



Memorandum

Date: March 28, 2024

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* CS
 Cassius Lockett, PhD, *Deputy District Health Officer-Operations* CL
 Fermin Leguen, MD, MPH, *District Health Officer*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Routine Inspections	2,238	2,494	↑	15,747	16,376	↑
Reinspections	197	186	↓	1,384	1,202	↓
Downgrades	181	176	↓	1,318	1,152	↓
Closures	12	8	↓	100	96	↓
Special Events	95	110	↑	695	564	↓
Temporary Food Establishments & Tasting Event Booths	299	963	↑	5,101	5,673	↑
TOTALS	3,022	3,937	↑	24,345	25,063	↑

1. Enforcement Actions and Investigations:

- A. Multi-agency responses for unpermitted food vending complaints were conducted on February 4, 24, and 25, with City of Las Vegas Business License and Las Vegas Metropolitan Police Department representatives.
- B. **Laos Asia Market Kitchen, 3050 W. Desert Inn Rd.:** On February 6, the facility was closed for an Imminent Health Hazard (IHH), lack of adequate handwashing sinks. The facility was also operating during construction in the kitchen. The inspector documented 26 demerits. The owner has applied for a remodel with Plan Review, but the facility remains closed at this time.
- C. **Street Tacos Al Vapor Portable Unit for the Service of Food (PUSF), 330 W. Centennial Pkwy.:** On February 6, the unit was closed for an IHH, no potable water

or hot water. Other violations included: food handler not properly washing hands when required; time/temperature control for safety (TCS) food in the temperature danger zone; automatic fire suppression system not tested or failed test; food products double stacked without a barrier; handwash sink blocked by several buckets and dishes inside the basin of the hand sink; food handler working without a valid food handler card; and TCS food not properly labeled. The inspector documented 30 demerits. The unit was reinspected and reopened with zero demerits on February 9.

- D. Habit Burger Grill at Fashion Show Mall, 3200 S. Las Vegas Blvd.:** On February 7, staff found a singular drain backing up but not overflowing the rim. Inspectors documented eight demerits and issued a compliance schedule for repairing the drain. On February 8, the drain was properly functioning; however, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened with three demerits on February 9.
- E. Taquizas La Bonita, 1935 Fremont St.:** On February 8, the unit was closed for two IHHs, no hot water and liquid waste not disposed of in an approved manner. The inspector documented 44 demerits. Violations included: facility operating outside the bounds of the approved permit; sewage backing up out of floor sinks or drains; hand sink not supplied with hot and cold water; multiple TCS foods in the temperature danger zone; unapproved scoop in a ready-to-eat food product; food products double stacked without a barrier; employee food stored with customer food; no sanitizer solution during active food preparation; hand sink blocked; hand sink not fully stocked with soap, paper towels, and a lined trash can; exterior doors not tightly fitted and weather proof or left open allowing pest entry; non-food grade plastic grocery or garbage bags used for direct food storage; food handler working without a valid food handler card; and the Person-in-Charge (PIC) did not demonstrate adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or requirements of the Food Regulations. The unit remains closed at this time.
- F. Avatar Foods, Inc. - Avatar Food Bakery and Finishing, 1301 S. Boulder Hwy.:** On February 8, the facility was closed for an IHH, no hot water. The inspector documented eight demerits. The hand sink also drained slowly which inhibited handwashing. The facility was reinspected and reopened with zero demerits on February 9.
- G. A1 Mobile Catering #7, 439 Rock Quarry Way:** On February 13, the unit was closed for an IHH, liquid waste not disposed of in an approved manner. Violations included: wastewater leaking from mobile unit during operation; waste tank with visible signs of disrepair including large cracks; large water spots covering waste tank near cracks; active leaking when sinks were in use, causing increased velocity of leaks; pooling of water on ground near waste tank; sanitizer concentration too high during ware washing and in sanitizer buckets or spray bottles; hand sink not fully stocked with soap, paper towels, and a lined trash can; and food handler working without a valid food handler card. The inspector documented 20 demerits. The unit was reinspected and reopened with zero demerits on February 9.
- H. Mora Iced Creamery, 1980 Festival Plaza Rd.:** On February 15, the facility was closed for an IHH, no hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on February 16.
- I. Three Sisters Kimchi, 6370 W. Flamingo Rd.:** On February 21, the facility was closed when found operating without a valid health permit. The facility remains closed at this time.

- J. **Komol Restaurant, 953 E. Sahara Ave.:** On February 21, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. The facility was reinspected and reopened with zero demerits on February 27.
- K. **Krazy Buffet, 8095 W. Sahara Ave.:** On February 22, the facility was closed for an IHH, pest infestation. The inspectors documented 14 demerits on the restaurant permit, 15 demerits on the prep permit, and 11 demerits on the buffet permit. On February 26, the facility was reinspected and reopened with three demerits on restaurant permit, five demerits on prep permit, and three demerits on buffet permit.
- L. Staff closed 27 unpermitted food vending complaint investigations.
- 2. **Foodborne Illness Investigations:**
 - A. **Panda Express, 5881 W. Craig Rd.:** On February 7, staff responded to several reports of lab-confirmed foodborne illness. No risk factors were observed. During the investigation, the restaurant self-closed due to a roof leak.
- 3. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Havana Heat Mobile Vendor, 1935 Fremont St.; and Don Tortaco Mexican Grill #1, 4604 W. Sahara Ave.
- 4. **Community Outreach:**
 - A. On February 28, a Special Events presentation was provided to students and staff of the UNLVino class at the University of Nevada Las Vegas Hospitality College.

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	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	0	8	↑	39	46	↑
Adjudicated Hearing Cases	6	12	↑	29	43	↑
Total Cases Received	47	155	↑	579	642	↑
Total Cases Referred to Other Agencies	24	18	↓	158	175	↑
Hearing Penalties Assessed	\$8,750	\$36,500	↑	\$57,500	\$103,250	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Inspections	280	412	↑	1,888	2,002	↑

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

Underground Storage Tanks	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Compliance Inspections	104	70	↓	607	417	↓
Final Installation/Upgrade/Repair Inspections	0	5	↑	16	26	↑
Closure Inspections	0	1	↑	6	8	↑
Spill Report Investigations	0	1	↑	5	11	↑

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

Permitted Disposal Facilities	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Inspections	11	19	↑	164	158	↓
Reinspections	2	2	→	21	15	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Feb. 2023	Feb. 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	0	→	2	4	↑
Legionella Residential Investigations	0	0	→	11	8	↓
Legionella Travel Associated Investigations	3	0	↓	16	16	→
Public Accommodations Inspections	46	72	↑	299	346	↑
Public Accommodations Complaints	7	24	↑	86	209	↑
Mobile Home/Recreational Vehicle Park Inspections	45	69	↑	129	173	↑
Mobile Home/Recreational Vehicle Park Complaints	0	1	↑	12	15	↑

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

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	86	93	↑	697	559	↓
Revised Asbestos Permits Issued	8	4	↓	88	46	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	11	8	↓	121	92	↓
Tentative Maps-Lot Count	861	590	↓	7,914	3,725	↓
Final Maps-Received	20	24	↑	173	166	↓
Final Maps-Lot Count	778	864	↑	7,868	6,056	↓
Final Maps-Signed	18	23	↑	166	169	↑
Final Maps (Signed)-Lot Count	655	826	↑	7,799	7,512	↓
Improvement Plans-Received	19	26	↑	165	152	↓
Improvement Plans-Lot Count	752	794	↑	8,290	5,320	↓
Expedited Improvement Plans-Received	1	0	↓	1	0	↓
Expedited Improvement Plans-Lot Count	15	0	↓	15	0	↓

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

Individual Sewage Disposal Systems	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	7	4	↓	46	52	↑
Commercial ISDS Permits	0	0	→	2	1	↓
Commercial Holding Tank Permits	1	0	↓	21	19	↓
Residential Tenant Improvements	19	14	↓	188	181	↓
Residential Certifications	0	0	→	2	3	↑
Compliance Issues	8	5	↓	70	67	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	0	0	→	33	47	↑
Public Water System Violations Issued	5	3	↓	29	88	↑

2. Safe Drinking Water Activity:

- A. Eight *coliform*-present results were reported from routine monitoring events: Las Vegas Valley Water District (no repeat positive results); MGM Grand Hotel and Casino (no repeat positive results); Shetland Water District (one initial positive and four repeat positives - triggered a treatment technique assessment); and Venetian Palazzo (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.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	87	98	↑	608	627	↑
School Food Facility Complaints	1	0	↓	5	4	↓
School Facility Inspections	104	119	↑	723	743	↑
School Facility Complaints	9	3	↓	30	30	→
Summer Food Service Surveys	1	6	↑	58	12	↓
Child Care Facility Inspections	14	26	↑	161	183	↑
Child Care Facility Complaints	0	1	↑	17	16	↓
Body Art Facility Inspections	12	42	↑	252	402	↑
Body Art Facility Complaints	2	1	↓	37	31	↓
Body Art Artist Special Event Inspections	9	3	↓	180	35	↓
Total Program Services Completed	239	299	↑	2,071	2,083	↑

1. Schools:

- A. **Young Women Leadership Academy, 3415 S. Mojave Rd.:** During a routine inspection of the kitchen, staff observed violations that resulted in a B downgrade. Violations included: no hot water at the hand sink; hand sink not stocked with paper towels and a trash can; food handler without a valid food handler card; and an unlabeled bottle being used to store a chemical. The operator was required to correct the hot water issue within 48 hours. A reinspection was completed, and all violations were corrected. The kitchen returned to an A grade.
- B. **Coral Academy of Science Las Vegas Eastgate Campus, 7777 Eastgate Dr.:** Staff responded to a complaint that students had been getting hurt on the playground by wood chips, rock, and turf. The operator had removed the rock landscaping in the areas near the edge of the outdoor play yard to install turf. Landscaping work was

ongoing at the time of the investigation with small areas of the play yard still containing woodchips and landscaping rocks. These areas will be replaced with turf later. No hazards were observed in the play yard at the time of the investigation.

C. Teach Las Vegas Public Charter School, 4660 N. Rancho Dr.: Staff met with facility representatives for a supervisory conference regarding the ongoing issues of using an unpermitted building for student activities, broken playground equipment not being adequately repaired, and unsanitary conditions noted during inspections not being corrected. After the conference, staff conducted a follow-up inspection and observed improvements in the conditions throughout the school and the playground equipment had been repaired. An application for Plan Review for the unpermitted building was also submitted. Staff will ensure that the operator completes the permitting process.

D. Theron Swainston Middle School, 3500 W. Gilmore Ave.: Staff conducted a follow-up survey of the school to review progress in eradicating a previously documented pest infestation. Staff found that the infestation was still present but did not affect food service. The School District Administration was required to submit a written plan detailing the steps that will be taken to remove the infestation. Staff will continue to monitor the situation.

2. Body Art:

A. Rockin' Ink Tattoo at the Westgate Hotel, 3000 Paradise Rd.: During a routine inspection, staff observed violations that required the suspension of the facility's piercing permit. Violations included: piercing procedures being done while having a sterilizer that did not have a current spore test; no required sterilization log; spore test records not being maintained onsite; and adequate indicators were not being used inside each sterilized pack. Staff will follow-up later with a scheduled reinspection to ensure compliance in correcting the conditions and to release the permit suspension.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	0	→	6	2	↓
Total Pre-Permitting Services	1,260	1,123	↓	9,967	11,027	↑
New Project Submissions	275	252	↓	2,201	2,241	↑
Released Projects	244	241	↓	2,039	2,685	↑
Total Service Requests Currently in Pre-Permitting	1,575	1,281	↓			

1. Enforcement Actions and Investigations:

A. Springhill Suites Las Vegas Convention Center, 2989 Paradise Rd.: During a change of permit holder (CPH) inspection, the glass washer in the bar was not operating at the minimum required temperature and was not sanitizing, the dish machine in the restaurant was leaking with water pooling on the floor, and there were holes in the wall in the storage room. SNHD Regulations require ware washing equipment to operate as designed to properly clean and sanitize dishes and walls

must be maintained in good repair. A three-compartment sink was available for ware washing while the machines were repaired. The new permit holder was directed to make repairs within ten days and staff will verify repairs at the first unannounced inspection. The health permits were approved with stipulations.

- B. World Famous Stoney's Rockin Country, 6611 S. Las Vegas Blvd.:** Upon arrival at a final permitting inspection, staff found the area stocked with food and in operation. Nevada Revised Statutes and SNHD Regulations require that food facilities obtain health permit approvals before stocking and operating. The operator was re-educated on the permitting process for future projects, the final permitting inspection was conducted, and the health permit was approved.
- C. Foxtail Coffee, 9490 W. Russell Rd.:** A final permitting inspection resulted in failure due to incomplete construction and cabinetry repairs. Multiple pieces of equipment on the approved plans had not been installed. To pass a final inspection, all equipment must be installed, construction complete, and the facility must be clean and ready to accept food and customers. Once construction was complete, the facility was reinspected, and the health permits were approved.
- D. Felipitos Mexican Restaurant, 5095 S. Decatur Blvd.:** During a routine inspection, staff assessed an exterior trash collection area and found an excessive accumulation of garbage, grease, and black bins labeled "Waste Liquid Pending Analysis" stored within a shared, semi-enclosed area on the property. Improper storage or disposal of unknown substances may cause health issues for the public and create harborage conditions that could attract pests and cause potential issues for surrounding facilities. The routine inspection resulted in an A grade; however, staff notified the SNHD Solid Waste section about the trash collection area. Their site visit resulted in a Notice of Violation for proper disposal and cleaning. A reinspection by Solid Waste staff is still pending.
- E. Auntee M's Market, 4300 W. Tropicana Ave.:** During the final permitting inspection, staff found an inoperable walk-in freezer. The condenser was malfunctioning, and the unit was operating at 74°F. All equipment must operate as designed during the final inspection and freezers must operate at temperatures capable of keeping all foods frozen. The market health permit was approved with a follow-up inspection required to approve the freezer.
- F. Napoli Pizzeria Craig, 3131 W. Craig Rd.:** A CPH inspection resulted in closure after staff found that the restaurant was in full operation with wastewater overflowing from the floor sinks and pooling on the floors in the front and back preparation areas. Sewer backing up in a food facility is an IHH and SNHD Regulations require the facility to self-close, stop all food activities, and notify SNHD. During repairs, the operator found the backup was caused by towels in the floor sink drain lines. The towels were removed, and the affected areas were cleaned and sanitized. The health permit was approved at the reinspection.
- G. Thai Cuisine, 601 N. Nellis Blvd.:** During a CPH inspection, staff found a large meat slicer labeled for household use only, and the walls in the kitchen had numerous holes. SNHD Regulations require all food equipment to be sanitation certified for commercial use and all restaurant finishes must be maintained in good repair, smooth, and easily cleanable. The PIC was instructed to remove the unapproved food equipment and repair the walls. The health permit was approved.
- H. Chaska, 7686 S. Las Vegas Blvd.:** Staff surveyed the facility after the owner notified the assigned operations inspector of his intent to begin operating a hookah lounge at the restaurant. Hookah that contains tobacco is restricted by the Nevada Clean Indoor Air Act (NCIAA). Staff evaluated the proposed location of the hookah lounge, and it met the intent of NCIAA requirements. The owner must complete all SNHD

permitting procedures and obtain approval from all other public agencies to proceed with the addition of the hookah lounge.

- I. **Johnny Mac’s, 824 S. Boulder Hwy.:** An after-the-fact final permitting inspection was completed for a bar that was built without SNHD approval. Food Operations staff issued a Cease-and-Desist Order for the unapproved bar in the newly expanded area of the restaurant during a routine inspection and referred the permit holder to Plan Review for approval. Following application, plan review, and final inspection, the health permit for the bar was approved.
- J. **Captain Sam’s Fish and Chicken, 6700 W. Charleston Blvd.:** A final permitting inspection resulted in failure for no hot water and inadequate refrigeration. The refrigeration units were not plugged in and could not be evaluated for proper operation. The hand sinks and three-compartment sink were in disrepair and leaking. The maximum water temperature at the three-compartment sink was 53°F. The facility was not clean or in good structural condition. Structural deficiencies included the cove base installed incorrectly at the floor wall junctures, missing ceiling tiles, and exposed insulation. The PIC was not able to answer questions about food safety. SNHD Regulations require refrigeration to be operational and capable of holding foods at 41°F or below. Adequate hot water must be provided at a minimum of 100°F at hand sinks and 110°F at the three-compartment sink. The PIC must be knowledgeable about food safety and sanitation. The operator resolved the issues by repairing the deficiencies and retraining on food safety. The facility was reinspected, and the health permit was approved.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Total Operation Inspections	410	613	↑	4,449	5,801	↑
Complaint Investigations	8	18	↑	166	201	↑
Inactive Body of Water Surveys	3	3	→	62	58	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	26	15	↓
Total Program Services Completed	421	634	↑	4,703	6,075	↑

1. Aquatic Health Operations

- A. **Colton Apartments, 320 Conestoga Way:** Routine inspections at the pool and spa resulted in closure due to multiple IHHs. A gate was propped open and left unattended, another gate was not self-closing, and the pool and spa had low chlorine and high pH. An unsecure and improperly working gate can allow unauthorized access to the enclosure and increases the drowning risk for children. High pH reduces the effectiveness of chlorine. The pool and spa remain closed at this time.
- B. **Ely at Buffalo, 2660 N. Buffalo Dr.:** A routine inspection conducted at the spa resulted in closure due to multiple IHHs. The spa had no detectable chlorine and no rescue safety equipment. Water that is not disinfected exposes bathers to pathogens that can make them sick. Failure to provide rescue equipment presents an increased

drowning risk to bathers. The spa was reinspected the same day and approved to reopen.

- C. Diamondhead Apartments, 1799 N. Decatur Blvd.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gap greater than seven inches in the fence. A breach in the enclosure increases the drowning risk for children. The pool was reinspected the same day and approved to reopen.
- D. Extended Stay Hotel, 1550 E. Flamingo Rd.:** A routine inspection conducted at the pool resulted in closure due to multiple IHHs. One entry gate was propped open and left unattended, another gate was not properly self-latching, there were multiple broken drain covers, and the pool had high cyanuric acid. Broken drain covers pose entrapment and/or entanglement risk, which could result in drowning. The pool remains closed at this time.
- E. Arium Emerald Springs Apartments, 451 N. Nellis Blvd.:** Routine inspections of a seasonally closed South Pool and Spa resulted in a written compliance schedule before reopening. Broken glass was within the pool area. Sharp glass in the pool area can result in lacerations for bathers walking barefoot. The pool and spa remain closed at this time.
- F. Green Leaf Lotus, 3463 Procyon St.:** A routine inspection conducted at the South Pool resulted in an IHH closure due to high cyanuric acid. The pool was reinspected and approved to reopen.
- G. Turtle Bay Apartments, 6265 W. Levi Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. High chlorine concentration can cause eye, skin, and lung irritation. The spa was reinspected the same day and approved to reopen.
- H. Palms Casino Resort, 4321 W. Flamingo Rd.:** A routine inspection conducted at the spa resulted in IHH closure due to condensation dripping into the spa. Condensation exposes bather to unknown contaminants. The spa was reinspected and approved to reopen.
- I. El Conlon Senior Center, 2651 Clark Towers Ct.:** A routine inspection conducted at the spa resulted in an IHH closure due to low chlorine. A reinspection was conducted the same day, and the spa was approved to reopen.
- J. TownePlace Suites Las Vegas North, 4360 Nexus Way:** Routine inspections conducted at the pool and spa resulted in closure due to multiple IHHs. One gate was not self-closing, the pool and spa had high chlorine, and the spa had high pH. The pool and spa were reinspected the same day and approved to reopen.
- K. Carnegie Heights of Henderson, 525 Carnegie St.:** A routine inspection conducted at the spa resulted in closure due to multiple IHHs. The spa had high cyanuric acid and low chlorine. The spa was reinspected and approved to reopen.

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

Aquatic Health Plan Review	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Total Pre-Permitting Services	460	526	↑	3,602	3,767	↑
New Project Submissions	81	110	↑	622	624	↑
Released Projects	75	90	↑	613	644	↑
Total Projects Currently in Plan Review	495	450	↓			

2. **Aquatic Health Plan Review:**

- A. Lakeside at Sunrise Villas, 2724 ½ Cape Hope Way:** A final remodel inspection was conducted on the spa for installation of a sand filter and filtration pump. Spacing between the suction outlets was not at least three feet apart as required. When suction outlets are less than three feet apart, the system is required to have a suction vacuum release system (SVRS) installed to prevent suction entrapment hazards. Staff required the contractor to install an SVRS within 30 days. Verification of the correction has been received from the contractor.
- B. MGM Grand Hotel and Casino, 3799 S. Las Vegas Blvd.:** A final remodel inspection was conducted for the resurfacing of the perimeter deck around the Live Lucky Pool. The coping exceeded the maximum allowable handhold thickness of 3.5 inches. The inspection was approved with a compliance schedule issued to correct the handholds.
- C. The Lake Club, 210 Grand Mediterra Blvd.:** During a CPH inspection, staff found that the water fill line backflow prevention device had not been inspected. This could lead to a potential backflow of contaminated water into the water supply if the device is not working appropriately. Facility representatives were instructed to provide documentation of a passed backflow test within 30 days. The appropriate documentation has been received by SNHD.
- D. Bellagio Resort and Casino, 3600 S. Las Vegas Blvd.:** A plumbing inspection was conducted on the pool for an interior finish remodel. The water feature suction plumbing diameter was indicated on the plans to be four inches but was found to immediately reduce to two inches. The suction outlet fitting assembly (SOFA) manufacturer requires at least 16 inches of pipe before any reduction to prevent potential suction entrapment. The contractor has since installed the required length of pipe and a final remodel inspection is still pending.
- E. Acadia Ridge, 267 Gandara St.:** A survey conducted on the pool resulted in a compliance schedule due to hand/foot holds located on the enclosure gates, as well as incorrect installation of emergency phones outside of the fencing. Failure to maintain the enclosure without hand/foot holds may permit unauthorized access to the aquatic facility, and emergency phones are required to be installed inside the enclosure for rapid access. A reinspection is still pending.
- F. Orange Grove Apartments, 4770 E. Owens Ave.:** A remodel application for an enclosure replacement was not approved as the submitted plans did not meet the six-foot height requirement for aquatic venues. In addition, the application did not contain information needed to determine compliance of the entrance gate. The review is on hold pending a revised submission.
- G. Fontainebleau Las Vegas, 2777 S. Las Vegas Blvd.:** Final permitting inspections for the new construction of the Grand Pool and Day Club were not approved. Both enclosures contain a total of twelve pools and spas. Violations from the previous pre-plaster inspections were not addressed and corrected prior to the final permitting inspections. In addition, there was ongoing construction within the Day Club enclosure. Two days later, expedited reinspections were conducted and the permits 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) leadership meetings; 2024 Mentorship Planning meetings; National Environmental Health Association (NEHA) Food Safety Program committee meeting; Healthy People 2030 Norovirus Advisory Group meeting; grant project meetings-conversion of trainings to a digital format; and

- Quality Assurance Audits.
2. Regulatory Support Office (RSO) staff provided Backflow Training to Environmental Health staff on February 1.
 3. On February 9, staff provided basic food safety training to approximately 40 volunteers of the Salvation Army located at 35 W. Owens Ave.
 4. Special Processes staff attended the 2024 Virtual Self-Assessment and Verification Audit Workshop on February 20-23.
 5. Special Processes staff assisted Food Operations staff with Super Bowl Temporary Food Establishment inspections on February 9 and 11.
 6. Special Processes staff gave a presentation on Hazard and Critical Control Point (HACCP) verification at the 2024 Association of Food and Drug Officials (AFDO) Advanced Inspectors Bootcamp on February 21.
 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 HACCP plans. There are currently six cook chill/sous vide plans, seven 2-barrier plans, 17 other HACCP plans, two waivers, one operational plan, and one HACCP exemption in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Facility Label Review Submissions	22	43	↑	172	149	↓
Facility Label Review Releases	16	17	↑	169	119	↓
Number of Labels Approved	279	194	↓	2,282	1,752	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	0	→	3	2	↓
Cook Chill/Sous Vide Releases	1	0	↓	4	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.)	1	1	→	4	6	↑
Other Special Processes Releases	1	1	→	3	16	↑

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

Waivers & Operational Plans Review	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Waiver Review Submissions	0	1	↑	8	5	↓
Waiver Review Releases	1	4	↑	7	15	↑
Operational Plan Submissions	0	0	→	1	3	↑
Operational Plan Releases	0	0	→	4	4	→

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	Feb. 2023	Feb. 2024		FY 22-23	FY 23-24	
Registrations Approved Without Voluntary Label Review	0	16	↑	0	113	↑

CDS/hh