



Memorandum

Date: March 26, 2026

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* 
 Cassius Lockett, PhD, *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. 2025	Feb. 2026		FY 24-25	FY 25-26	
Routine Inspections	2,438	2,434	↓	16,934	17,071	↑
Reinspections	171	195	↑	1,298	1,400	↑
Downgrades	167	165	↓	1,209	1,332	↑
Closures	18	9	↓	104	104	→
Special Events	51	66	↑	553	613	↑
Temporary Food Establishments & Tasting Event Booths	489	446	↓	5,653	5,126	↓
TOTALS	3,334	3,315	↓	25,751	25,646	↓

↑ (Up Arrow) - Indicates an increase compared to the previous period.
 ↓ (Down Arrow) - Indicates a decrease compared to the previous period.
 → (Right Arrow) - Indicates no significant change compared to the previous period.

1. Enforcement Actions and Investigations:

- A. **Mora Iced Creamery, 1980 Festival Plaza Dr.:** On February 3, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on February 6.
- B. **Tina's Filipino Cuisine, 7720 S. Jones Blvd.:** On February 4, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility was reinspected and reopened with zero demerits on February 6.

- C. **Bolillos El Cesar and Bolillos El Cesar #2, 3850 E. Desert Inn Rd.:** On February 5, the facilities were closed for IHHs, other conditions or circumstances that may endanger public health. Operations were being conducted at the owner's private residence. The inspector documented 10 demerits. The facilities remain closed at this time.
 - D. **Pho Kim Long II, 4023 Spring Mountain Rd.:** On February 5, the bar/stations/storage permit was closed for an IHH, no water. The inspector documented 19 demerits. The permit was reinspected and reopened with six demerits on February 6.
 - E. **Strega Brick Oven Pizzeria, 7965 S. Rainbow Blvd.:** On February 11, the facility was closed for operating without a valid health permit and the owner was referred to Plan Review. The permit was approved and the facility was reopened on February 13.
 - F. **Garrett Popcorn Shops at Miracle Mile, 3663 S. Las Vegas Blvd.:** On February 18, a complaint investigation resulted in the facility being closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 14 demerits. After repairs, the facility was reinspected and reopened with zero demerits on February 20.
 - G. **Pho Thanh, 5150 Spring Mountain Rd.:** On February 24, a routine inspection led to the facility being closed for excessive demerits. The inspector documented 44 demerits. Violations included: improper handwashing, unapproved source, contamination of food, and foods not maintained at proper temperatures. The facility was reinspected and reopened with zero demerits on February 27.
 - H. **Other Mama, 3655 S. Durango Dr.:** On February 25, a routine inspection resulted in closure for an IHH, pest infestation. The inspector documented 14 demerits. After deep cleaning, minor structural repairs, and pest control treatments, the facility was reinspected and reopened with zero demerits on February 26.
 - I. **Subway 11045, 3395 E. Tropicana Ave.:** On February 26, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on February 27.
 - J. **University of Nevada Las Vegas (UNLV) Performing Arts Bar #1, 4505 Maryland Pkwy.:** On February 28, the bar was closed for an IHH, no water. The inspector documented five demerits. The bar remains closed at this time.
 - K. Staff conducted unpermitted food vending complaint investigations with representatives from City of Las Vegas Business License, Clark County Business License, Clark County Code Enforcement, and the Las Vegas Metropolitan Police Department.
 - L. Staff closed 37 unpermitted food vending complaint investigations.
2. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: L & L Hawaiian Barbeque, 2520 E. Craig Rd.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Foodborne Illness Investigations	3	3	→	58	56	↓
Childhood Elevated Blood Lead Levels	0	0	→	6	9	↑
Legionella Travel Associated Investigations	1	0	↓	14	8	↓
Legionella Residential Investigations	2	2	→	13	18	↑
Healthcare Associated Infection Joint ICAR Responses	0	4	↑	0	6	↑

3. Legionella Response:

- A. Residential Legionella investigations began in January 2020 as part of a Centers for Disease Control and Prevention (CDC) grant-funded project. A residential investigation is prompted by a resident becoming ill and the investigation is conducted in their home.
- B. Travel-associated investigations are prompted by a visitor who became ill after staying at a permitted public accommodation. An investigation is conducted at the hotel(s) they stayed at while in town.

4. Foodborne Illness Response:

- A. **McDonalds, 4934 Boulder Hwy.:** On February 10, staff responded to a confirmed case of Yersinia. Staff did not observe any risk factors that could lead to illness. The inspection resulted in an A grade.
- B. **Main St. Provisions, 1214 S. Main St.:** On February 18, staff responded to a confirmed case of Vibrio. Staff did not observe any risk factors that could lead to illness. Source information for shellfish was collected to assist in conducting traceback investigations.
- C. **Panda Express, 3825 S. Maryland Pkwy.:** On February 20, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness, including improper handwashing practices and sanitizing of food contact surfaces which were corrected onsite. The inspection resulted in an A grade.

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. 2025	Feb. 2026		FY 24-25	FY 25-26	
Notices of Violations (New & Remails)	6	0	↓	37	32	↓
Adjudicated Hearing Cases	4	0	↓	29	19	↓
Total Cases Received	70	67	↓	642	520	↓
Total Cases Referred to Other Agencies	9	16	↑	114	100	↓
Hearing Penalties Assessed	\$4,500	\$0	↓	\$42,000	\$15,108	↓

Remails - Notices of Violations that are returned by the postal service and then mailed to a newly found address.

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Inspections	329	405	↑	1,899	2,021	↑

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

Underground Storage Tanks	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Compliance Inspections	70	50	↓	538	313	↓
Final Installation/Upgrade/Repair Inspections	3	5	↑	21	20	↓
Closure Inspections	0	0	→	7	6	↓
Spill Report Investigations	4	0	↓	17	17	→

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

Permitted Disposal Facilities	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Inspections	22	15	↓	168	145	↓
Reinspections	0	1	↑	6	4	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
West Nile Virus Surveillance Traps Set	0	17	↑	1,967	1,738	↓
West Nile Virus Surveillance Mosquitoes Tested	0	66	↑	20,539	27,151	↑
West Nile Virus Surveillance Submission Pools Tested	0	9	↑	1,669	1,674	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	1,237	545	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	42	14	↓
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	0	2	↑	141	228	↑
Public Accommodations Inspections	33	31	↓	183	237	↑
Public Accommodations Complaints	9	14	↑	145	116	↓
Mobile Home/Recreational Vehicle Park Inspections	46	54	↑	142	143	↑
Mobile Home/Recreational Vehicle Park Complaints	1	2	↑	15	12	↓

A sample pool is a collection of 50 or less female mosquitoes, from the same species and location, combined into a vial for testing. It is used to determine the prevalence and distribution of arboviruses and can be used to trigger mosquito breeding and disease prevention messages.

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 (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. 2025	Feb. 2026		FY 24-25	FY 25-26	
Asbestos Permits Issued	66	47	↓	549	417	↓
Revised Asbestos Permits Issued	6	5	↓	58	29	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Tentative Maps-Received	13	13	→	103	101	↓
Tentative Maps-Lot Count	893	335	↓	6,942	5,727	↓
Final Maps-Received	19	23	↑	134	163	↑
Final Maps-Lot Count	617	783	↑	5,117	5,955	↑
Final Maps-Signed	14	20	↑	126	149	↑
Final Maps (Signed)-Lot Count	684	728	↑	5,957	5,211	↓
Improvement Plans-Received	17	23	↑	123	163	↑
Improvement Plans-Lot Count	600	780	↑	5,145	5,911	↑
Expedited Improvement Plans-Received	0	1	↑	0	2	↑
Expedited Improvement Plans-Lot Count	0	34	↑	0	35	↑

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

Individual Sewage Disposal Systems	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Residential ISDS Permits	1	5	↑	36	36	→
Commercial ISDS Permits	0	0	→	3	3	→
Commercial Holding Tank Permits	0	1	↑	18	13	↓
Residential Tenant Improvements	9	29	↑	134	163	↑
Residential Certifications	0	0	→	0	2	↑
Compliance Issues	6	11	↑	61	68	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Public Water System Sanitary Surveys	0	0	→	52	57	↑
Public Water System Violations Issued	17	5	↓	105	91	↓

2. Safe Drinking Water Activity:

- A. No *coliform* positive results were reported from routine monitoring events.
- B. **Sandy Valley High School CCSD (NV0001212):** Clark County School District (CCSD) representatives missed their Level 2 Treatment Technique trigger corrective action deadline of February 24. SNHD staff will continue to remind CCSD's Environmental Services team about resolving operational processes. Until further notice, the location must continue operating under a precautionary Tier 1 "Boil Water Order."
- C. 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 the Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
School Facility Kitchen Inspections	103	120	↑	637	672	↑
School Facility Kitchen Complaints	0	1	↑	3	6	↑
School Facility Inspections	112	129	↑	736	765	↑
School Facility Complaints	7	9	↑	33	26	↓
Summer Food Service Surveys	0	0	→	39	13	↓
Child Care Facility Inspections	29	22	↓	234	227	↓
Child Care Facility Complaints	1	0	↓	19	15	↓
Body Art Facility Inspections	37	28	↓	419	350	↓
Body Art Facility Complaints	4	7	↑	42	30	↓
Body Art Artist Special Event Inspections	3	3	→	273	151	↓
Total Program Services Completed	296	319	↑	2,435	2,255	↓

1. Schools:

A. Mater Academy Mt. Vista Campus, 3445 Mountain Vista St.: Staff investigated a complaint alleging that cockroaches were in a classroom. School administration reported that there was an incident of cockroaches inside personal items of a student. Additional pest control service was provided after the incident. Staff observed no pest activity, harborage, or nesting. The complaint was unsubstantiated at the time of the investigation.

B. William E. Orr Jr. High School, 1562 E. Katie Ave.: Staff investigated a complaint alleging that all of the restrooms on campus, with the exception of one set, were locked for the entire school day and not available for student use. The investigation confirmed multiple restrooms had been locked for approximately two weeks. At the time of the investigation, all restrooms were functional, unlocked, and accessible to students. Staff informed the school representatives that restrooms must be located within 250 feet of each classroom and remain accessible to students at all times while on campus.

C. Edna Hinman Elementary School, 450 E. Merlayne Dr.: Staff investigated a complaint alleging that school staff failed to exclude students that had flu-like symptoms, failed to notify parents of illnesses, and did not follow proper cleaning and disinfecting procedures. School staff were following the appropriate protocols for reporting diseases and excluding ill students. Staff were cleaning and disinfecting with appropriate procedures and disinfectants. The restrooms were fully stocked, and school staff were actively promoting hand hygiene with the students. The complaint was unsubstantiated at the time of investigation.

2. Child Care:

A. Merryhill Preschool-Summerlin, 2160 Snow Trail: Staff investigated a complaint alleging that the childcare center had purchased time/temperature control for safety (TCS) food on Tuesday, placed it in the refrigerator, and planned to serve the food to children on Thursday. The facility has a kitchen that is allowed to operate without a separate permit if the conditions listed in Nevada Revised Statute (NRS) 446.941 are met. One of these conditions is that TCS food is not to be cooled and stored for later

service. Staff found multiple trays of TCS food in the kitchen refrigerator that were placed in the refrigerator while hot to be held for later service. School staff were educated on food safety and the limitations of food service in a childcare facility kitchen that does not hold a separate permit. The food was voluntarily discarded. The complaint was substantiated.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Food Safety Assessment Meetings	0	0	→	2	1	↓
Total Pre-Permitting Services	993	775	↓	8,175	7,250	↓
New Project Submissions	248	209	↓	1,841	1,925	↑
Completed Projects	203	210	↑	1,894	2,021	↑
Total Service Requests Currently in Pre-Permitting	1,292	1,191	↓			

1. Enforcement Actions and Investigations:

- A. Fontainebleau Contramar, 2777 S. Las Vegas Blvd.:** A final permitting inspection was conducted on eight new permits, including a front-of-house tortilla prep/cook area. Staff found an ice cream freezer not operating; one glass washer not sanitizing properly; exposed wood and unsealed gaps under the bar top; rough weld spots; and insufficient lighting. Seven health permits were approved, and the tortilla prep/cook area will be finalized after additional equipment, that was on back order, is received.
- B. Ink Society, 3110 Polaris Ave.:** Submitted plans did not include hand sinks in the workstations. SNHD Regulations require an easily accessible hand sink within 15 feet of each workstation. Plans must be resubmitted with the appropriate number of conveniently located hand sinks. The final permitting inspection is still pending.
- C. Strega Brick Oven Pizzeria, 7965 S. Rainbow Blvd.:** Staff received a complaint that this facility was operating without a health permit. The complaint was verified and staff closed the facility. The owner submitted an application, received a plan review, and passed a final permitting inspection in the same week.
- D. Bellagio Carbone Riviera Prep Area, 3600 S. Las Vegas Blvd.:** Plans were submitted for the addition of a double-stacked fish tank which was being used to store live clams, lobsters, and shrimp. The plans were not approved due to lack of equipment specifications and no approved Hazard Analysis and Critical Control Point (HACCP) plan. SNHD Regulations require an approved HACCP plan for the storage of live clams, so the operator had to remove the live clams from the tanks. Following submission of the required documents, the plans were approved, a final remodel inspection was conducted, and the remodel was approved.
- E. Besny Boba, 3200 S. Las Vegas Blvd.:** Staff conducted a final permitting inspection but could not approve the permit because some equipment had not been installed and there was no person-in-charge (PIC) present. Once all the equipment was installed, a second final permitting inspection was conducted, and the health permit was approved.

- F. Hayworth, 1450 W. Horizon Ridge Pkwy.:** During a Change of Permit Holder (CPH) inspection, staff found an unapproved charcoal grill onsite. The new owner was approved to operate, but SNHD Regulations require plan submission and approval for the installation of any new equipment. Once the remodel plans were submitted and staff verified approval from Fire Prevention, a final remodel inspection was conducted, and the grill was approved for use.
- G. Nogakes Kitchen, 9134 W. Sahara Ave.:** During a CPH inspection, staff observed soda machine drain lines directly plumbed to the floor sink; torn gaskets on a cooler door; multiple areas of damaged flooring in the food preparation area; and small holes in the walls and ceilings. SNHD Regulations require food equipment to be indirectly plumbed to sewer; equipment to be in good condition; and floors, walls, and ceilings to be smooth, non-absorbent and easily cleanable. The health permit was approved with stipulations.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Total Operation Inspections	588	389	↓	5,212	4,496	↓
Complaint Investigations	11	15	↑	185	218	↑
Inactive Body of Water Surveys	3	11	↑	59	78	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	33	19	↓
Total Program Services Completed	602	415	↓	5,489	4,811	↓

1. Aquatic Health Operations

- A. Montara Meadows, 3150 E. Tropicana Ave.:** A routine inspection conducted at the spa resulted in a closure for multiple IHHs, no detectable chlorine and multiple gates not self-latching. Inadequate disinfection exposes bathers to pathogens that can make them sick. An improperly working gate can allow unattended access to the enclosure and pose an increased drowning risk for children. A reinspection is still pending.
- B. Las Vegas Racquet Club, 3333 Raven Ave.:** With the County Multi-Agency Response Team (CMART), a survey was conducted at an unpermitted pool. Ownership said that they intend to use the pool as a fountain. Without proper oversight, the pool can expose the public to unsafe conditions that can make them sick or increase drowning risk for children. The owners need to submit a written procedure describing how the venue will be secured when the business is closed and how the owner will keep their guests from entering the pool when the business is open. No permit is required at this time.
- C. Spanish Palms, 5250 S. Rainbow Blvd.:** 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. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- D. Portola West Vegas, 6661 Silverstream Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to a broken drain cover. Broken drain covers

pose entrapment and/or entanglement risks, which could result in drowning. A reinspection is still pending.

- E. Dream Apartments, 1005 S. Wigwam Pkwy.:** A routine inspection conducted at the seasonally closed East Pool resulted in a written compliance schedule due to a gate not self-closing. The qualified operator was instructed to confirm proper gate function before opening the pool.
- F. Embassy Suites, 4315 University Center Dr.:** A routine inspection conducted at the East Spa resulted in an IHH closure due to no detectable chlorine. Immediate corrections were made, and the spa was reinspected and approved to reopen the same day.
- G. Hampton Inn Summerlin, 7100 Cascade Valley Ct.:** A routine inspection conducted at the pool resulted in IHH closure due to high chlorine and high cyanuric acid. High cyanuric acid inhibits the effectiveness of disinfectants. A reinspection is still pending.
- H. Adler, 155 E. Galleria Dr.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. Immediate corrections were made, and the spa was reinspected and approved to reopen the same day.
- I. The Quinn Apartments, 5500 Mountain Vista St.:** A routine inspection at the pool resulted in an IHH closure due to the south gate not self-closing. The gate was secured the same day, and the pool was reinspected and approved to reopen.
- J. Desert Rose Apartments, 29 N. 28th St.:** A routine inspection conducted at a seasonally closed pool resulted in a compliance schedule due to the gate not self-closing. The qualified operator was instructed to confirm proper gate function before opening the pool.
- K. La Quinta Suites, 9570 W. Sahara Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gate not self-closing. The gate was immediately secured, and the pool was reinspected and approved to reopen the same day.

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

Aquatic Health Plan Review	Feb. 2025	Feb. 2026		FY 24-25	FY 25-26	
Total Pre-Permitting Services	539	421	↓	3,821	3,164	↓
New Project Submissions	225	177	↓	1,037	1,142	↑
Completed Projects	114	127	↑	739	939	↑
Total Projects Currently in Plan Review	657	684	↑			

2. Aquatic Health Plan Review:

- A. The Presley at Whitney Ranch, 5600 E. Russell Rd.:** An application for a pool suction outlet fitting assembly (SOFA) remodel was not approved. The flow of the system was greater than the maximum allowable flow through the SOFA, which could create an entrapment hazard. Receipt of a revised application is still pending.
- B. Sandhill Valley Pool, 4470 Vegas Valley Dr.:** A heater remodel inspection failed because the pool flow was not within the required range, which could result in insufficient filtration and disinfection of the water. A reinspection is still pending.
- C. Sedona Ridge Apartments, 4975 Duneville St.:** An enclosure remodel inspection resulted in failure due to multiple climbable hand/foot holds and a gap under the enclosure. A noncompliant enclosure can allow unsupervised access to the pool and pose an increased drowning risk for children. A reinspection is still pending.

- D. Prosper 106, Orchard Spring Ct.:** Pre-plaster inspections of the pool and spa were not approved because area lighting levels were below minimum requirements. This could result in the inability to see the pool and increases drowning risk. A reinspection is still pending.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: Top Sushi and Oyster, 4500 E. Sunset Rd.; Terra Incognita Food Processing, 1370 W. Cheyenne Ave.; and Mama Lu's Dumplings, 3864 W. Sahara Ave.
2. Training Office staff welcomed VeDarius Williams to the EH Food Operations training program on February 2.
3. Staff facilitated and presented at the Food Safety Partnership meeting on February 24.

IX. REGULATORY SUPPORT

1. Regulatory Support Office staff participated in or performed the following activities and participated in the following external meetings: Association of Food and Drug Officials (AFDO) Food Protection Education Resource Collection Committee and Local Retail Training Focus Group; National Environmental Health Association (NEHA) Food Safety Program Committee; NEHA Environmental Health Leadership Academy mentor meetings; Conference for Food Protection (CFP) Food Safety Culture at Retail Committee meeting; Retail Program Standard Symposium Content and Education Committee meeting; CFP Program Standards Committee meetings; assisted with Accela User Acceptance Testing reviews; Retail Flexible Funding Model (RFFM) Mentorship meeting; finalized and submitted grant applications for the RFFM training and mentorship grants; worked on 2026 Crumbine Award application; and completed the report on draft beer line data collection survey results which was submitted to EH management.
2. Special Process staff presented at the Food Operations General Staff meeting on February 4 and at the Food Safety Partnership meeting on February 24.
3. Staff attended Creative Problem Solving in-person training on February 18 and 19.
4. Special Process staff completed the Food and Drug Administration (FDA) Special Process at Retail Course (FD312) on February 25.
5. Special Process and Label Review staff met with various operators in-person and in a virtual setting, via phone calls and virtual platform meetings, regarding submission of labels, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans.
6. Special Process staff received three new submissions and released seven special process files affecting seven facilities. There are currently 15 files in review.
7. Label Review staff received seven new submissions and released 10 label files consisting of 165 labels. There are currently 19 active files in review.
8. Cottage Food Operations staff completed 36 new registrations and 68 new inquiries, frequently with multiple follow-up inquiries per individual.