvd.:** On January 19, staff responded to a lab-confirmed case of foodborne illness matching a multi-state outbreak associated with oysters. Staff reviewed shellfish tags, storage, and preparation and confirmed that the recalled oysters were received by and served by the restaurant before the recall was announced. Once announced, the restaurant had discarded the affected shellfish as required.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facility: La Morenita LV, 439 Rock Quarry Way.

4. **Supervisory/Managerial Conferences:**

- A. A conference was held with the following facility: Mang Felix Kitchen, 7080 S. Rainbow Blvd.

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	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	8	0	↓	39	38	↓
Adjudicated Hearing Cases	3	3	→	23	31	↑
Total Cases Received	55	74	↑	532	487	↓
Total Cases Referred to Other Agencies	17	11	↓	134	157	↑
Hearing Penalties Assessed	\$3,000	\$12,000	↑	\$48,750	\$66,750	↑

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

Restricted Waste Management	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Inspections	196	354	↑	1,608	1,590	↓

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

Underground Storage Tanks	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Compliance Inspections	152	92	↓	503	347	↓
Final Installation/Upgrade/Repair Inspections	3	4	↑	16	21	↑
Closure Inspections	1	1	→	6	7	↑
Spill Report Investigations	0	1	↑	5	10	↑

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

Permitted Disposal Facilities	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Inspections	29	27	↓	153	140	↓
Reinspections	1	1	→	19	12	↓

### III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	0	0	→	1,707	1,732	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	27,895	52,408	↑
West Nile Virus Surveillance Submission Pools Tested	0	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	0	→	73	687	↑
Elevated Blood Level Home Investigations	0	1	↑	2	4	↑
Legionella Residential Investigations	1	0	↓	11	8	↓
Legionella Travel Associated Investigations	1	2	↑	13	16	↑
Public Accommodations Inspections	53	62	↑	253	272	↑
Public Accommodations Complaints	13	27	↑	79	184	↑
Mobile Home/Recreational Vehicle Park Inspections	55	73	↑	84	103	↑
Mobile Home/Recreational Vehicle Park Complaints	1	5	↑	12	14	↑

### IV. EH ENGINEERING

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

- A. **Permits Issued** – MMC at Apex Industrial (Waste Grease); and Advanced Technology Recycling (Recycling Center)
- 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 (4); Waste Grease (2); Materials Recovery (2); Waste Tire Management (2); and Waste to Energy (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in February:** None

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

Asbestos Permitting Services	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	94	69	↓	611	466	↓
Revised Asbestos Permits Issued	6	4	↓	69	42	↓

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

Subdivision Plan Review	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	20	7	↓	107	84	↓
Tentative Maps-Lot Count	1,188	454	↓	6,847	2,965	↓
Final Maps-Received	21	16	↓	145	142	↓
Final Maps-Lot Count	907	493	↓	6,516	5,192	↓
Final Maps-Signed	17	23	↑	147	146	↓
Final Maps (Signed)-Lot Count	839	924	↑	7,143	6,686	↓
Improvement Plans-Received	27	15	↓	147	125	↓
Improvement Plans-Lot Count	997	455	↓	7,454	4,497	↓
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	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	7	10	↑	46	48	↑
Commercial ISDS Permits	0	0	→	2	1	↓
Commercial Holding Tank Permits	1	0	↓	21	19	↓
Residential Tenant Improvements	19	29	↑	188	167	↓
Residential Certifications	0	0	→	2	3	↑
Compliance Issues	8	15	↑	70	62	↓

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

Safe Drinking Water Program	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	0	0	→	33	47	↑
Public Water System Violations Issued	18	56	↑	26	89	↑

**2. Safe Drinking Water Activity:**

- A. Two *coliform*-present results (Shetland Water District and North Las Vegas Utilities) were reported from routine monitoring events. 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; Cowboy Trail Rides; Spring Mountain Youth Camp; and Coyote Springs Golf Course.
- C. On January 22-25, staff attended the United States Environmental Protection Agency’s (US EPA) Safe Drinking Water Act Public Water System Supervision Inspector Fundamentals Training. This training focused on US EPA Order 3500.1. The instructor reviewed training requirements for EPA personnel and non-EPA inspectors who are authorized to conduct civil compliance inspections/field investigations and discussed the difference in inspections versus sanitary surveys.

V. SPECIAL PROGRAMS

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

Special Programs	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	88	92	↑	521	524	↑
School Food Facility Complaints	0	1	↑	4	4	→
School Facility Inspections	108	99	↓	619	619	→
School Facility Complaints	5	3	↓	21	27	↑
Summer Food Service Surveys	0	0	→	57	6	↓
Child Care Facility Inspections	26	27	↑	147	169	↑
Child Care Facility Complaints	2	1	↓	17	3	↓
Body Art Facility Inspections	27	19	↓	240	360	↑
Body Art Facility Complaints	6	8	↑	35	31	↓
Body Art Artist Special Event Inspections	0	0	→	171	32	↓
<b>Total Program Services Completed</b>	<b>262</b>	<b>250</b>	<b>↓</b>	<b>1,832</b>	<b>1,775</b>	<b>↓</b>

1. Schools:

- A. **Bryan Elementary School, 8255 W. Katie Ave.:** During a routine inspection, staff found that the hot water temperature at the hand sinks in two kindergarten rooms exceeded 110°F. Nevada Administrative Code (NAC) requires that hot water at hand sinks in schools does not exceed 100°F. Staff required school administration to lower the hot water temperature. The next day, school administration provided documentation that the hot water was measuring at 100°F.
- B. **Teach Las Vegas Public Charter School, 4660 N. Rancho Dr.:** During a routine inspection, staff observed continued noncompliance of students occupying an area of the school that had not been permitted in accordance with the NAC. Staff also observed multiple repeat violations in the restrooms and on the playground. School administration is required to attend a mandatory supervisory conference to discuss the issues of noncompliance and mandatory permitting. Staff will continue to monitor safety and sanitation conditions at the facility.

2. Child Care:

- A. **Children's Learning Adventure, 11183 S. Eastern Ave.:** Staff investigated a complaint alleging that the staff bathroom was not stocked and there was no soap available in the school kitchen. Staff discussed the allegations with facility administration who reported that they were not aware of any issues with supplies or hand sinks. Facility administration reported that a staff member is designated to check the sanitation supplies in the restrooms and at the hand sinks and refill as necessary. The complaint was not substantiated.
- B. **Kindercare Learning Center, 3570 N. Buffalo Dr.:** During a routine inspection, staff observed violations that resulted in a noncompliant inspection. Violations included: insufficient hot water supply; refrigerator logs not being maintained; soiled diaper changing tables; and unsanitary conditions in the classrooms that included soiled napping cots and hazardous toys. Facility staff removed the hazardous toys and soiled cots at the time of the inspection. SNHD staff required facility administration to investigate the cause of the insufficient hot water and correct it within 24 hours. SNHD was not notified that the hot water issue was corrected, so staff returned two

days later to conduct a survey and verified that adequate hot water was being supplied. SNHD staff will follow-up later to verify that the other violations were corrected.

**C. Henderson Center, 180 Westminster Way:** Staff investigated a complaint alleging a rat infestation at the facility. When staff arrived to conduct the investigation, a sign had been posted on the door indicating that the facility would be closed for two weeks. SNHD staff spoke with facility staff who reported that a mouse had been seen in the teacher's lounge area and evidence of rodents was found in an adjacent classroom. They also reported that a pest control company was contracted to set traps and monitor for activity. Once the infestation was adequately addressed and prior to resuming operations, the classroom surfaces along with all carpets and floors were cleaned. The complaint was substantiated, and the facility reopened as planned.

**3. Body Art:**

**A. Starlight Tattoo, Body Piercing at Mandalay Bay, 3950 S. Las Vegas Blvd.:** During a scheduled reinspection, the operator failed to correct violations noted during the previous routine inspection. There were no spore test results available for the sterilizer and the operator had placed the sterilizer back into service without SNHD approval. SNHD staff will follow up to ensure that all notated violations are corrected.

**VI. PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data						
Food Pre-Permitting Services	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
<b>Food Safety Assessment Meetings</b>	1	0	↓	6	2	↓
<b>Total Pre-Permitting Services</b>	1,232	1,440	↑	8,707	9,879	↑
<b>New Project Submissions</b>	260	279	↑	1,926	1,990	↑
<b>Released Projects</b>	199	277	↑	1,785	2,416	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,552	1,297	↓			

**1. Enforcement Actions and Investigations:**

**A. Lindo Michoacan La Loma, 645 Carnegie St.:** An application was submitted to split the kitchen operation into separate and distinct functional areas. Operators with large kitchens have the option to separate health permits to assist with management and the flow of food. One new permit covered food preparation and the other covered the service stations. The two new health permits were approved.

**B. Rainbow Donuts, 5821 E. Charleston Blvd.:** At a CPH inspection, staff found a microwave, blender, and juicer that were for household use and did not meet American National Standards Institute (ANSI) sanitation standards. Additionally, the hot water in the restroom was only 84°F. SNHD Regulations require food equipment to meet ANSI sanitation standards and hot water must be a minimum temperature of 100°F. The Person-in-Charge (PIC) was instructed to remove the unapproved equipment, replace it with ANSI sanitation certified equipment, and increase the hot water temperature to 100°. The permit was approved with stipulations.



- C. Rio Food Hall, 3700 W. Flamingo Rd.:** A final permitting inspection was conducted for an 8,300 square feet food hall consisting of six new food facilities with two support areas. There were minimal deficiencies except for several heating, ventilation, and air conditioning (HVAC) secondary drain lines which terminated above food handling areas. To prevent cross-contamination of food, the contractor removed the secondary HVAC drain lines.
- D. Sea Fresh, 3400 S. Jones Blvd.:** The facility was reinspected following a CPH closure due to pest infestation. Corrective actions taken by the operator included: a deep cleaning to remove rodent feces and urine; pest control treatment throughout; repairs to damaged cabinetry; sealing of penetrations to eliminate pest entry points; increased organization of food storage; and installation of base coving along the floor-wall junctions. To ensure long-term success, staff assessed food safety knowledge and required pest control records to be maintained. The permit was approved.
- E. Ole Red, 3627 S. Las Vegas Blvd.:** Scheduled final permitting inspections resulted in failure due to unfinished construction. The contractor was unable to provide proof of Building Department approval, water commissioning tests had not been completed, equipment installation was incomplete, and there was no PIC available. Food establishments must be in substantial compliance with SNHD Regulations prior to permit approval. After the equipment was installed, approvals from other agencies were provided, and a PIC was available, final permitting inspections were conducted and the permits were approved.

**VII. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
<b>Total Operation Inspections</b>	467	717	↑	4,039	5,139	↑
<b>Complaint Investigations</b>	7	1	↓	157	184	↑
<b>Inactive Body of Water Surveys</b>	1	3	↑	59	53	↓
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	0	0	→	26	15	↓
<b>Total Program Services Completed</b>	475	721	↑	4,281	5,391	↑

**1. Aquatic Health Operations**

- A. Mirage, 3400 S. Las Vegas Blvd.:** A routine inspection at the spa resulted in an IHH closure due to a broken drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. The spa was reinspected the same day and approved to reopen.
- B. Escena Apartments, 8301 W. Charleston Blvd.:** Routine inspections conducted at the pools and spa resulted in IHH closures due to multiple violations. The door to the pool area was not self-closing and self-latching, there were broken drain covers in the spa and outdoor pool, and the spa chlorine was high. Gates or doors that do not self-close and self-latch pose a drowning risk by potentially allowing unattended children to enter the pool area. High disinfectant levels can cause eye, lung, and skin irritation. Reinspections are still pending.

- C. Arabella Apartments, 4375 E. Sunset Rd.:** Routine inspections at the pool and spa resulted in IHH closures due to multiple violations. Gates into the enclosure were left open with no attendant, one gate was not self-latching, and the spa chlorine and cyanuric acid levels were high. High cyanuric acid reduces the effectiveness of chlorine. Reinspections are still pending.
- D. Sterling Sahara Apartments, 1655 E. Sahara Ave.:** Routine inspections at the pool and spa resulted in IHH closures due to an 8.25" gap in the enclosure. Gaps greater than 4" in the enclosure pose a potential drowning risk by allowing unattended children access to the pool area. The gap was temporarily repaired by onsite maintenance staff. The facility was given five business days to permanently repair the enclosure. A reinspection is still pending.
- E. Sun City Aliante, 7394 Aliante Pkwy.:** A routine inspection at the pool resulted in an IHH closure due to condensation dripping into the pool. This is a hazard because it exposes bathers to unknown contaminants from the dripping surface. The pool remains closed pending repairs to the ventilation system and a reinspection.
- F. Fairways at Southern Highlands, 10925 Southern Highlands Pkwy.:** A routine inspection at the spa resulted in a compliance schedule. The drain covers in the spa had been changed without approval. A 30-day compliance schedule was issued to either submit a remodel or provide the approved covers. The facility provided proof that approved covers had been installed and the spa was approved to reopen.
- G. LV Athletic Club, 5200 W. Sahara Ave.:** A routine inspection at the spa resulted in an IHH closure due to two broken drain covers. Following repairs, the spa was reinspected and approved to reopen.
- H. Elysian at St. Rose, 11425 S. Bermuda Rd.:** Routine inspections at the south pool and spa resulted in IHH closures due to multiple violations. The spa circulation system was off while the spa was accessible to bathers, and chlorine was low in both the pool and spa. A non-functional circulation system exposes bathers to water that is not filtered and disinfected which can make bathers sick. Reinspections are still pending.
- I. Montego Bay Apartments, 1050 Whitney Ranch Dr.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The enclosure had a gap larger than 7", sharp screws were in the pool area, and the pH and cyanuric acid levels were high. Sharp screws in the pool area can result in lacerations for bathers walking barefoot. High pH and cyanuric acid reduce the effectiveness of the disinfectant. A reinspection is still pending.

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

Aquatic Health Plan Review	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
<b>Total Pre-Permitting Services</b>	524	541	↑	3,166	3,223	↑
<b>New Project Submissions</b>	83	80	↓	518	491	↓
<b>Released Projects</b>	52	42	↓	495	540	↑
<b>Total Projects Currently in Plan Review</b>	446	479	↑			

**2. Aquatic Health Plan Review:**

- A. Ashford Park, 5901 Smoke Ranch Rd.:** A plumbing inspection was conducted to evaluate the installation of suction outlet fitting assemblies (SOFAs) for the pool.

The installed SOFAs were different from the approved plans. The plumbing inspection was not approved, and the contractor was asked to submit a revised remodel application for the alternative SOFAs. Plans have been submitted and are pending review.

- B. Red Rock Casino, 11011 W. Charleston Blvd.:** Plumbing inspections were conducted for SOFA remodels on the pools and spas. While inspecting Spa 2, staff found that the jet pump plumbing had higher flow rates than the proposed SOFAs could accommodate. A pump that is capable of flow rates higher than the SOFA rating may lead to bather entrapment, so the plumbing inspection was not approved. The contractor must install a SOFA that has a sufficient flow rating for the jet pump suction plumbing. A resubmission is still pending.
- C. St. Rose and Bruner Apartments, 175 E Bruner Ave.:** A final permitting inspection for the spa found compliance issues due to improper equalizer covers. The equalizer covers were different than the approved plans. Failure to provide adequate equalizer covers could result in a suction entrapment hazard. Onsite personnel replaced the equalizer covers with the approved covers during the inspection and compliance was achieved.

#### **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; National Environmental Health Association (NEHA) Food Safety Program committee meeting; Healthy People 2030 Norovirus Advisory Group meeting; grant project-conversion of trainings to a digital format; Quality Assurance Audits; and collecting data for the Centers for Disease Control and Prevention (CDC) Ill Worker Multi-Site Study.
2. Staff received confirmation that three of three Food and Drug Administration (FDA) NEHA Retail Flexible Funding Model (RFFM) grants were awarded: Training Grant Add-on, Special Project Grant Add-on, and Mentorship Program Grant Add-on. The mentors paired with SNHD are once again American Samoa Department of Health (Pago Pago, AS), Pennsylvania Department of Agriculture (Harrisburg, PA), and Town of Wellesley (Wellesley, MA).
3. RSO staff released the following Environmental Health Specialists (EHSs) from the food training program to their district office assignments: Alyssa Hall, Kimberly Gonzalez, and Deshawn Thompson.
4. RSO staff welcomed intern, Devon Walker, on January 24.
5. Special Processes staff facilitated the quarterly Food Safety Partnership meeting on January 22.
6. Special Processes staff moderated the SNHD Sidewalk Vendor Permitting Requirements information meeting on January 22.
7. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently six cook chill/sous vide plans, seven 2-barrier plans, 17 other HACCP plans, five waivers, one operational plan, and one HACCP exemption in review.

**IX. SPECIAL PROCESSES**

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

Label Review	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Facility Label Review Submissions	25	10	↓	150	106	↓
Facility Label Review Releases	28	8	↓	153	102	↓
Number of Labels Approved	386	160	↓	2,003	1,558	↓

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

Special Processes Review	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	1	0	↓	3	2	↓
Cook Chill/Sous Vide Releases	0	0	→	3	4	↑
2-Barrier ROP Submissions	0	0	→	5	2	↓
2-Barrier ROP Releases	0	0	→	9	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	3	5	↑
Other Special Processes Releases	0	1	↑	2	15	↑

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

Waivers & Operational Plans Review	Jan. 2023	Jan. 2024		FY 22-23	FY 23-24	
Waiver Review Submissions	1	1	→	8	5	↓
Waiver Review Releases	0	1	↑	6	11	↑
Operational Plan Submissions	0	1	↑	1	3	↑
Operational Plan Releases	0	2	↑	4	4	→

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

Cottage Food Operations Registrations	July 2023	July 2024		FY 22-23	FY 23-24	
Registrations Approved Without Voluntary Label Review	0	17	↑	0	97	↑