



Memorandum

Date: January 26, 2023

To: Southern Nevada District Board of Health

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

Subject: Environmental Health Division Monthly Report – November 2022

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Routine Inspections	1,754	1,515	↓	9,895	10,130	↑
Reinspections	115	124	↑	775	925	↑
Downgrades	117	119	↑	695	844	↑
Closures	8	11	↑	102	73	↓
Special Events	73	114	↑	316	472	↑
Temporary Food Establishments & Tasting Event Booths	625	741	↑	2,584	3,345	↑
TOTALS	2,692	2,624	↓	14,367	15,789	↑

1. Enforcement Actions and Investigations:

- A. **Rico Cafe, 3438 E. Sahara Ave.:** On November 3, the facility was closed for exceeding the allowable demerits on a change of permit holder (CPH) inspection. The inspector documented 27 demerits. The operator is required to attend a Food Safety Assessment meeting and be reinspected prior to reopening. The facility remains closed at this time.
- B. **El Cevichon SD, 63 N. 30th St.:** On November 4, the facility was closed for an Imminent Health Hazard (IHH), other conditions or circumstances that may endanger public health. Violations included: food stored in an unapproved area; storing raw animal products over ready-to-eat foods; and open employee drinks stored on food contact surfaces. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on November 7.

- C. **Chamango Mexican Snacks, 3528 S. Maryland Pkwy.:** On November 11, the facility was closed for non-payment of past due health permit fees. The facility remains closed at this time.
 - D. **Amalfi and Old Homestead at Caesars Palace, 3570 S. Las Vegas Blvd.:** On November 14, a complaint investigation revealed that two restaurants were operating with an IHH, no hot water. Both facilities were closed with five demerits each. The facilities were reinspected and reopened with zero demerits on November 15.
 - E. **Rivas Mexican Grill #6, 4733 S. Maryland Pkwy.:** On November 16, the facility was closed for a failed CPH inspection. The inspector documented 33 demerits. The facility was reinspected and reopened with three demerits on November 28.
 - F. **Antojitos Poblanos, 2025 E. Sahara Ave.:** On November 17, staff verified a complaint, and the unit was closed for an IHH due to liquid waste not being disposed of in an approved manner. Violations included: mobile unit dumping wastewater and water onto the ground; parking at a residence; excessive amounts of wastewater and debris observed on the ground around the truck; and putrid odor coming from the wastewater. The inspector documented 13 demerits. The unit was reinspected and reopened with zero demerits on December 6.
 - G. **Sinaloa Tacos #3 Portable Unit for the Service of Food (PUSF), 2218 E. Cheyenne Ave.:** On November 17, the unit was closed for an IHH, liquid waste not being disposed of in an approved manner. Violations included: food handler not properly washing hands when required; multiple time/temperature control for safety (TCS) foods in the temperature danger zone; cooking when the hood was turned off; chlorine sanitizer solution measured at zero parts per million (ppm) concentration; wiping cloth used without sanitizer residual on the cloth; hand sink not stocked appropriately (disposable towels not available); side window opened directly into the food preparation area; side door with partial lift opening left open; probe-type thermometer not available; refrigerated ready-to-eat TCS food not properly labeled with a seven-day use by date. The inspector documented 38 demerits. The unit remains closed at this time.
 - H. **8 Kitchen, 2560 Saint Rose Pkwy.:** During a routine inspection on November 22, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. The hot water was restored, and the facility was reopened with three demerits on November 23.
 - I. **Riliberto's, 734 N. Nellis Blvd.:** On November 30, the facility was closed for failing to apply for a CPH and an inspection resulting in 41 demerits. Violations included: improper handwashing; improperly cooled food; food stored uncovered; sanitizer buckets with excessive chlorine concentration; and operating without a valid business license. The operator obtained a health permit under Birria House and was approved to operate with zero demerits on December 8.
 - J. Staff closed 18 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
A. An FSAM was held with the following facility: Tamales Dona Rosa, 439 Rock Quarry Way.
3. **Foodborne Illness Investigations:**
A. **888 Korean BBQ, 4215 Spring Mountain Rd.:** On November 9, staff responded to several reports of illness after eating oysters. The investigation resulted in a B downgrade, a Health Alert from the Food and Drug Administration (FDA) regarding the risk of Dai One brand frozen half shell oysters, and a voluntary recall from the manufacturer. On November 14, the establishment passed its reinspection and returned to an A grade.

B. Hachi, 3410 S. Jones Blvd.: On November 15, staff responded to a case of foodborne illness linked to eating enoki mushrooms. Enoki mushrooms have been linked to a multistate outbreak and SNHD has been working with the state, Centers for Disease Control and Prevention (CDC), and FDA to identify the source of the mushrooms. Hachi retained their A grade.

4. Onsite Intervention Training:

A. Onsite Intervention Training was held with the following facility: Antojitos Jalisco, 2510 E. Lake Mead Blvd.

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. 2021	Nov. 2022		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	0	0	→	38	19	↓
Adjudicated Hearing Cases	9	0	↓	27	14	↓
Total Cases Received	100	80	↓	497	398	↓
Total Cases Referred to Other Agencies	21	20	↓	102	101	↓
Hearing Penalties Assessed	\$16,500	\$0	↓	\$51,700	\$31,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Inspections	252	243	↓	1,338	1,225	↓

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

Underground Storage Tanks	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Compliance Inspections	10	38	↑	216	345	↑
Final Installation/Upgrade/Repair Inspections	6	2	↓	18	13	↓
Closure Inspections	1	0	↓	6	2	↓
Spill Report Investigations	2	0	↓	7	4	↓

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

Permitted Disposal Facilities	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Inspections	16	24	↑	100	109	↑
Reinspections	6	3	↓	12	16	↑

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 (5); and Waste Grease (2)

D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in December: None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Asbestos Permits Issued	63	86	↑	406	450	↑
Revised Asbestos Permits Issued	12	11	↓	38	63	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Tentative Maps-Received	19	15	↓	98	77	↓
Tentative Maps-Lot Count	1,542	760	↓	8,183	4,944	↓
Final Maps-Received	31	25	↓	141	113	↓
Final Maps-Lot Count	1,530	456	↓	8,302	5,493	↓
Final Maps-Signed	27	21	↓	102	121	↑
Final Maps (Signed)-Lot Count	1,228	1,051	↓	5,099	5,870	↑
Improvement Plans-Received	32	20	↓	140	105	↓
Improvement Plans-Lot Count	1,588	374	↓	8,104	5,697	↓
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Residential ISDS Permits	6	5	↓	49	32	↓
Commercial ISDS Permits	1	0	↓	4	0	↓
Commercial Holding Tank Permits	0	0	→	6	20	↑
Residential Tenant Improvements	18	11	↓	125	144	↑
Residential Certifications	1	2	↑	9	2	↓
Compliance Issues	4	7	↑	30	55	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Public Water System (PWS) Sanitary Surveys	13	14	↑	36	32	↓
PWS Violations Issued	1	0	↓	10	7	↓
PWS Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A.** Six *coliform*-present results were reported from routine monitoring events: Corn Creek Field Station FWS (two *coliform*-present results), Desert Southwest Conference (three *coliform*-present results), and Shetland Water District (one *coliform*-present result). All original and repeat samples were *Escherichia coli*-absent.
- B.** Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon, Laker Plaza, Red Rock Campground, Spring Mountain Youth Camp, and Cowboy Trail Rides.
- C. Trout Canyon Land and Water Users Association (NV0004060):** The remaining legal follow-up was deferred to the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) Bureau Chief.
- D. Blue Diamond Rainbow NW Plaza (PWS NV0004131):** On November 2, staff conducted an unannounced visit of the PWS to verify observance of the Cease and Desist Order for food operations. No issues were noted, and public notification was appropriately posted.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	0	1	↑	1,571	1,722	↑
West Nile Virus Surveillance Mosquitoes Tested	2,231	1	↓	18,250	28,845	↑
West Nile Virus Surveillance Submission Pools Tested	158	1	↓	1,337	2,132	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	42	0	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	1	0	↓
Saint Louis Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Saint Louis Encephalitis Positive Submission Pools	0	0	→	0	0	→
Western Equine Encephalitis Positive Mosquitoes	0	0	→	0	0	→
Western Equine Encephalitis Positive Pools	0	0	→	0	0	→
Mosquito Activity Complaints	0	1	↑	20	73	↑
Elevated Blood Level Home Investigations	0	0	→	1	2	↑
Legionella Residential Investigations	0	0	→	4	8	↑
Legionella Travel Associated Investigations	3	0	↓	6	3	↓
Public Accommodations Inspections	71	69	↓	151	182	↑
Public Accommodations SB4 Inspections	95	112	↑	343	398	↑
Public Accommodations Complaints	17	13	↓	83	62	↓
Mobile Home/Recreational Vehicle Park Inspections	4	10	↑	10	21	↑
Mobile Home/Recreational Vehicle Park Complaints	1	0	↓	7	10	↑

IV. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
School Food Facility Inspections	93	106	↑	402	422	↑
School Food Facility Complaints	0	3	↑	1	4	↑
School Facility Inspections	116	111	↓	479	503	↑
School Facility Complaints	5	1	↓	30	14	↓
Summer Food Service Surveys	17	3	↓	28	57	↑
Child Care Facility Inspections	36	15	↓	173	115	↓
Child Care Facility Complaints	0	4	↑	7	12	↑
Body Art Facility Inspections	23	32	↑	182	159	↓
Body Art Facility Complaints	0	4	↑	4	25	↑
Body Art Artist Special Event Inspections	2	1	↓	10	169	↑
Total Program Services Completed	292	280	↓	1,316	1,350	↑

1. Schools:

- A. Chaparral High School, 3850 Annie Oakley Dr.:** Staff responded to a complaint alleging that student restrooms were kept locked during the school day. Staff found that only some restrooms were available to students, while the remainder of the restrooms were locked. School administration reported that all the restrooms were locked during the breaks between classes and others are locked during all lunch periods to minimize vandalism by the students. The only restrooms available for students to use the entire day were greater than 250 feet for more than half the classrooms, which is a violation of Nevada Administrative Code (NAC) 444. The complaint was valid. A follow-up survey was conducted later in the month and accessibility of the student restrooms had not changed. Staff advised school administration that they were again in violation of the NAC. Staff will advise Clark County School District (CCSD) administration of the findings and failure of school administration to provide an adequate number of restrooms in accordance with NAC.
- B. Katz Elementary School, 1800 Rock Springs Dr.:** During a routine inspection, staff found the school without heat. Air temperatures throughout the school were between 60°F and 63°F. The NAC requires room temperatures to be maintained not less than 65°F and to report noncompliant conditions to SNHD. CCSD administration was notified and confirmed later that day that the heat was reestablished.
- C. J.O.Y. Academy of Southern Nevada, 3883 E. Mesa Vista Way:** During a routine inspection, school staff was serving students open foods without a permit. School staff reported that the food had been dropped off by an operator holding an annual itinerant permit. The annual itinerant operator prepares the food in their commissary, then drops it off at the school for serving. The annual itinerant operator then returns to pick up the equipment and dishes. Per SNHD Regulations, annual itinerants can only operate at special events. School administration was issued a Cease and Desist Order for serving open food without a health permit. The annual itinerant was advised that they were operating outside the parameters of their health permit and their assigned Food Operations inspector was notified.

- D. Mack Jerome Middle School, 4250 Karen Ave.:** Staff investigated a complaint that alleged a smell of sewage in the school cafeteria was causing children to become ill. Staff spoke with the school administrator who reported that a sewage odor occurs about two times a month. When the odor occurs, it does not last long and is isolated to a small area of the school. The odor improves when the doors to the area are left open. The school administrator also reported that a recent adjustment to the ventilation system had improved the condition and that the school is scheduled for upgrades to various systems including the plumbing. At the time of the investigation, no sewer smell was detected.
- E. Boulder City High School, 1101 5th St.:** During a routine inspection, staff found the gym concession stand operating outside the parameters of the permit. Staff observed a household crockpot, hot dogs, and an unpermitted hot dog roller inside the gym concession stand. School staff were instructed to remove those items. The football home concession stand, which has a food establishment permit for the sale of prepackaged food only, was also found operating outside the parameters of the permit by serving a variety of open foods. The posted menu included hamburgers, hot dogs, pizza, nachos, pretzels, pickles, and snow cones. Staff found hot dogs and various condiments present in the concession stand, along with several serving dishes and utensils near the sink. Additionally, school administration had installed a soda dispensing machine and a three-compartment sink without applying for a remodel with SNHD. School administration reported that they were working on getting a grease interceptor installed so that they could apply for a permit to serve open foods. School administration was issued a Cease and Desist for all sales of open foods until the plan review process is completed and the facility is approved for expanded operations.

2. Child Care:

- A. Learning Jungle Lone Mountain, 6863 W. Lone Mountain Rd.:** Staff investigated several complaints alleging mold was present in the facility. Mold had been reported in a single room resulting from a leak in the roof drainage system that occurred in September. The facility self-closed while the extent of the water intrusion was examined by a third party. During the complaint investigation, water intrusions were being repaired and mold was being remediated. Facility staff reported that no remediation was occurring while staff or children were onsite.
- B. Temple Beth Shalom, 10700 Havenwood Ln.:** Staff responded to a complaint alleging unsanitary conditions in the kitchen and found numerous surfaces in need of deep cleaning. The permitted kitchen is shared with the adjoining synagogue who uses it daily for food distribution to members. Staff recommended that school administration work with synagogue staff to keep the kitchen clean and sanitary and that all foods used for the school be stored separately and labeled. The complaint was valid.
- C. Imagination Station at Sunset Station, 1310 W. Warm Springs Rd.:** Staff responded to a complaint alleging that equipment and toys were not being properly sanitized, and that children who had coughs and runny noses were touching shared areas. A routine inspection was completed during the complaint investigation and the facility was clean and following proper cleaning and sanitizing/disinfecting procedures. Staff did not observe children with possible symptoms of respiratory illness, such as coughing or runny noses, and verified that the illness log was being maintained. The facility director was able to describe proper exclusion procedures for children who exhibit or develop symptoms that require exclusion. The complaint was not substantiated.

3. **Body Art:**

A. Fool’s Gold Tattoo, 5025 S. Eastern Ave.: Staff responded to a complaint alleging that a piercing station was not clean, and that the facility was infested with cockroaches. The facility does not have a piercing permit and the operator reported that they do not offer piercing. Staff found no piercing equipment and no pest infestation. Staff also reviewed the consent forms and did not find any consent forms for piercing. The complaint was not substantiated.

V. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	0	0	→	3	2	↓
Total Pre-Permitting Services	1,128	1,168	↑	6,596	6,581	↓
New Project Submissions	254	261	↑	1,482	1,434	↓
Released Projects	242	213	↓	1,545	1,337	↓
Total Service Requests Currently in Pre-Permitting	1,325	1,506	↑			

1. **Enforcement Actions and Investigations:**

A. Mellow Tea, 4160 S. Fort Apache Rd.: A pre-permitting inspection was conducted, and staff found that the three-compartment sink was not large enough to accommodate washing the large carafes, urns, and other pots. SNHD Regulations require that sink compartments be at least large enough to submerge half of the largest piece of equipment for proper ware washing. A larger three-compartment sink was installed, the final permitting inspection was conducted, and the permit was approved.

B. Winchell’s Donuts #14587, 1961 N. Nellis Blvd.: A pre-permitting inspection was conducted, and staff found no handwashing sink in the ware washing area. SNHD Regulations require a handwashing sink to be installed and located to allow convenient use by employees in areas used to prepare food and wash utensils. The applicant must submit revised plans showing a handwashing sink. Once installed, the final permitting inspection will be scheduled.

C. Sol Mexican Cocina at Forum Shops, 3500 S. Las Vegas Blvd.: A pre-permitting inspection was conducted of an existing kitchen, a remodeled dining area, and a new bar. The bar had minor violations such as exposed copper drain lines over ice bins, gaps around penetrations under the bar top, and unapproved wood baseboard in the dry storage area. Violations in the kitchen included an HVAC overflow drain line over a food service area, a hand sink missing in the drink service area, insufficient hot water at some hand sinks, buckled floor panels inside the keg walk-in cooler, and soiled surfaces throughout. SNHD Regulations require hand sinks to be conveniently located and provide at least 100°F hot water. SNHD Regulations also require potential cross-contamination to be avoided by sealing copper lines, terminating overflow drain lines away from food areas, and maintaining overall cleanliness. Violations were corrected, the final permitting inspection was conducted, and the permit was approved.

- D. Pho Ga Bac Bac, 3775 Spring Mountain Rd.:** A CPH inspection resulted in failure due to 33 demerits. Violations included: expired, improperly cooled, and unlabeled food; cooking without hood filters installed; improperly stocked hand sinks; improper handwashing; unlabeled chemicals stored next to wares; and no sanitizer setup during active food preparation. The expired and improperly cooled food was discarded during the inspection. After the violations were corrected, a reinspection was conducted, and the permit was approved.
- E. US Pharmatech, 7210 W. Post Rd.:** The plans indicated that there would be a two-compartment sink and no hand sink in the ware washing area. There was also no hand sink planned for the production room. SNHD Regulations require a three-compartment sink in ware washing areas and hand sink in ware washing and food handling areas. A pre-permitting inspection was conducted in-person to assess the facility and discuss the ware washing and handwashing requirements. The applicant will install a designated handwashing room for employees to use before entering the production room and a three-compartment sink and hand sink in the ware washing room. Revised plans have not been submitted yet.
- F. MLK Arco AM/PM Snack Bar, 1570 W. Cheyenne Ave.:** A CPH inspection was conducted and approved. Minor violations included burned out light bulbs and broken thermometers in one reach-in refrigerator. SNHD Regulations require at least 50 foot-candles of light in food preparation and ware washing areas and working thermometers in each cold-holding unit. An unannounced follow-up inspection is still pending.

VI. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Total Operation Inspections	424	426	↑	2,824	3,312	↑
Complaint Investigations	5	9	↑	105	121	↑
Inactive Body of Water Surveys	7	13	↑	35	54	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	18	27	↑
Total Program Services Completed	436	448	↑	2,982	3,514	↑

1. Aquatic Health Operations

- A. Home 2 Suites by Hilton LV Strip South, 7740 S. Las Vegas Blvd.:** Routine inspections of the pool and spa resulted in IHH closures due to multiple violations. The chlorine measured high, the gates were not self-latching in both the pool and spa, and the pool operator was not qualified to perform services. Failure to maintain proper chemical concentrations is a health hazard to bathers. Failure to maintain self-closing and self-latching gates presents a drowning hazard. Failure to maintain a certified operator is a hazard to maintaining consistent water quality. Six days later, staff verified that all IHHs had been corrected and the pool and spa were reopened.
- B. Avanti Apartments, 10697 W. Centennial Pkwy.:** Routine inspections of the pool and spa resulted in IHH closures due to excessive chlorine which presents a health

hazard to bathers. The aquatic venue was approved to resume operations following a reinspection two weeks later.

- C. Artisan Apartments, 4550 W. Sahara Ave.:** Routine inspections of the pool and spa resulted in IHH closures due to multiple violations by an unknowledgeable qualified operator. The service logs were incomplete, multiple entries indicated no chlorine in the pool, and no corrective actions were taken. The chemical test kit in use was not an approved kit. The cyanuric acid level in the pool was too high and the chemical controller was not functioning. The circulation system in the spa had been turned off. Failure to operate the circulation system prevents both filtration of water and the addition of disinfectant. A lack of disinfectant can allow infectious organisms to be spread between bathers and high cyanuric acid prevents disinfectants from interacting with infectious organisms. The pool company is currently performing repairs and reviewing the performance of this qualified operator. Staff is awaiting a reinspection request and will ensure that the pool and spa remain closed until approved to reopen.
- D. Vibe Apartments, 1121 Lulu Ave.:** An inspection of the management closed pool resulted in a written compliance schedule for flow rate verification and pool deck repair. The circulation pump was making a loud knocking noise and the system flow rate did not meet the minimum requirements. Insufficient flow could be hazardous to bathers due to inadequate filtration. The pool deck was significantly cracked creating a tripping hazard for bathers. After three weeks staff received notice of repairs; however, the pump was incorrectly replaced with a more powerful pump, so the operator was instructed to apply for a remodel. Staff is awaiting the remodel submission.
- E. Alicante Apartments, 4370 S. Grand Canyon Dr.:** Annual routine inspections conducted for the management closed pool and spa resulted in a written compliance schedule. Cyanuric acid levels in the pool exceeded regulatory requirements, which is an IHH as it reduces the efficacy of the disinfectant. Other violations observed included incorrect signage and underwater lights in disrepair at both aquatic venues. Facility management provided verification that the pool had been drained to reduce cyanuric acid levels prior to reopening.
- F. 24 Hour Fitness Summerlin, 2090 Village Center Cir.:** Staff responded to a complaint alleging that there were no paper towels at hand sinks in the men's locker room and that homeless people were using the showers. Management stated that there had been an issue with an individual using showers for extended periods and using the showers to wash clothes. The individual had been asked to leave and was no longer allowed at the facility. Staff could not confirm unauthorized use of the showers in the men's locker room during the investigation. There were no paper towels in the men's locker room, but there were two hand dryers next to the hand sinks which complies with the 2018 Aquatic Facilities Regulations. The complaint was unsubstantiated at the time of the investigation.
- G. Miro at The Parc, 1651 American Pacific Dr.:** A CPH inspection on the spa resulted in approval to operate with a 30-day written compliance schedule. The backflow prevention device failed prior certification testing and required repair to reduce the risk of contaminating the water supply. The circulation pump flow gauges were nonfunctional and illegible. Ensuring adequate system flow is essential to evenly disinfect the aquatic venue and provide sufficient water flow to remove debris. The qualified operator provided documentation of the corrected compliance items the next business day.
- H. Longhorn Motel, 5288 Boulder Hwy.:** A routine inspection resulted in IHH closures. The gate failed to self-close and self-latch, which could allow unauthorized access.

The circulation system for the spa had been shut off, the cyanuric acid level was high, and the chlorine level was low. Water chemistry violations and lack of circulation could result in ineffective disinfection and filtration of the water, creating a health hazard for bathers. All IHHs were corrected, and the reinspection was approved.

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

Aquatic Health Plan Review	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Total Pre-Permitting Services	657	605	↓	3,095	2,976	↓
New Project Submissions	35	79	↑	276	393	↑
Released Projects	48	68	↑	334	465	↑
Total Projects Currently in Plan Review	364	396	↑			

2. Aquatic Health Plan Review:

- A. Hampton Inn North Speedway, 2852 E. Craig Rd.:** A final remodel inspection for the replacement of the interior finish was conducted at the pool. Several of the new depth markers did not match the water depth where installed, so the inspection was not approved. An after-the-fact heater remodel was also identified. The remodel application for the heater was received and approved and a reinspection is scheduled.
- B. Lindell Living, 1230 Lindell Rd.:** Pre-plaster reinspections were not approved at the pool and spa. Violations included area lighting not turned on for the inspection, missing deck depth markers, uneven deck pavers, an unapproved water feature pump, and an untested backflow prevention device. At the next reinspections, all violations were still present, so the reinspections failed again. At the third reinspection, the deck pavers, deck depth markers, and backflow prevention device were still not addressed, but the inspections were approved contingent upon the outstanding violations being addressed by the final permitting inspections. Final permitting inspections are still pending.
- C. Greystone Apartments, 2635 Karen Ct.:** A final remodel inspection was conducted for the installation of a new enclosure at the pool. Violations included a portion of the enclosure less than six feet in height and not installed above a solid surface, gate hardware that did not allow exit without a key, and no means to permanently lock the gates. The inspection was not approved. A reinspection is still pending.
- D. Tudor Park at Queensridge, 9165 Dalmahoy Pl.:** A final remodel inspection for the installation of an automated disinfectant system was conducted at the pool. One of the two required interlocks was not installed in an acceptable location and needed to be relocated. The inspection was approved contingent upon the relocation of the interlock and documentation sent to SNHD within 30 days. Documentation is still pending.
- E. Portraits at Painted Desert, 4900 N. Painted Dawn Dr.:** A final remodel inspection was conducted for the installation of a filter pump, filter, and jet pump at the spa. The installed filter pump was not the approved model, and the filtration system was not operating within the range required by SNHD Regulations. The contractor elected to submit revised plans to replace the filtration pump but has not done so yet.

VII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Conference for Food Protection (CFP) Allergen Committee, CFP Food Safety Management Systems Committee, CFP Program Standards SubCommittee #1, and National Environmental Health Association (NEHA) Food Safety Program Committee, Association of Food and Drug Officials (AFDO) Partnership for Food Protection (PFP) Training and Credentialing and Review of Survey Competencies meetings, NEHA Leadership Academy mentor meetings; National Association of County and City Health Officials (NACCHO) Mentorship meetings; Mentorship Cohort calls and meetings; CFP Executive Board meetings; Violation Standards Document updates, and Standardization workbook updates.
2. Special Processes staff attended Food Operations staff meetings to answer questions and clarify special process procedures on November 1, 7, and 17.
3. Special Processes staff planned and facilitated the Special Processes Course for SNHD staff and food industry members on November 9 and 10.
4. Special Processes staff toured Venetian Palazzo, at the request of the facility, to assist in editing the facility's submitted Hazard and Critical Control Point (HACCP) plans on November 17.
5. Special Processes staff planned and facilitated the Risk Factor Study Classroom Training for the 2023 Risk Factor Data Collection on November 30.
6. Special Processes staff met with various operators, in a virtual setting via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, 17 other HACCP plans, 10 waivers, and one operational plan in review.

VIII. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Facility Label Review Submissions	19	29	↑	114	108	↓
Facility Label Review Releases	18	26	↑	129	111	↓
Number of Labels Approved	108	438	↑	1,928	1,455	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	1	0	↓	2	2	→
Cook Chill/Sous Vide Releases	0	0	→	3	2	↓
2-Barrier ROP Submissions	0	0	→	0	5	↑
2-Barrier ROP Releases	0	1	↑	0	5	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	1	4	↑
Other Special Processes Releases	0	1	↑	1	2	↑

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

Waivers & Operational Plans Review	Nov. 2021	Nov. 2022		FY 21-22	FY 22-23	
Waiver Review Submissions	0	1	↑	7	6	↓
Waiver Review Releases	2	4	↑	7	7	→
Operational Plan Submissions	1	0	↓	1	1	→
Operational Plan Releases	0	2	↑	3	2	↓

CDS/hh