



Memorandum

Date: September 24, 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	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Routine Inspections	2,376	2,096	↓	4,900	4,274	↓
Reinspections	212	185	↓	430	368	↓
Downgrades	216	184	↓	428	373	↓
Closures	19	14	↓	33	33	→
Special Events	75	38	↓	131	109	↓
Temporary Food Establishments & Tasting Event Booths	282	173	↓	607	518	↓
TOTALS	3,180	2,690	↓	6,529	5,675	↓

↑ (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. Off the Strip at the Linq, 3545 S. Las Vegas Blvd.:** On August 3, a complaint investigation led to the facility being closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on August 6.
- B. St. Louis Que, 5560 E. Lake Mead Blvd.:** On August 4, the facility was closed for multiple IHHs, interruption of electrical service and sewage or liquid waste not

disposed of in an approved manner. The inspector documented 36 demerits. The facility remains closed at this time.

- C. **Hachi, 3410 S. Jones Blvd.:** On August 6, a follow-up survey led to the facility being closed for an IHH, lack of adequate refrigeration. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on August 11.
 - D. **Sharky's Woodfired Mexican Grill, 5070 Blue Diamond Rd.:** On August 6, the facility was closed when a routine inspection resulted in 55 demerits. The facility was reinspected and reopened with six demerits on August 7.
 - E. **Arby's Food Truck #8440, 2987 N. Las Vegas Blvd.:** On August 7, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 20 demerits. The unit was reinspected and reopened with zero demerits on August 28.
 - F. **La Reveliada Mariscos Y Tacos, 1845 N. Rancho Dr.:** On August 7, the facility was closed for multiple IHHs, no hot water and other conditions or circumstances that may endanger public health. The inspector documented 18 demerits. The facility was reinspected and reopened with zero demerits on August 7.
 - G. **Chica Restaurant at Venetian, 3355 S. Las Vegas Blvd.:** On August 9, a standby complaint investigation led to the facility being closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The facility was reopened on August 10.
 - H. **Street Tacos LV 12, 1935 Fremont St.:** On August 13, the unit was closed for an IHH, no hot water. The inspector documented 19 demerits. The unit was reinspected and reopened with zero demerits on August 14.
 - I. **Chilangos Tacos at Grand Bazaar Shops, 3631 S. Las Vegas Blvd.:** On August 17, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on August 18.
 - J. **SF Supermarket - Produce, 2575 S. Maryland Pkwy.:** On August 18, the facility was closed for an IHH, pest infestation. The inspector documented 24 demerits. The facility was reinspected and reopened with zero demerits on August 21.
 - K. **Los Gorditos #2, 63 N. 30th St.:** On August 21, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 11 demerits. The facility remains closed at this time.
 - L. **Krazy Eat, 663 N. Stephanie St.:** On August 25, the facility was closed for an IHH. The inspector documented 42 demerits. The facility remains closed at this time.
 - M. **Machetes and Taco Los Chapitos – Portable Unit for the Service of Food, 630 N. Eastern Ave.:** On August 27, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 23 demerits. The unit was reinspected and reopened with zero demerits on September 2.
 - N. Staff closed 56 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
FSAMs were held with the following facilities: El Palacio LV, 1934 N. Decatur Blvd. and Sabores DF, 63 N. 30th St.
3. **Supervisory/Managerial Conferences:**
A. Conferences were held with the following facilities: Mama Lu's Dumpling House, 3864 W. Sahara Ave.; and Antojitos DF Y Mas, 1436 E. Charleston Blvd.

ENVIRONMENTAL HEALTH Outbreak Support – Fiscal Year Data

Outbreak Support	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Childhood Elevated Blood Lead Levels	2	0	↓	6	0	↓
Foodborne Illness Investigations	9	8	↓	18	17	↓
Healthcare Associated Infections (HAI)	0	3	↑	0	7	↑
Legionella Travel Associated Investigations	3	1	↓	4	4	→
Legionella Residential Investigations	1	0	↓	4	3	↓
Legionella HAI Investigations	0	0	→	0	1	↑

4. 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.
- C. Legionella HAI investigations are prompted by a person becoming ill while, or shortly after, receiving healthcare. An investigation is conducted at the healthcare facility they visited.

5. Foodborne Illness Response:

- A. **Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On August 4, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including potential contamination of food during storage. The investigation resulted in an A grade.
- B. **Brewdog, 3767 S. Las Vegas Blvd.:** On August 14, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness, including food stored in the temperature danger zone. The investigation resulted in an A grade.
- C. **Firelight Barn, 546 S. Boulder Hwy.:** On August 14, staff responded to multiple reports of illness. The inspector did not observe any risk factors that could lead to illness. The investigation resulted in an A grade.
- D. **Jessie Rae's BBQ, 308 N. Boulder Hwy.:** On August 14, staff responded to multiple reports of illness. Staff observed risk factors that could lead to illness including improper ware washing. The investigation resulted in an A grade.
- E. **Cheba Hut, 345 W. Craig Rd.:** On August 13, staff responded to a confirmed case of *E. coli*. Staff observed risk factors that could lead to illness, including improper handwashing. The investigation resulted in an A grade.
- F. **Taco Bell, 3595 S. Durango Rd.:** On August 17, staff responded to a confirmed case of *E. coli*. Staff observed risk factors that could lead to illness, including improper handwashing. The investigation resulted in a B downgrade. The facility passed its reinspection with an A grade on September 3.
- G. **Ellie's Restaurant, 5740 Spring Mountain Rd.:** On August 19, staff responded to multiple complaints of illness. Staff observed multiple risk factors that could lead to illness, including barehand contact with ready-to-eat foods and improper cooling. The investigation resulted in a C downgrade. A reinspection is still pending.
- H. **Founders Coffee, 6410 S. Durango Rd.:** On August 31, staff responded to a confirmed case of Salmonella. Staff observed risk factors that could lead to illness, including dishware stored as clean with old food debris. The investigation resulted in

a B downgrade. The facility passed its reinspection with an A grade on September 3.

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	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Notices of Violations (New & Remails)	5	4	↓	12	13	↑
Adjudicated Hearing Cases	0	0	→	0	0	→
Total Cases Received	62	58	↓	154	132	↓
Total Cases Referred to Other Agencies	15	10	↓	26	22	↓
Hearing Penalties Assessed	\$0	\$0	→	\$0	\$0	→

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	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Inspections	224	137	↓	548	417	↓

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

Underground Storage Tanks	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Compliance Inspections	37	73	↑	126	188	↑
Final Installation/Upgrade/Repair Inspections	0	2	↑	5	6	↑
Closure Inspections	0	3	↑	1	3	↑
Spill Report Investigations	2	4	↑	2	5	↑

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

Permitted Disposal Facilities	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Inspections	37	24	↓	63	33	↓
Reinspections	0	0	→	5	1	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
West Nile Virus Surveillance Traps Set	336	430	↑	756	885	↑
West Nile Virus Surveillance Mosquitoes Tested	3,375	3,150	↓	10,706	8,796	↓
West Nile Virus Surveillance Submission Pools Tested	274	225	↓	647	557	↓
West Nile Virus Surveillance Positive Mosquitoes	32	0	↓	545	1,123	↑
West Nile Virus Surveillance Positive Submission Pools	1	0	↓	14	31	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	45	10	↓	324	55	↓
Public Accommodations Inspections	10	2	↓	24	11	↓
Public Accommodations Complaints	22	18	↓	36	33	↓
Mobile Home/Recreational Vehicle Park Inspections	1	0	↓	4	1	↓
Mobile Home/Recreational Vehicle Park Complaints	2	0	↓	2	2	→

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 (7); Transfer Station (1); Materials Recovery Facilities (2); and Waste Grease Facilities (2)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Asbestos Permits Issued	58	58	→	116	116	→
Revised Asbestos Permits Issued	3	1	↓	7	11	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Tentative Maps-Received	7	8	↑	23	22	↓
Tentative Maps-Lot Count	491	355	↓	765	854	↑
Final Maps-Received	13	17	↑	37	32	↓
Final Maps-Lot Count	393	720	↑	989	1,031	↑
Final Maps-Signed	30	13	↓	41	25	↓
Final Maps (Signed)-Lot Count	681	358	↓	1,309	833	↓
Improvement Plans-Received	16	13	↓	41	25	↓
Improvement Plans-Lot Count	441	705	↑	1,032	964	↓
Expedited Improvement Plans-Received	0	0	→	0	1	↑
Expedited Improvement Plans-Lot Count	0	0	→	0	7	↑

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

Individual Sewage Disposal Systems	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Residential ISDS Permits	5	7	↑	10	11	↑
Commercial ISDS Permits	0	0	→	0	2	↑
Commercial Holding Tank Permits	5	11	↑	16	11	↓
Residential Tenant Improvements	20	21	↑	44	48	↑
Residential Certifications	1	1	→	2	2	→
Compliance Issues	8	9	↑	19	18	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Public Water System Sanitary Surveys	16	0	↓	22	0	↓
Public Water System Violations Issued	6	1	↓	13	4	↓

2. Safe Drinking Water Activity:

- A. Nineteen coliform positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative:

- **Las Vegas Valley Water District:** One routine sample was coliform-positive. The repeat samples were coliform-absent.
 - **Rio Resort and Casino:** Three routine samples were coliform-positive. Four repeat samples were coliform-positive. A treatment technique evaluation and assessment are in progress.
 - **Indian Springs Water Co. Inc.:** One routine sample was coliform-positive. The repeat samples were coliform-absent.
 - **Lee Canyon Campgrounds United States Forest Service:** One routine sample was coliform-positive. The repeat samples were coliform-absent.
 - **Desert Southwest Conference:** One routine sample was coliform-positive. Four repeat samples were coliform-positive. A treatment technique evaluation and assessment are in progress.
 - **Sandy Valley High School Clark County School District (CCSD):** Three routine samples were coliform-positive. The repeat samples were coliform-absent.
 - **Hilton Grand Vacations Las Vegas Blvd.:** One routine sample was coliform-positive. The repeat samples were coliform-absent.
- B. Sandy Valley High School CCSD:** CCSD continued operations under a Tier 1 "Boil Water Order" until each corrective action prescribed by the April 2026 Level 2 Assessment is reported by CCSD to SNHD and the Nevada Department of Environmental Protection (NDEP). In August, the school underwent continued formal enforcement by NDEP for past due corrective action reporting and public notice certification reporting. 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; Spring Mountain Youth Camp; and the Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
School and Child Care Kitchen Inspections	67	70	↑	68	84	↑
School Facility Inspections and Surveys	74	64	↓	74	65	↓
Summer Food Service Surveys	0	0	→	6	5	↓
Child Care Facility Inspections and Surveys	36	34	↓	105	89	↓
Body Art Facility Inspections and Surveys	59	58	↓	144	108	↓
Body Art Special Event Inspections	2	4	↑	5	8	↑
Complaints	14	8	↓	20	11	↓
Total Program Services Completed	252	238	↓	422	370	↓

1. Schools:

- A. Academy of Math and Science Nellis, 1780 Betty Ln.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. Multiple handwashing sinks were not properly stocked, several handwashing sinks did not function correctly, and a toilet in a bathroom accessible to children was flooded.

Improper handwashing leads to the spread of pathogens and sewage exposes children to pathogens that can make them sick. Other violations included exposed electrical wiring, unlabeled chemical bottles, and multi-use items not made of non-absorbent materials. A reinspection is still pending.

- B. O'Callaghan Junior High School, 1450 Radwick Dr.:** During a routine inspection, staff observed an art room that did not have a functional handwashing sink. The school was instructed to implement a contingency plan by providing a temporary handwashing sink and to provide photo documentation of compliance. Photo documentation was provided the next day, and the temporary handwashing sink will remain until repairs are completed.
- C. John Mendoza Elementary School, 2000 S. Sloan Ln.:** During a routine inspection, staff observed milk being held at unsafe temperatures and not being discarded at the end of breakfast meal service. Milk held at unsafe temperatures promotes pathogen growth and can lead to illness. Staff notified the kitchen manager, and the milk was discarded.
- D. Cowan Behavior Program, 5300 E. Russell Rd.:** A complaint alleging that classes were being held in multiple classrooms with high temperatures was investigated and verified. Exposure to high temperatures for extended periods of time can lead to heat cramps, heat exhaustion, and heat stroke. The school staff was told that students in classrooms with high temperatures must be relocated and classes in affected classrooms can't resume until adequate temperatures are restored. CCSD Risk Management staff restored adequate temperatures in the affected classrooms the next day and classes were allowed to resume.
- E. Frank Lamping Elementary School, 2551 Summit Grove Dr.:** A complaint alleging that classes were being held in multiple classrooms with high temperatures was investigated and found to be invalid. Adequate temperatures were measured in the classrooms and the complaint was closed.

2. Child Care:

- A. Julie Campbell's In-Home Daycare, 2721 Messina Ct.:** A routine inspection resulted in a backyard closure due to multiple violations. A loose utility wire and dog feces were observed in areas accessible to children. A loose wire is an electrocution hazard, and dog feces expose children to pathogens that can make them sick. The backyard remains closed at this time.
- B. Foundations Preschool-Blue Diamond, 8060 Blue Diamond Rd.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. Childcare providers were not following safe diaper changing and two-step cleaning procedures. Improper diaper changing and cleaning procedures expose children to pathogens that can make them sick. Other violations included infants with bare feet in the activity area, refrigerator temperatures not properly logged, and improper bottle feeding. A reinspection is still pending.
- C. Prestigious Academy of Las Vegas, 3710 S. Sandhill Rd.:** During a routine inspection, staff observed multiple violations that resulted in a non-compliant inspection. Childcare providers were using sanitizing solutions with high disinfectant levels on food contact surfaces. High levels of disinfectants on food contact surfaces can contaminate food used to feed children. Other violations included hazardous items accessible to children, missing or expired first aid items, and improperly stocked hand sinks. A reinspection is still pending.
- D. Sunny Day School, 5120 S. Eastern Ave.:** During a routine inspection, staff observed multiple violations that resulted in a play yard closure. Staff observed unapproved playground protective surfacing and inadequate use zones that did not meet Consumer Product Safety Commission (CPSC) standards. Installation of play

yard equipment that does not meet CPSC standards exposes children to fall, trip, and crush injury hazards. The play yard remains closed at this time.

- E. Kid City USA Las Vegas, 4930 E. Bonanza Rd.:** During a routine inspection, staff observed violations with play yard protective surfacing and inadequate use zones that did not meet CPSC standards. Following corrections, a reinspection was conducted the same day, and the play yard was approved for use.

3. Body Art:

- A. Bloodline Tattoo Kollektive, 9155 S. Las Vegas Blvd.:** A complaint alleging that the permit holder was allowing body art procedures to be performed by individuals without SNHD Body Art cards was investigated and verified. Body Art cards are required for individuals performing body art procedures to ensure that they have received the training required by regulations. Additionally, biohazardous waste was not being stored and disposed of properly. Improper storage and disposal of biohazardous waste exposes patrons to bloodborne pathogens that can make them sick. The permit holder was placed on non-complaint status. A reinspection is still pending.

- B. Kensho Studio, 2880 E. Flamingo Rd.:** A complaint alleging that the operator was providing piercing services without a health permit was investigated and verified. A health permit is required to ensure that piercing services are performed in a facility that meets sanitation requirements. A Cease-and-Desist Order for piercing services was issued until the operator obtains the required health permit approval.

VI. PLAN REVIEW PROGRAM

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

Food Pre-Permitting Services	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Total Pre-Permitting Services	1,373	618	↓	2,816	1,209	↓
New Project Submissions	282	289	↑	568	459	↓
Completed Projects	273	329	↑	572	558	↓
Total Service Requests Currently in Pre-Permitting	1,273	1,130	↓			

1. Enforcement Actions and Investigations:

- A. Mead Johnson Nutrition and Company, 4800 E. Tropical Pkwy.:** During a Change of Permit Holder (CPH) inspection, the mop sink and hose bibs had attached hose sprayers without approved backflow prevention devices, and the restroom hand sink hot water was not at the proper temperature. SNHD Regulations require restroom hand sink hot water to be maintained at the proper temperature and backflow prevention devices must be properly installed where required. The health permit was approved.

- B. Life Water, 5630 W. Charleston Blvd.:** A CPH and remodel inspection were completed for a water store permit. The operator focuses on alkaline water. The remodel of the health permit included adding an ice machine for bagging ice, a coffee brewer for offering coffee made with alkaline water, and another window dispensing unit that accepts cards and touchless payments. No violations were observed and the health permit was approved.

- C. Category 10 at Flamingo, 3555 S. Las Vegas Blvd.:** Staff conducted a pre-operational inspection of kitchen areas being remodeled. Floor sinks were not draining, several penetrations were found in walls and ceiling tiles, and light bulbs and some light fixtures were not working. SNHD Regulations require proper drainage, walls and ceilings to be in good repair, and working lights. Deep cleaning will also be required before permit approval. A final inspection is still pending.
- D. Pho Haven, 6120 W. Tropicana Ave.:** A CPH inspection failed due to two of the three hoods located above the cookline not operating properly. SNHD Regulations require adequate and working mechanical ventilation to keep rooms free of excessive heat, steam, condensation, obnoxious odors, smoke, and grease laden vapors. The hoods were repaired and a reinspection was conducted. The health permits were approved.
- E. Kung Fu Tea, 7345 S. Rainbow Blvd.:** A routine inspection resulted in closure when staff identified an unapproved change of ownership and IHH, no hot water. SNHD Regulations require a CPH application when ownership has changed and self-closure if experiencing an IHH. The operator applied for a health permit and corrected all deficiencies. A final inspection was completed, and the health permit was approved.
- F. Quest Academy, 4025 N. Rancho Dr.:** Plans were reviewed for a remodel in the pre-K classrooms. The scope of work included lowering toilets and hand sinks to make them suitable for toddlers. During a walkthrough inspection, the hand sinks were too high and there was inadequate hot water. SNHD Regulations require proper sink heights for children based on age and hot water for handwashing. Corrections were completed at the final inspection and the remodel was approved.
- G. Food Express, 2003 S. Decatur Blvd.:** A CPH inspection resulted in closure due to pest infestation in the kitchen area; an unapproved food storage area; food and grease buildup; broken tiles and coving; gaps in walls and ceiling tiles; light gaps at exterior doors; and a dish machine that was not properly sanitizing. SNHD Regulations state facility and equipment must be free of pests and in good condition; floors, walls, and ceilings must be smooth, non-absorbent and easily cleanable; and all areas must be approved. A reinspection was completed and the health permit was approved.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Total Operation Inspections	589	445	↓	1,274	860	↓
Complaint Investigations	39	17	↓	132	56	↓
Inactive Body of Water Surveys	10	3	↓	14	3	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	1	6	↑	10	11	↑
Total Program Services Completed	639	471	↓	1,430	930	↓

1. **Aquatic Health Operations**

- A. Ascent at Silverado, 10175 Spencer St.:** A routine inspection conducted at the spa resulted in an IHH closure due to high cyanuric acid. High cyanuric acid inhibits the effectiveness of chlorine. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- B. The Presidio by Picerne, 4325 W. Rome Blvd.:** A routine inspection conducted at the Clubhouse Spa resulted in an IHH closure due to a gate not self-latching, the filtration pump being off, and high chlorine. Improperly working gates can allow unattended access to the enclosure and pose an increased drowning risk for children. A filtration system not continuously operating exposes bathers to water that is not filtered and disinfected, increasing bather exposure to pathogens that can make them sick. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- C. Golden Nugget Laughlin, 2300 S. Casino Dr.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. Multiple gates were not self-closing, and the spa had high chlorine and a broken drain cover. A broken or damaged drain cover can present a potential suction entrapment hazard. A reinspection is still pending.
- D. Sleep Inn and Suites, 455 Marks St.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had high cyanuric acid, low chlorine, and the disinfection system was off. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- E. Harrah's LV Hotel and Casino, 3475 S. Las Vegas Blvd.:** A routine inspection conducted at the pool resulted in closure due to excessive flow through the filters. Improper filtration exposes bathers to pathogens that can make them sick. A reinspection is still pending.
- F. Sky Las Vegas Condos, 2700 Las Vegas Blvd.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine, high pH, and a broken drain cover. High pH interferes with the effectiveness of chlorine. A reinspection is still pending.
- G. Mission Pointe, 10245 Maryland Pkwy.:** A routine inspection conducted at the management closed South Pool and Spa resulted in a compliance schedule to make corrections before reopening. The pool and spa had high chlorine. The qualified operator was instructed to confirm proper water chemistry levels prior to reopening the pool and spa.
- H. Summertrail Owner's Association, 1916 Summer Point St.:** A routine inspection conducted at the spa resulted in an IHH closure due to low chlorine. Immediate corrections were made, and the spa was reinspected the same day and approved to reopen.
- I. Rancho Mirage Apartment, 4250 Arville St.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gate not self-closing and another not self-latching. Immediate corrections were made, and the pool was reinspected the same day and approved to reopen.

ENVIRONMENTAL HEALTH Aquatic Health Plan Review Program - Fiscal Year Data

Aquatic Health Plan Review	Aug. 2025	Aug. 2026		FY 25-26	FY 26-27	
Total Pre-Permitting Services	365	199	↓	953	463	↓
New Project Submissions	82	112	↑	220	240	↑
Completed Projects	100	136	↑	260	286	↑
Total Projects Currently in Plan Review	502	295	↓			

2. Aquatic Health Plan Review:

- A. **3rd Street Apartments, 1207 South 3rd St.:** A pre-plaster inspection at the facility found that a section of area lighting was not compliant. Lack of sufficient lighting can cause bathers in distress not to be seen during emergency situations. The inspection was conditionally approved, with area lighting to be reevaluated at the final permitting inspection.
- B. **South Point Hotel and Casino, 9777 S. Las Vegas Blvd.:** Excavation and plumbing inspections were conducted for the new men's and women's health spa. The installed plumbing for the spas deviated from the proposed plan, resulting in failed inspections and the submission of revised plans. Revised drawings were received and a reinspection was conducted. The project has been approved to proceed with construction.
- C. **Sun City Mesquite, 1350 Flat Top Mesa Dr.:** A suction outlet fitting assembly (SOFA) and interior finish remodel inspection resulted in the need for corrections to the placement of depth markers so that the pool depth would be displayed accurately. The contractor was given 30 days to make the corrections and submit photo verification.
- D. **Sonoma Pointe Apartments, 3250 S. Jones Blvd.:** A remodel inspection was conducted at the spa, which had a broken SOFA installed that could cause bather entrapment. The broken SOFA was replaced onsite and the inspection was approved.
- E. **Nellis Suites, 4555 N. Las Vegas Blvd.:** During a review for a SOFA remodel, the circulation pump model and horsepower rating were unknown. Without knowing the pump specifications, system compatibility is unknown. The pump was taken apart to identify the model, and the final inspection is scheduled to ensure flow is acceptable.
- F. **The Bayshore Inn, 1955 W. Casino Dr.:** A revised plan review was done for a pool pump replacement and addition of a SOFA. The proposed pump can theoretically exceed the SOFA and filter flow ratings. The review was approved with the condition that actual flow must be within the acceptable range at the final inspection.
- G. **TPC Summerlin: 1700 Village Center Cir.:** A final remodel inspection was conducted for installation of an automated disinfection feeder system. The inspection failed due to the water chemistry being outside the acceptable range. A reinspection is still pending.

VIII. TRAINING OFFICE

1. Training Office staff provided onsite intervention training to: China a Go-Go, 2466 E. Desert Inn Rd.; Shinjuku, 4300 W. Spring Mountain Rd.; The Connection Thai Sushi, 4300 W. Spring Mountain Rd.; China Hot Wok, 7121 W. Craig Rd.; Thai Taste, 240 S.

Rainbow Blvd.; Pelligrini Pizza, 101 S. Rainbow Blvd.; and Soulful Eatery, 2121 E. Sahara Ave.

2. Training Office staff supported Environmental Health administration staff in responding to industry partner inquiries and assisted walk-in clients with Accela-related questions throughout the month.
3. Training Office coordinated and conducted industry-requested onsite training for Tacos los Torritos.
4. Staff attended the 2026 National Environmental Health Association (NEHA) Annual Education Conference (AEC) on August 3-6.
5. Staff coordinated and facilitated the Special Event Water Training for staff on August 25.

IX. REGULATORY SUPPORT

1. Regulatory Support Office staff participated in or performed the following activities and participated in the following external meetings: NEHA Environmental Health Leadership Academy mentor meetings; Conference for Food Protection (CFP) Food Safety Culture at Retail Committee meetings; CFP Program Standards Committee meetings; CFP Food Safety Management System Committee meetings; South Carolina Department of Agriculture Hazard and Critical Control Point (HACCP) Workshop; Retail Laboratory Training System (RLTS) Competency Profile Reviews; RLTS Steering Committee meeting; Nevada Adventure Center meeting with Boulder City Chamber of Commerce; Special Event Water Training; Mastering Time and Project Execution leadership training; Association of Food and Drug Officials (AFDO) Healthy People 2030 Noro Communications meeting; Airport Signatory IDMS Training; AFDO Sushi HACCP Plan Regulatory Review meetings; Retail Flexible Funding Model (RFFM) Mentorship meetings; and Risk Factor Study planning meeting and staff training.
2. The Regulatory Support Office supervisor attended and facilitated sessions at the NEHA AEC in Kansas City, Missouri on August 3 through 6.
3. Label Review staff worked on updating the plan for the label review program/processes and succession planning. The subject matter expert met with the training volunteers.
4. Special Processes 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 for review, waivers, operational plans, and HACCP plans.
5. Special Processes staff received two new submissions and released five special process files affecting five facilities. There are currently 17 files in review.
6. Label Review staff received 13 new submissions, released four label files consisting of 16 labels. There are currently 41 active files in review.
7. Cottage Food Operations staff completed 46 new registrations, three updated registrations, and 138 new inquiries, frequently with multiple follow-up inquiries per individual.

Chart data provisional due to implementation of new software system.