

# Memorandum

Date: October 10, 2013

To: Southern Nevada District Board of Health

From: Amy Irani, Acting Director, Environmental Health Division (AI)  
Joseph P. Iser, MD, DrPH, MSc, Chief Health Officer JPI

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**Subject:** Environmental Health Division Monthly Report–September 2013

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## I. FOOD OPERATIONS AND SPECIAL PROGRAMS

ACTION	August 2012	YTD 2012	August 2013	YTD 2013
Initial Inspections	2,495	19,065	2,118	16,256
Reinspections-Routine	287	2,503	192	1,391
EPI Related Inspections	6	184	4	46
Downgrades	316	2,118	186	1,363
Closures	59	431	106	429
Special Events	71	356	61	484
Temporary Food Establishments and Tasting Event Booths	866	4,669	334	5,117

## 2013 Audit/Risk Based Inspection Initiative-Think Risk Data Tracking

	September 2013	YTD 2013
Risk Assessment Audits Conducted	55	1,252
15-30 Day Post-Audit Routine Inspections	110	1,152
15-30 Day Post-Audit Inspections Passed	92	890
15-30 Day Post-Audit Inspections Failed	18	262
6 Month Post-Audit Follow-ups	75	165
6 Month Post-Audit Follow-ups Passed	51	113
6 Month Post-Audit Follow-ups Failed	24	52
Surveys Sent	55	1,037
Surveys Received	9	568

<b>SurveyMonkey response summary for September:</b>	<b>Percentage</b>
Acknowledgement of receiving "Reducing Foodborne Illness (FBI) Risk Factors" and Food Establishment Resource Library (FERL) info (yes response)	97.5
Did inspector discuss potential risk factors for FBI that would apply to your type of operation/menu items? (yes response)	99.1
Did inspector help you understand those risk factors and how they relate to critical and major violations of the inspection report form? (yes response)	98.8
Do you feel you have a better understanding about how to control FBI risk factors in your establishment following the audit? (yes response)	98.2
Percentage of responders who visited the SNHD FERL website for additional information	64.7
<b>Sample comments received:</b> <ul style="list-style-type: none"> <li>▪ The attitude of the inspector made us feel good about the inspection and allowed us to open up.</li> <li>▪ She clarified multiple point and we felt her presence trying to help us achieve better inspection for the future.</li> <li>▪ We are learning from the audit program and is great to have all this information for all on the food business</li> <li>▪ You make me more aware and understanding how important of the risk factors with foodborne illness, thanks....</li> </ul>	

### **Plan Review Referrals**

Timeframe	Unpermitted	Change of owner	Remodel	Site Evaluation	Total
September 2013	4	0	3	0	7
YTD	69	6	41	24	140

### **A. Enforcement Actions and Investigations**

- **Tacos El Tenampa, 4371 N. Rancho Dr:** The facility was closed during a routine inspection for an improper hand wash station and wastewater draining on the ground. The seasonal permit remains closed.
- **Taco Factory, 2421 Stewart Ave:** The facility was closed during a routine inspection for no hot water, no sanitizer, and no thermometer. The reinspection is pending.
- **Pizza Grill, 5625 S. Rainbow Blvd:** A Cease and Desist Order was issued to the facility for operating without a valid health permit. The facility has since completed a change of ownership through plan review and is now open and operating.
- **BJ Buffet Kitchen, 4945 W. Tropicana Ave:** A routine inspection resulted in a closure due to an imminent health hazard of a roach infestation and other violations. The facility was reinspected resulting in an "A" grade and is now open and operating.
- **Jenni Pho, 7855 S. Rainbow Blvd:** A routine inspection resulted in a closure due to an imminent health hazard of a roach infestation and other violations. The facility was reinspected resulting in an "A" grade and is now open and operating.
- **Jugoo Chinese Restaurant, 4747 S. Maryland Pkwy:** The facility was closed due to inadequate refrigeration. The facility later reopened.
- **Valentino Main Kitchen, 3355 S. Las Vegas Blvd:** The facility was not able to provide parasite destruction for undercooked fish. A Cease and Desist Order was issued for serving undercooked fish until documentation is provided to the Southern Nevada Health District (SNHD).

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- **Aria Sage Restaurant, 3730 S. Las Vegas Blvd:** The facility was processing 2-barrier reduced oxygen packing (ROP) raw chicken in milk when only listed for holding in their original Hazard Analysis and Critical Control Point (HACCP) plan. A Cease and Desist Order was issued for processing 2-barrier ROP raw and serving the cooked chicken product until a revised HACCP plan is approved.
- **Aria Barmasa Restaurant, 3730 S. Las Vegas Blvd:** The facility was not able to provide parasite destruction for undercooked fish. A Cease and Desist Order was issued for serving undercooked fish until documentation is provided to SNHD.
- **Gilligan's Hideaway, 2601 Atlantic St:** The facility was downgraded to a "C" grade. The facility successfully passed reinspection.
- **Asian Gardens, 560 Nellis Blvd:** The facility was closed for an imminent health hazard of no potable water. The facility successfully passed reinspection.
- **Lee's Buffet, 1510 Flamingo Ave:** The facility requested a hearing on SNHD's permit suspension pending revocation. All associated health permits were revoked at the hearing.
- **Cici's Pizza, 9890 S. Maryland Pkwy:** A routine inspection resulted in an imminent health hazard closure for operating without hot water. The facility passed reinspection and was approved to resume operation.
- **Sushi on Tropicana, 2625 E. Tropicana Ave:** A routine inspection resulted in a closure. The facility attended a mandatory supervisory conference and was required to provide a certified food safety manager onsite during all hours of operation. The facility passed reinspection and reopened.
- **Club Sport Green Valley Cafe, 2100 Olympic Ave:** A follow-up survey for a 48-hour compliance plan to repair hot water resulted in a closure. The facility made definitive repairs and was approved to reopen later that same day.

**B. Supervisory Conferences**

Supervisory Conferences were held with the following facilities: El Burrito, 8508 Del Webb Dr; Taco Time, 1591 N. Decatur Blvd; El Borrego de Oro, 640 N. Eastern Ave; BJ Buffet Kitchen, 4945 W. Tropicana Ave; San Gennaro Italian Buffet, 4945 S Grand Canyon Dr; Event Coordinator of First Friday; Gilligan's Hideaway, 2601 Atlantic St; Bread & Butter, 10940 S. Eastern Ave; and Sushi on Tropicana, 2625 E. Tropicana Ave.

**C. Managerial Conference**

A Managerial Conference was held with the following facility: MJ's Oriental Variety Store, 8665 W. Flamingo Rd.

**D. Outbreak Investigation Support**

Environmental Health staff conducted three environmental investigations of potential outbreaks of foodborne illness at various Clark County food establishments. None of the investigations revealed any evidence that an outbreak of disease was occurring at the facility during the time of the investigation and any hazard identified as a result of the investigations was adequately addressed.

**E. Child Care**

- **Children's Choice Learning Center, 4185 Vegas Valley Dr:** Staff investigated a complaint alleging the facility did not have shade in the outdoor play areas. The facility was notified that children were not allowed in the outdoor play areas until adequate shade was provided. A follow-up survey found that shade installation was complete.

- **McIntyre Family Care Home, 9100 Teal Lake Ct:** During a routine inspection, staff observed the hot tub gate key being stored in the lock and the gate was not self-closing. Storage of the key was corrected on site. Staff followed up and the gate is now self-closing and the key is no longer stored in the gate lock.

#### F. Schools

- **Word of Life Christian Academy, 3520 N. Buffalo Dr:** During a routine inspection, staff observed an entanglement hazard on the playground structure. The playground was taken out of use immediately. The playground was reopened after changing bolts to eliminate entanglement hazards.
- **Foothill High School, 800 College Dr:** Staff responded to a complaint alleging illegal food sales occurring on campus. The food operation lacked basic sanitary requirements. The facility was issued a Cease and Desist Order to stop all food operations. Staff provided information regarding permit requirements.
- **Twitchell Elementary School, 2060 Desert Shadow Trail:** Staff investigated a complaint alleging no hot water in the school. Staff met with the custodian who stated that one of five water heaters was not working and a replacement was ordered. Water temperatures at 16 restroom or classroom sinks were measured and only two sinks provided compliant temperature hot water.
- **Hebrew Academy, 9700 Hillpointe Rd:** During a routine inspection, staff closed two of the three kitchens for the imminent health hazard of no hot water at the hand sinks. The kitchens remained closed until hot water could be provided to the hand sinks to enable proper hand washing. A reinspection found that hot water was delivered to the hand sinks and both kitchens were approved to be reopened.
- **Sierra Vista High School, 8100 W. Robindale Rd:** During a routine inspection, staff observed food sales occurring. The food sales lacked a valid health permit and did not meet the exemptions identified in the Comprehensive Food Policy. The Qdoba employee was issued a Cease and Desist Order for all Qdoba food sales at the location until an appropriate permit is obtained. School administration was informed of outside food vendor options and permitting requirements. Staff will follow up to ensure that sales occur with proper permitting or in compliance with the Comprehensive Food Policy.
- **Heard Elementary School, 400 Baer Ave:** Staff responded to a complaint of no hot water. The investigation found the temperature at the hand washing sinks was inadequate.

#### G. Body Art

Staff issued seven Cease and Desist Orders to individuals operating without a valid health permit and advertising in internet classified ads.

## II. FOOD PLAN REVIEW

FOOD PLAN REVIEW ACTIVITIES	AUGUST 2012	AUGUST 2013	YTD 2012	YTD 2013
TOTAL FOOD PLAN REVIEW ACTIVITIES:	1,032	1,219	7,166	9,047
TOTAL SERVICE REQUEST INTAKE (FPR):	303	384	2,149	2,943
TOTAL SERVICE REQUEST RELEASED (FPR):	328	368	1,947	2,659
TOTAL SERVICE REQUESTS IN PLAN REVIEW:	1,087	1,365		

- During a routine review of a current incomplete project list, plan review staff noted that Casa Don Juan Restaurant located at 6430 N Durango Drive has been in plan review since June 12, 2012 without advising SNHD of the facility construction status. Plan review staff has been unable to contact the permit applicant and will send a certified mail letter to the applicant to notify a request for an extension is required or the permit will be deleted.
- A pre-final inspection was conducted for First Class Vending's Self Serve Markets at Cosmopolitan's corporate offices located at 5170 Badura Street. There were several issues to be corrected and options were given to the First Class Vending operator. The operators were also given the option to correct the violations and continue with the permitting process, or to remove potentially hazardous food from vending machines, which would not require a permit.
- Plans were submitted to take over an existing food establishment location inside of Green Valley Ranch, located at 2300 Paseo Verde Pkwy, under the name Tony Luke's and Krispy Kreme. Minor remodeling will include adding some equipment and changing the front counter in the front service area, with no changes to the back prep area. A problem did arise because the previous restaurant was owned by Green Valley Ranch and they shared a warewashing room with the Oyster bar. As this new restaurant is a separate entity, it is required to have its own warewashing area. One of the corrective items will be to add a 3-compartment sink to the back preparation area.
- During the pre-final construction inspection at the Godiva Snack Bar in the Fashion Show Mall, staff found that the stainless steel base cabinets were manufactured with integral sinks, but the solid-surface countertop created an open seam around the rims of the sinks, and the back and side-splashes were fabricated with 90-degree interior corners. The hand sink at the dipping station was located in the food zone and did not have splash guards. The countertops were re-fabricated with integral solid-surface sinks, and the hand sink in the dipping station was recessed into the cabinet to create a splash area outside of the food zone.
- The plan review for the Purple Zebra, a self-serve Daiquiri bar being built in the Linq project, revealed that the operators were planning to store the souvenir glasses with lids and straws on open shelves in the customer area. Staff suggested other options. The owners have opted to wrap the glasses with plastic or cellophane.
- A scheduled change of ownership inspection was performed at McDonalds #2379 inside Sam's Town Hotel and Casino at 5111 Boulder Hwy. During the course of the inspection, the staff member observed new diamond plate flooring installed inside the walk-in freezer. As the repairs to the walk-in freezer flooring were not approved, the staff member gave written instructions to contact the plan review office within five (5) days to schedule an after-the-fact minor remodel plan review meeting. The change of ownership was approved with conditions. A plan review meeting was conducted and a copy of the SNHD walk-in refrigerator rehabilitation document was given to the facility and the staff member asked the shop drawings be emailed for review prior to any construction.
- Staff completed eight (8) change of ownership inspections for the Korea Town Plaza located at 6850 W Spring Mountain Rd. The inspections included a food court permit, a warewashing/storage permit and six (6) individual kiosks within the food court. A hallway storage area was inspected and approved. These kiosks will be leased out to individual vendors within the next two (2) months which will entail additional Plan Review inspections.

- Staff completed inspections of four (4) minor remodel projects within the Mirage Casino located at 3400 S Las Vegas Blvd. The Starbucks facility installed a new reheating oven to the front service line. Blizz Yogurt installed a crepe station with a food shield at the front counter area and the Stack Restaurant and Garde Manger were inspected for new refrigeration and the relocation of a hand sink on the main cook line. All inspections approved the remodels and released the areas back to normal operations.
- Staff visited Starbucks Store #630, located at 1121 S Decatur Blvd. In addition to water leaks being discovered in the back-bar area, several millwork cabinets were moderately water damaged (i.e., crumbling wet particle board). Furthermore, the 3-compartment warewash sink had insufficient water temperature. The remodel permit could not be approved until the aforementioned items are adequately addressed.
- Staff visited the Flamingo Las Vegas Hotel & Casino to inspect the High Limit Portable Bar equipment. Two (2) ice bins were leaking and damaging the laminate cabinetry below. The seasonal permit was not released until September 25, subsequent to the plumbing repairs being made.
- Staff conducted a pre-final inspection at The Dollar Tree Store, located at 2718 N Green Valley Pkwy. The diamond plate floor inside the walk-in freezer was improperly installed, in addition to not adhering to the plan specifications submitted at the initial plan review meeting. The food establishment permit was approved, subsequent to the diamond plate flooring being removed and replaced with quarry tile, flooring, and base cover.
- A change of ownership inspection at Purple Sage Motel, 1920 E Fremont St, failed due to numerous construction violations in the guest rooms resulting from incomplete remodeling. The facility had voluntarily closed all rooms for remodeling, so no guests had to be relocated. The operator was instructed to schedule a final inspection once half of the room renovations were completed. The operator has not yet called to reschedule.
- The remodel at Bacon Bar, 3520 N Rancho Dr, was not approved due to numerous design violations. A false wall supporting self-serve keg taps was installed by the "Bar Rescue" TV show in the dining area. The operator was advised the taps are not approved for use. A reinspection has not yet been scheduled.
- Staff performed a final inspection for Sushi Katsu at 2477 E Tropicana Ave. An earlier pre-final inspection noted the establishment had two (2) type I grease hoods but no grease interceptor. Sushi Katsu was required to contact Water Reclamation and discuss what was required for grease discharge before the Plan Review staff could approve the establishment. Clark County Water Reclamation approved the mechanical grease machine for use. The establishment was then approved.
- Staff closed Abreast of Vegas Chicken Mobile Truck while inspecting food establishments at the Vegas Streets special event. The mobile unit was closed for imminent health hazards associated with inadequate hand wash facilities and failure to provide running water.

### **III. FOOD HANDLER SAFETY TRAINING**

Food Handler Cards volume in September 2013 increased by 8.84 percent compared to September 2012. In September 2013, 9,385 cards were issued compared to 8,623 cards in September 2012. Food Handler Cards volume YTD Fiscal 2013 through September 2013 increased by 10.11 percent compared to YTD Fiscal 2012 through September 2012.



APPLICANTS	September 2012	YTD Fiscal 2012-2013	September 2013	YTD Fiscal 2013-2014
New Applicants	2,954	9,472	3,549	12,138
Total Renewal/Extension Applicants	4,992	16,278	5,342	17,221
Non-Food	119	442	33	123
X-Ray Only	2	9	0	0
Skin Test Only	184	652	0	0
Duplicate Cards	372	1,297	461	1,515
<b>TOTAL</b>	<b>8,623</b>	<b>28,150</b>	<b>9,385</b>	<b>30,997</b>

APPLICANTS BY LOCATION	September 2012	YTD Fiscal 2012-2013	September 2013	YTD Fiscal 2013-2014
Valley View	0	0	4,835	15,421
East Las Vegas	4,393	14,326	2,480	8,519
Cambridge	3,999	12,906	0	0
Henderson	40	147	1,496	5,177
North Las Vegas	0	0	354	1,072
Laughlin	134	532	132	511
Mesquite	57	239	88	297
<b>TOTAL</b>	<b>8,623</b>	<b>28,150</b>	<b>9,385</b>	<b>30,997</b>

APPLICANT PROCESSING	September 2012	YTD Fiscal 2012-2013	September 2013	YTD Fiscal 2013-2014
Applicants Per Day	483.84	446.83	469.25	484.33
Applicants Per Hour	56.73	55.85	58.66	60.54
Applicants Per Minute	.95	.93	.98	1.01

#### IV. SOLID WASTE AND COMPLIANCE PROGRAMS

- A. **Solid Waste Management Authority (SWMA) Hearing Officer Process:** The monthly SWMA Hearing Officer Meetings were conducted September 12, 2013 with 15 cases adjudicated, \$27,700.00 in penalties imposed and corrective actions ordered. There were 22 Notices of Violation mailed in September 2013 for the Hearing Officer Meetings.
- B. **Complaints of Illegal Dumping:** The Solid Waste and Compliance Section (SWAC) received 138 complaints of illegal dumping in September.
- C. **Waste Management Audits and Target Sector Inspections:** The SWAC completed 335 Waste Management Audits during September.
- D. **Underground Storage Tanks (UST) Full Compliance Inspections:** Seventy-five (75) full UST Compliance Inspections were conducted during September. In addition eleven (11) UST Final Installation Inspections, Permanent Closures, UST Spill Report investigations, and UST Abatement Oversight activities were carried out.
- E. **Permitted Disposal Facilities (PDF) Inspections:** The SWAC completed sixteen (16) Permitted Disposal Facilities (PDF) Inspections and Reinspections. In addition, fifty-six (56)

PDF Business License Applications and Waste Asbestos Transport Permits were reviewed and approved.

**F. Solid Waste Issues:**

- **Safe Drinking Water Program:** Staff performed review of biological and chemical sampling plans; aiding Public Water Systems (PWSs) in emergency management (e.g. Hillcrest PWS, Trout Canyon PWS); counseling PWSs in conforming with 40 CFR 141 (e.g. Palm Gardens PWS, Roark Estates PWS); and processing violation letters related to compliance monitoring, and sanitary surveys. Unique to this month was travel to the 10th Annual EPA Small Water Systems Work Shop in Cincinnati, OH.
- **Hoarding House Cases:** SWAC staff responded to two (2) hoarding cases during the month of September. In case number SW13-1128, staff were unable to gain access to the house to confirm or deny hoarding situation. In case number SW13-1248, Clark County Public Response Office (CCPRO) executed an Administrative Search Warrant on the owner of the house. Joint inspection by CCPRO, Las Vegas Metropolitan Police Department (LVMPD), Clark County Animal Control, and SNHD SWAC confirmed hoarding conditions and unsuitable living conditions within the residence. CCPRO posted Declaration of Imminent Danger, and the structure was deemed unsafe. The owner was transported for medical attention (Legal 2000), and the house was secured.
- SNHD SWAC was called out by City Of Las Vegas Neighborhood Response to a homeless encampment located at the northwest corner of Van Buren and D Street. The Homeless Coalition provided services to the homeless, and City Of Las Vegas Rapid Response cleared the parcel and the owner fenced the lot.

**G. Solid Waste Plan Review Program (SWPR):**

- **Temporary Permits**—Las Vegas Sustainable Solutions and Consulting; Pabco Gypsum.
- **Permits issued in September**—Evergreen Recycling-modification (MRF); Lunas Construction Clean Up-modification (MRF); Lunas Construction Clean Up-modification (RC); Renu Oil of America-modification (RC).
- **Landfills**—Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base; NV Energy; Southern California Edison/Mohave Generating Station; Timet; and Wells Cargo.
- **Facility Applications Being Processed**—Public Waste Storage Bin Facilities (1); Recycling Centers (5); Temporary Permits (1); Transfer Stations (1).
- **Facilities planned for approval at BOH meetings/SNHD Workshops in October**—None.

**H. Subdivision Program: Monthly Totals**

Tentative Maps: Received (31), Lot Count (2,500); Final Maps: Received (11), Lot Count (301); Final Maps: Signed (9), Lot Count (394); Improvement Plans: Received (11), Lot Count (287); Fees Paid \$13,968.67.

- I. Individual Sewage Disposal System (ISDS) Program:** The revenue for September was \$7,116. There were five (5) ISDS permits—four (4) residential and one (1) commercial. There were eight (8) tenant improvements. There were two (2) loan certifications processed. There were four (4) pool locations processed.
- J. ISDS Program Compliance:** Six (6) compliance vouchers (warnings) and one (1) compliance case were resolved in September, 2013.



**V. VECTOR CONTROL OFFICE**

West Nile Virus Surveillance					
September Traps Set	YTD Traps Set	September Mosquitoes Trapped	September <i>Culex spp.</i> Submitted	YTD <i>Culex spp.</i> submitted	YTD Positive Mosquitoes
90	482	2,065	1,814	6,446	164
EBLL Home Investigations					
September 2013			2013 Total		
1			6		
Healthy Homes / Landlord Tenant Response					
September Landlord/Tenant Responses			YTD Landlord/Tenant Responses		
9			137		
CMART/MATT Activities					
September CMART/MATT Actions			YTD CMART/MATT Actions		
0			3		
Public Accommodations Inspections					
September PA Inspections	September PA Complaints		YTD PA Inspections	YTD PA Complaints	
30	18		250	175	
Mobile Home/Recreational Vehicle Parks					
September Inspections	YTD Inspections		September Complaints	YTD Complaints	
3	163		2	24	
Mattress Refurbishing Program					
September Mattress Refurbishment Complaints			YTD Mattress Refurbishment Complaints		
2			10		
Health Clubs/Spas					
September Inspections	YTD Inspections		September Complaints	YTD Complaints	
2	31		2	13	

**A. West Nile Virus (WNV)**

- One (1) mosquito pool, totaling 18 mosquitoes, was captured from the 89074 zip code. Additionally, three (3) human cases and four (4) Presumptive Viremic Donors (PVD) with WNV were reported by the Office of Epidemiology.
- In 2013, 157 mosquitoes from thirteen (13) "pooled" mosquito submissions have been WNV positive, with one (1) submission pool of seven (7) mosquitoes positive for Western Equine Encephalitis. The Office of Epidemiology has reported four PVD's and nine human cases of WNV.

**B. Landlord-Tenant Disputes**

The University of Nevada, Las Vegas (UNLV) School of Community Health Sciences was awarded a \$650,000 grant through the US Department of Housing and Urban Development (HUD) to administer a Clark County Landlord-Tenant Hotline Study (CCLTHS). Over a three (3) year period, working in conjunction with SNHD, UNLV intends to evaluate the efficacy and cost-benefit of a landlord-tenant hotline for controlling housing related health and safety hazards. The CCLTHS will determine the advantage of implementing landlord-

tenant hotlines as part of a sustainable healthy homes program to address housing conditions specific to renter occupied units. UNLV will administer the Landlord-Tenant Hotline and refer triaged complaints to SNHD for field responses. Environmental Health staff will investigate the complaints, document conditions observed, and provide UNLV with copies of notices provided to the landlord and tenant. These field reports will be used as part of UNLV's analysis of the CCLTHS effectiveness.

**C. Public Accommodations**

- **Four Queens Hotel, 202 Fremont St:** Staff conducted a complaint investigation regarding bed bugs in a guest room. This room was taken out of service by management who is self-treating with heat. The guests were transferred to another room, which was inspected and observed to be bed bug free. Upon initial follow-up to assess the efficacy of their pest control efforts with their Engineering Department, who was not on property on the date of the investigation, staff met with engineering staff responsible for the facility's pest control. It was revealed that they are dealing with nine (9) infested rooms. Upon later follow-up, staff visited the facility to assess the efficacy of these pest control efforts with management. Engineering is the performing pest control. They are using a heat treatment machine protocol. Bedbugs were still observed post treatment. The facility was instructed to engage a Certified Pest Control Operator (CPCO), as they do not have control of the situation. They estimate six (6) to nine (9) rooms are infested at any given time. SNHD will monitor their progress.
- **Safari Motel, 2001 Fremont St:** Staff conducted a full facility inspection. Multiple major violations were identified including severely stained mattresses in multiple guest rooms; non-functioning heating, ventilation, and air conditioning (HVAC) unit; rooms in significant disrepair to include floors, walls, ceilings, and bathrooms; guest rooms with long-term tenants had not been cleaned on a regular basis and were unsanitary; noxious odor emitted from one (1) room preventing inspection; a crack pipe was found in one (1) guest room; excessive debris and clutter being stored on property; and laundry room in disrepair. Discussed violations in detail with management and their responsibilities and obligations to comply with all SNHD *Regulations Governing the Sanitation and Safety of Public Accommodation Facilities*, particularly the cleaning and sanitizing of bathrooms on a regular basis.

**D. Lead Poisoning Prevention**

Staff conducted an Elevated Blood Lead Level (EBLL) of a 19-month-old child with a blood level of 14.1 micrograms per deciliter ( $\mu\text{g}/\text{dL}$ ). Items tested in the home were within acceptable levels except for the mother's car keys, numerous pieces of imported cookware and ceramic dinnerware and a decorative wood mortar and pestle. The mother was instructed not to let the baby play with or chew on the keys. The pots and ceramic dinnerware were discarded by the family. As a follow up, the child has since been retested and had the blood level drop to 12.0  $\mu\text{g}/\text{dL}$ .

## **VI. AQUATIC HEALTH PROGRAM**

**Aquatic Health Public Bathing Places:** Total projects under Pool Plan Review:

ACTIVITIES	August 2012	August 2013	YTD 2012	YTD 2013
New Projects Submitted to Plan Review	95	44	1753	535
All projects released from Pool Plan Review	66	89	1288	1454
Total Operational Inspections	651	1031	3366	4551
Complaint Investigations	35	40	176	265
Inactive body of water surveys	10	22	59	95
Total Program Activities Completed	1043	1279	8779	7834

## **VII. TRAINING**

- A. Christine Sylvis, EH Training Officer was proud to release Deborah Clark to the Strip Office on September 6 and continues to train five (5) new hires in the food operations training program, including welcoming Thomas San Nicolas on September 9 and Gary Robinson and Nicole Reim on September 23.
- B. She conducted food handler training for nine (9) employees at Pad Thai restaurant.
- C. She updated the Violation Standards document and created training for the October 3 staff meeting.
- D. Gave presentation regarding Cottage Food Operations in Nevada at the Nevada Food Safety Task Force Conference in Reno, NV on September 17.
- E. Fifteen (15) EHS's attended 8-hour HAZWOPER refresher training on September 18.

AI/ry/NAH