



Memorandum

Date: December 19, 2019

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* *CS*
Fermin Leguen, MD, MPH, *Acting Chief Health Officer* *FL*

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Routine Inspections	1,314	1,330	↑	9,472	9,294	↓
Reinspections	166	123	↓	1,010	835	↓
Downgrades	142	136	↓	953	634	↓
Closures	13	10	↓	101	58	↓
Special Events	106	106	→	459	443	↓
Temporary Food Establishments & Tasting Event Booths	594	863	↑	3,042	3,095	↑
TOTALS	2,335	2,568	↑	15,037	14,889	↓

1. Enforcement Actions and Investigations:

- A. **MLK Food Mart Snack Bar, 1420 W. Bonanza Rd.:** On November 12, the facility was closed for an Imminent Health Hazard (IHH), cockroach infestation. The facility was reinspected and reopened on November 21 with zero demerits.
- B. **El Buen Taco #2 Mobile, 439 Rock Quarry St.:** On November 12, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 35 demerits. The facility was reinspected and reopened on November 18 with zero demerits.
- C. **Juice Stars, 3200 S. Las Vegas Blvd.:** On November 15, staff investigated a complaint alleging that a food handler was working without a food handler card and employees were using the hand sink as a dump sink. The complaint was valid.

- D. **Cici's Pizza, 2415 E. Tropicana Ave.:** On November 16, staff investigated a complaint referred by the Clark County Water Reclamation District. Staff found sewage overflowing in the parking lot and inside the kitchen. The floor sinks were clogged with kitchen towels and food handlers were vacuuming sewage into buckets to dump it into the dumpster and alley. The facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. After sewer line repairs were made, the facility was reinspected and reopened on November 22 with zero demerits.
- E. **Curry Leaf Flavors of India, 5025 S. Fort Apache Rd.:** On November 26, the facility was closed for an IHH, cockroach infestation. The facility remains closed at this time.

2. Foodborne Illness Investigations:

- A. **Panera Bread, 2400 S. Rancho Dr.:** On November 8, staff responded to a lab-confirmed report of foodborne illness. Staff observed multiple issues that could lead to illness including potential cross contamination issues during preparation and storage of food. The investigation resulted in a B Downgrade. The restaurant successfully passed their reinspection with an A grade on November 12.
- B. **Nobu, 3570 S. Las Vegas Blvd.:** On November 12, staff responded to a lab-confirmed case of foodborne illness associated with shellfish. Staff observed shellfish storage and preparation, and reviewed shellfish records and invoices to identify the source. No food safety issues were observed.
- C. **Taqueria Los Perez, 4518 E. Charleston Blvd.:** On November 13, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including improper food storage and an improperly working hand sink. The investigation resulted in a B Downgrade. A reinspection is still pending.
- D. **China Tango, 1500 N. Green Valley Pkwy.:** On November 15, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple issues that could lead to illness including preparing raw foods adjacent to ready-to-eat foods and storing food open to contamination. The investigation resulted in a B Downgrade. The restaurant successfully passed their reinspection with an A grade on November 25.
- E. **Café No Fur, 5115 Spring Mountain Rd.:** On November 22, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including poor personal hygiene and temperature abuse of foods requiring temperature control for safety. The investigation resulted in a C Downgrade. A reinspection is still pending.
- F. **Krazy Buffet, 8095 W. Sahara Ave.:** On November 25, staff responded to multiple complaints of foodborne illness. Staff observed multiple issues that could lead to illness including inaccurate time stamping of sushi ingredients and dirty food contact surfaces. The investigation resulted in a B Downgrade. A reinspection is still pending.

3. Onsite Intervention Training:

- A. Onsite Intervention Training was held with the following facilities: Chengdu Taste, 3950 Schiff Dr.; and Coral Academy of Science-Nellis Campus, 42 Baer Dr.

4. Supervisory/Managerial Conferences:

- A. Conferences were held with the following facilities: Sammy's Doghouse, 2191 E. Tropicana Ave.; Kabob Kitchen Mediterranean Grill, 10040 W. Cheyenne Ave.; El Buen Taco #2, 439 Rock Quarry St.; Palm Vietnamese Food To Go, 3768 S. Maryland Pkwy.; and Real Water, 3204 W. Desert Inn Rd.

5. Community Outreach:

- A. Staff held the Mesquite Food Safety Partnership meeting on November 19.

II. SOLID WASTE AND COMPLIANCE PROGRAMS

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Notices of Violations (New & Remails)	15	10	↓	48	55	↑
Adjudicated Hearing Cases	10	8	↓	48	53	↑
Total Cases Received	133	136	↑	657	690	↑
Total Cases Referred to Other Agencies	22	24	↑	100	113	↑
Hearing Penalties Assessed	\$10,500	\$8,450	↓	\$53,875	\$55,125	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Inspections	179	244	↑	1,166	1,368	↑

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

Underground Storage Tanks	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Compliance Inspections	89	55	↓	290	325	↑
Final Installation/Upgrade/Repair Inspections	10	4	↓	46	37	↓
Closure Inspections	1	0	↓	6	5	↓
Spill Report Investigations	0	0	→	4	4	→
Reinspections	12	0	↓	20	0	↓

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

Permitted Disposal Facilities	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Inspections	32	8	↓	106	91	↓
Reinspections	2	2	→	10	15	↑

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Global Refining Group West, Inc (RC-Modification)
- 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** – Materials Recovery Facility (1); Recycling Centers (4); Transfer Station (1); and Waste Grease (1)

D. Facilities planned for approval at DBOH meetings/SNHD Workshops in December: Werdco

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Asbestos Permits Issued	55	51	↓	336	363	↑
Revised Asbestos Permits Issued	2	5	↑	15	20	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Tentative Maps-Received	9	25	↑	92	140	↑
Tentative Maps-Lot Count	1,123	1,146	↑	6,033	7,713	↑
Final Maps-Received	27	34	↑	125	176	↑
Final Maps-Lot Count	1,025	898	↓	4,239	7,216	↑
Final Maps-Signed	29	14	↓	106	101	↓
Final Maps (Signed)-Lot Count	1,435	653	↓	4,831	4,411	↓
Improvement Plans-Received	26	26	→	105	154	↑
Improvement Plans-Lot Count	1,356	734	↓	4,218	7,000	↑
Expedited Improvement Plans-Received	5	8	↑	15	30	↑
Expedited Improvement Plans-Lot Count	446	194	↓	1,335	2,116	↑
Fees Paid	\$36,811	\$41,858	↑	\$154,871	\$244,701	↑

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

Individual Sewage Disposal Systems	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Residential ISDS Permits	13	17	↑	43	53	↑
Commercial ISDS Permits	1	2	↑	1	6	↑
Commercial Holding Tank Permits	3	3	→	20	10	↓
Residential Tenant Improvements	24	30	↑	88	135	↑
Residential Certifications	1	1	→	7	8	↑
Compliance Issues	1	6	↑	15	28	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Public Water System Sanitary Surveys	7	7	→	29	29	→
Public Water System Violation Letters	0	0	→	1	0	↓
Public Water System Complaints	1	0	↓	1	1	→

2. Safe Drinking Water Activity:

- A. One *coliform*-present sample event was reported. That sample was *Escherichia coli*-absent. All follow-up samples were also *Escherichia coli*-absent.
- B. **Keystone Center:** On August 1, a Level 2 Assessment was completed as a response to the site's June-July *coliform*-present samples. On September 6, the permit's representative requested an extension to install a chlorinator at their water well. A condition of that extension was for a milestone report to be submitted on October 25 and December 12. The October 25 deadline was missed. Our staff received a brief call on November 27 saying that the site received a monetary donation to fund a water project review. A more substantial update is expected in December.
- C. **McWilliams Campgrounds:** The facility experienced *coliform*-positives within August routine and confirmation sample events. Although the permit team submitted their Level 1 Assessment findings on October 1, their report was incomplete and failed to evaluate the integrity of their disinfection system. SNHD staff have brought this to the team's attention and are awaiting a response. All remaining deliverables were satisfied by November 20.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
West Nile Virus Surveillance Traps Set	0	0	→	1,147	1,643	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	18,793	14,123	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	820	1,201	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	5,180	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	196	↑
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	152	452	↑
Saint Louis Encephalitis Positive Submission Pools	0	0	→	5	25	↑
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Elevated Blood Level Home Investigations	0	0	→	5	5	→
Healthy Homes/Landlord Tenant Response (LLT)	4	4	→	48	30	↓
Public Accommodations Inspections	65	65	→	201	185	↓
Public Accommodations Complaints	16	10	↓	104	106	↑
Mobile Home/Recreational Vehicle Park Inspections	0	5	↑	2	15	↑
Mobile Home/Recreational Vehicle Park Complaints	2	5	↑	15	11	↓

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
School Food Facility Inspections	86	81	↓	348	318	↓
School Food Facility Complaints	0	0	→	1	5	↑
School Facility Inspections	116	119	↑	426	403	↓
School Facility Complaints	1	7	↑	12	18	↑
Child Care Facility Inspections	21	30	↑	158	115	↓
Child Care Facility Complaints	2	3	↑	19	15	↓
Body Art Facility Inspections	43	57	↑	243	247	↑
Body Art Facility Complaints	1	4	↑	8	12	↑
Body Art Artist Special Event Inspections	178	1	↓	245	154	↓
Total Program Services Completed	448	302	↓	1,460	1,287	↓

1. Schools:

- A. **Foothill High School, 800 College Dr.:** On November 1, staff investigated a complaint that restrooms were locked and inaccessible. Staff found several restrooms locked and instructed the school to unlock all of them except one that was closed for disrepair per previous routine inspections. Keeping restrooms locked and inaccessible is a violation of Nevada Administrative Code (NAC) 444.56854.2. Staff reviewed the NAC with the Assistant Principal and directed the school to keep restrooms open during school hours, except when removed from service for disrepair or hazards. The complaint was valid.
- B. **Southwest Career and Technical Academy, 5710 Mountain Vista St.:** On November 4, staff investigated a complaint that the hallways near the cosmetology classrooms had a strong odor of acrylic. Staff did not find any odor in the hallways. Clark County School District (CCSD) staff stated that they close the doors to the hallway when conducting a large number of manicures due to the strong odor from acrylic products. The building manager submitted a work order to repair an exhaust fan in the cosmetology section of the building and that repair is pending. SNHD recommended that until the fan is repaired, the use of acrylic nail products should be minimized to prevent irritation or reactions in sensitive or allergic students and staff.
- C. **West Preparatory Institute, 2050 Sapphire Stone Ave.:** During a routine inspection on November 4, staff documented a number of significant food safety violations in the Home Economics and Culinary Classroom that included: the Person in Charge (PIC) not knowledgeable in basic food safety; no dedicated hand wash sink (hands were being washed in a food prep sink); no sanitizer available during active food preparation; no chemical test strips available to ensure proper sanitizer concentration; no three-compartment sink or dish machine available to properly wash, rinse and sanitize dishware; open and unlabeled containers of food in reach-in refrigerator; raw chicken breast thawing on shelves above other food items; and personal items being stored in the freezer with food items used for the classroom. Due to the number of food safety violations, staff recommended that the instructor successfully complete a food safety manager course. Staff also noted that *continued* noncompliance with safe food handling practices may result in closure of the culinary

portion of the classroom. Staff will continue to follow-up to ensure adequate food safety practices.

D. Coronado High School, 1001 Coronado Center Dr.: On November 7, staff investigated a complaint alleging that open food was being sold on the school grounds without a permit. Staff observed open food (barbecue meat, bread rolls, and macaroni and cheese) being served from large open pans with no sneeze guards or hand washing stations. School staff and the food provider were issued a Cease and Desist Order and directed to contact Facility Design Assessment and Permitting (FDAP) to comply with the SNHD Policy for Food Service on School Grounds. School staff were advised that future violations would result in another Cease and Desist Order and a closure fee. The complaint was valid.

E. Manch Elementary School, 4351 N. Lamont St.: During a routine inspection on November 13, school staff were improperly cleaning and disinfecting following emetic events. School staff were instructed to prepare germicidal cleaning/disinfecting agents according to the directions on the label and allow for adequate contact time. SNHD staff found that more than 40 students had been sent home with gastrointestinal issues over the past three weeks. The report of was referred to the Office of Epidemiology and Disease Surveillance for further investigation.

2. Child Care:

A. Kids R Us Academy 2760 S. Jones Blvd.: On November 14, staff conducted an intervention inspection with facility management and staff to discuss progress in correcting violations from prior inspections to improve compliance. During the inspection, staff found that the property had a second existing septic system that was not being maintained. After conferring with SNHD's Individual Septic Disposal System (ISDS) section, staff determined that the property owner had not filed for change of ownerships on the existing commercial septic systems. ISDS staff are working with the property owner to address this.

B. Bright Horizons at MGM, 3799 S. Las Vegas Blvd.: On November 22, staff investigated a complaint of an outbreak of hand, foot, and mouth disease (HFMD). HFMD is a common illness in infants and children that is mildly contagious but not usually serious. While there is no specific treatment for HFMD, its spread can be prevented by proper handwashing, disinfection of surfaces, and exclusion of ill children from child care or school facilities. During the inspection, staff observed proper cleaning and sanitizing/disinfecting, and proper handwashing at fully stocked and accessible hand sinks. The illness log and exclusion and readmittance procedures were compliant.

3. Body Art:

A. Reverent Tattoo, 4310 E. Tropicana Ave.: On November 1, concurrent with a Change of Permit Holder (CHP) inspection with FDAP, staff investigated a complaint alleging that patron records were not maintained on premises as required. Staff found that patron records for the previous eight months could be provided onsite and that two years of records could be retrieved from a remote location. Facility staff agreed to begin archiving records on November 4 and hold them for two years onsite as required by SNHD Regulations. Staff will conduct an unannounced audit in December.

V. FACILITY DESIGN ASSESSMENT & PERMITTING (FDAP)

ENVIRONMENTAL HEALTH Facility Design Assessment & Permitting Program - Fiscal Year Data

Food Pre-Permitting Services	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Food Safety Assessment Meetings	5	3	↓	33	53	↑
Total Food Pre-Permitting Services	783	988	↑	5,359	5,826	↑
Total Service Request Intake	263	263	→	1,589	1,477	↓
Total Service Request Released	223	322	↑	1,381	1,504	↑
Total Service Requests Currently in Pre-Permitting	1,444	1,516	↑			

1. Enforcement Actions and Investigations:

- A. Carnitas Zaragoza, 2170 S. Rainbow Blvd.:** A CPH inspection resulted in closure due to several uncontrolled risk factors for foodborne illness. The inspector documented 47 demerits and the facility was operating with an IHH, improper disposal of waste water. SNHD Regulations require that facilities earn 10 demerits or less at a scheduled CPH permitting inspection. Observed violations included: foods not protected from potential contamination during storage and from chemicals; household pesticides being used; unknown source of raw meat products (placed on hold by SNHD); employee open food comingled with foods for customers; foods not labeled as required; improper cooling; improper thawing; foods held at unsafe temperatures; unsanitary food contact surfaces; employees working without food handler cards; and the PIC did not demonstrate adequate food safety knowledge. The owner was instructed to schedule a Food Safety Assessment Meeting (FSAM). A reinspection is pending contingent to passing the FSAM.
- B. Hong Kong Garden Seafood and Dim Sum Café, 5300 Spring Mountain Rd.:** Staff conducted a remodel inspection for the conversion of a hand sink to a dump sink. The dump sink was directly plumbed to sewage. SNHD Regulations require that dump sinks be indirectly plumbed to minimize cross contamination issues in the event of a backup. After corrections were made, the remodel was approved.
- C. Oyo Commissary Prep Kitchen, 115 E. Tropicana Ave.:** Staff conducted CPH inspections at this facility which was previously Hooters. During the inspection, staff noticed a dressing room in the corner of a permitted food establishment. The makeshift dressing room was made of a chain link fence covered with fabric. In order to reach the dressing room, the performer had to pass by food and equipment. SNHD Regulations prohibit non-food handlers from having access to permitted food handling areas to reduce the potential for cross contamination. The dressing room was relocated during the inspection and the area was approved.
- D. Jimmy John's at McCarran Airport, 5757 Wayne Newton Blvd.:** The facility representatives failed to submit construction plans to SNHD prior to the start of work. Once plans were submitted, the applicant was instructed to install an additional hand sink to adequately service the food handling area. Staff conducted the final permitting inspection within eight business days, found all corrections completed, and approved the permit.
- E. Purple Penguin, 129 S. Water St.:** During a final permitting inspection, the pick-up the window had not yet been installed. The facility was approved to operate, but a reinspection will be required to approve finished construction of the pick-up window.

- F. Maria's Taco Shop, 19050 Highway 160:** A CPH inspection resulted in failure due to several uncontrolled risk factors for foodborne illness and 28 demerits. Observed violations included: food out of temperature; food not labeled in storage; improper hand washing; in use utensils improperly stored; raw food stored next to ready-to-eat foods in refrigerated storage; chemicals stored over kitchenware; opened personal food and drinks stored with customer food on prep table and inside equipment; insufficient sanitizer concentration; and missing consumer advisory notice on the menu. The owner agreed to correct the violations and attend the required supervisory conference meeting prior to reinspection. A reinspection is still pending.
- G. Loftti Café, 7729 S Rainbow Blvd:** The facility submitted plans for a minor remodel in September 2018 for the addition of an espresso machine. In January 2019, an attempted inspection failed because the owner could not provide specifications showing that the unit was sanitation certified. SNHD Regulations require that all food equipment be certified to National Sanitation Foundation (NSF)/American National Standards Institute (ANSI) standards. After multiple attempts to follow-up with the owners, the inspector contacted the manufacturer directly and was able to obtain evidence of sanitation certification. The espresso machine was approved for use.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Program - Fiscal Year Data

Aquatic Health Program Services	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
New Projects Submitted to Plan Review	61	69	↑	301	375	↑
All Projects Released from Pool Plan Review	35	39	↑	390	354	↓
Total Operation Inspections	330	347	↑	1,982	2,411	↑
Complaint Investigations	15	8	↓	127	172	↑
Inactive Body of Water Surveys	7	3	↓	41	17	↓
Total Program Services Completed	448	466	↑	2,841	3,329	↑

Drowning/Near Drowning/Diving Incident Investigations at Permitted Facilities: 2

1. Enforcement Actions:

- A. Pennwood Apartments, 4001 Pennwood Ave.:** On November 4, staff conducted a CPH inspection on the pool. While measuring the depth of various spots inside the pool, staff noticed that the 3 feet and 4 feet depth markers are closer to 3 ½ feet and 4 ½ feet. Staff instructed the facility operator to verify depths of the pool and attach correct depth markers in these areas prior to opening the pool for the 2020 season.
- B. Queensridge Homeowners Association (HOA), 851 Palace Ct.:** On November 5, a scheduled routine inspection was conducted at the round spa. Staff found that two submerged suction outlet covers had been cut to fit on the bench and floor. Modification to suction outlet covers can result in the covers not operating as intended, thereby increasing the risk of bather entrapment. The spa enclosure was management closed and cannot reopen until approved by SNHD.

- C. Villaggio Di Murano Apartments, 9475 W. Tompkins Ave.:** During a routine inspection on November 15, the pool was closed for having a broken suction outlet cover. This is a potential entrapment hazard. Management was instructed to keep the pool locked until the cover was replaced and the venue was approved to reopen by SNHD. A reinspection is still pending.
- D. Boulder City Pool Complex, 861 Avenue B:** On November 19, the SNHD Aquatic Health Program supervisor attended the Boulder City Pool Ad Hoc Committee meeting. The community is exploring various options for the future of the facility, including renovation or replacement. SNHD staff presented potential compliance requirements for various scenarios. Additional public meetings for community input will be scheduled.
- E. Imperial Spa, 1070 E. Sahara Ave.:** On November 20, a survey was conducted on the men's small cold spa to determine if a newly installed auxiliary pump used to chill the water was correctly installed. Staff determined that the pump did not cross-connect to the circulation system. The spa can be run with or without the auxiliary pump running and does not exceed system flow parameters. The system was allowed to continue operating.

VII. TRAINING AND COMPLIANCE

1. Training Office staff participated in the Henderson Food Operations Office staff meeting on November 1.
2. Training Office staff presented a consumer food safety presentation to the Las Vegas Strip Kiwanis on November 1.
3. Staff attended the Industry Interaction meeting on November 5.
4. Staff organized and gave the monthly EH Experience Days presentation to Touro University interns on November 5.
5. Staff attended Performance Management training from Pool/Pact on November 6.
6. Staff participated in the National Environmental Health Association (NEHA) Food Safety Workgroup call on November 8.
7. Training Office staff planned, organized, and facilitated the Special Processes at Retail Course on November 12 and 13.
8. Training Office staff was standardized on November 18, 21, and 25.
9. Two general EHS staff completed standardization.
10. Training Office staff attended the Mesquite Industry meeting on November 19.
11. Staff participated in the Saba LMS Implementation meetings on November 4, 5, 18, and 19.
12. Staff participated in the National Environmental Assessment Reporting System (NEARS) Quarterly Forum conference call on November 20.
13. Training Office staff participated in the Food Establishment Resource Library Website Update Project meeting on November 20.
14. SNHD was awarded four Association of Food and Drug Officials (AFDO)/FDA grants on November 21.
15. Training Office staff organized and participated in a state-wide conference call regarding allowing kava as a food on November 22.
16. Staff continued work on the Crumrine Award application for 2020.
17. Training Office staff participated in Incident Command System (ICS) actions as the Logistics Chief and Safety Officer for the Hepatitis A Outbreak throughout the month.
18. Special Processes staff met with various operators regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently eleven (11) cook chill/sous vide plans, thirteen (13) 2-barrier plans, eight (8) other HACCP plans, ten (10) waivers, and two (2) operational plans in review.

19. Special Processes staff provided guidance to Food Operations and Industry regarding label requirements. There are currently 18 facilities in label review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Facility Label Review Submissions	7	10	↑	41	42	↑
Facility Label Review Releases	7	11	↑	41	38	↓
Number of Labels Approved	55	217	↑	549	751	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Cook Chill/Sous Vide Submissions	0	0	→	2	1	↓
Cook Chill/Sous Vide Releases	1	1	→	1	2	↑
2-Barrier ROP Submissions	0	3	↑	1	5	↑
2-Barrier ROP Releases	0	1	↑	0	1	↑
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	0	0	→
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	Nov. 2018	Nov. 2019		FY 18-19	FY 19-20	
Waiver Review Submissions	0	1	↑	1	2	↑
Waiver Review Releases	0	0	→	1	1	→
Operational Plan Submissions	0	0	→	1	0	↓
Operational Plan Releases	0	0	→	1	0	↓