



# Memorandum

**Date:** April 27, 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

## I. FOOD OPERATIONS PROGRAM

### ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Routine Inspections	2,432	2,731	↑	17,394	18,478	↑
Reinspections	218	224	↑	1,415	1,608	↑
Downgrades	227	220	↓	1,354	1,538	↑
Closures	19	16	↓	145	116	↓
Special Events	93	88	↓	531	783	↑
Temporary Food Establishments & Tasting Event Booths	704	1,082	↑	4,315	6,183	↑
<b>TOTALS</b>	<b>3,693</b>	<b>4,361</b>	<b>↑</b>	<b>25,154</b>	<b>28,706</b>	<b>↑</b>

### 1. Enforcement Actions and Investigations:

- A. **Sakana Restaurant and Sushi Bar, 3949 S. Maryland Pkwy.:** On March 1, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 25 demerits for the restaurant and 10 demerits for the sushi bar. The facility was reinspected and reopened with six demerits for the restaurant and zero demerits for the sushi bar on March 3.
- B. **David Wong’s Pan Asian, 2980 S. Durango Rd.:** During a complaint investigation on March 2, the facility was closed for too many demerits on an unapproved change of permit holder (CPH) inspection. The Inspector documented 29 demerits. Violations included out of temperature food, improperly stocked hand sinks, and insufficient refrigeration. The operator applied for a health permit and was approved to reopen with eight demerits on March 24.

- C. Buffalo Wild Wings Restaurant #587, 3663 S. Las Vegas Blvd.:** On March 7, the facility was closed for an IHH, sewage backup throughout the kitchen. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on March 8.
- D. Punjabi Zayka, 1935 Fremont St.:** On March 9, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 19 demerits. Other violations included: food handler not properly washing hands; ventilation hood turned off during active cooking; food products double stacked without a barrier; food located in the splash zone of a sink; and open employee drinks/food stored on food contact surfaces. The unit was reinspected and reopened with zero demerits on March 14.
- E. Public Works Coffee, 222 S. Water St.:** The facility was closed in January for an IHH, no hot water. The hot water heater was replaced, and hot water was restored. The facility was reinspected and reopened with zero demerits on March 9.
- F. Olivo Taco, 2025 E. Sahara Ave.:** On March 14, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 31 demerits. Other violations included: food handler not properly washing hands; multiple time/temperature control for safety (TCS) foods in the temperature danger zone; employee food stored with customer food; complete absence of sanitizer solution in food areas during active food preparation; hand sink blocked; Person-in-Charge (PIC) not able to convey required knowledge to ensure active managerial control; and PIC unable to convey an employee health policy. The facility was reinspected and reopened with zero demerits on March 17.
- G. Chick-Fil-A, 1991 N. Rainbow Blvd.:** On March 15, the facility was closed for an IHH, no hot water. The inspector documented 11 demerits. The facility was reinspected and reopened with six demerits on March 18.
- H. Southwest Border Flavor Processing, 2580 W. Brooks Ave.:** On March 16, the facility was closed for failing a scheduled reinspection of a C downgrade. The inspector documented 12 demerits. Violations included: food contact surfaces dirty or unsanitary; hand sink not stocked appropriately (no paper towels, soap, or trash receptacle); exterior doors not tightly fitted, weatherproof, or left open, allowing an entry point for vermin; ready-to-eat TCS food not properly labeled; and food produced onsite and sold for consumption off premises not labeled or labeled properly. The facility was reinspected and reopened with zero demerits on March 21.
- I. T-Mobile Arena and Surrounding Las Vegas Strip area:** On March 17, staff conducted a joint complaint investigation for unpermitted food vending with representatives from Clark County Business License and Metro Convention Center Area Command (CCAC). Food was confiscated from 16 unpermitted food vendors.
- J. New York Street Dog, 9955 S. Eastern Ave.:** On March 23, the facility was closed for two IHHs, no potable water or hot water and lack of adequate refrigeration. The inspector documented 39 demerits. Other violations included: facility not in compliance with an approved operational plan; TCS foods in the temperature danger zone; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; in-use utensil improperly stored; open employee drinks and food stored on food contact surfaces; complete absence of sanitizer solution in food areas during active food preparation; and hand sink not stocked appropriately (no soap or paper towels). The facility remains closed at this time.
- K. Downtown Las Vegas:** On March 24, staff conducted a joint complaint investigation for unpermitted food vending with representatives from City of Las Vegas Business

License and Metro Downtown Area Command (DTAC). No unpermitted food vendors were observed during the investigation.

- L. **Pellegrini Pizza, 101 S. Rainbow Blvd.:** On March 29, the facility was closed for an IHH, pest infestation. The inspector documented 26 demerits. The facility was reinspected and reopened with zero demerits on March 30.
  - M. **La Pupusa Loka, 1956 E. Charleston Blvd.:** On March 29, the facility was closed for an IHH, pest infestation. The inspector documented 33 demerits. The facility was reinspected and reopened with three demerits on March 31.
  - N. **Wendy's #3704, 2601 S. Eastern Ave.:** On March 30, the facility was closed for an IHH, lack of adequate employee toilets. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on March 31.
  - O. **El Yaquesito Portable Unit for the Service of Food (PUSF), 2905 W. Washington Ave.:** On March 31, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Other violations included: not reporting to a commissary or servicing depot daily when in operation; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; food contact surfaces dirty or unsanitary; hand sink not stocked appropriately (no paper towels); screen windows and mesh door left open in active food preparation area; food stored in refrigerator or freezer above the load limit; thermometer broken or not accurate to  $\pm 2^{\circ}\text{F}$ ; five staff working on the mobile unit without food handler cards; prepared foods not labeled with a use by date consistent with the shortest expiration date on ingredients; and no reminder statement for food requiring consumer advisory. The inspector documented 34 demerits. The facility was reinspected and reopened with zero demerits on April 6.
  - P. **Downtown 3rd Marketplace Farmer's Market High Risk (FMHR), 300 N. Casino Center Blvd.:** On March 31, the permitted area was closed for an inspection exceeding the allowed 15 demerits on a FMHR permit. Other violations included: food handler not properly washing hands; selling homemade foods; water temperature  $< 100^{\circ}\text{F}$  at handwashing sinks; employee food stored with customer food; handwash sink not an approved setup; wastewater not draining into an enclosed container; probe-type thermometer not available; and no employee health policy. The inspector documented 30 demerits. The facility remains closed at this time.
  - Q. Staff closed 45 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **Bouncy World, 4559 Blue Diamond Rd.:** On March 1, staff responded to multiple complaints of illness. The investigation resulted in an A grade.
  - B. **Oleander Street Catering:** On March 17, staff responded to multiple complaints of illness. This operation does not have a valid food permit. Staff contacted the operator by phone and certified letter notifying them to obtain a food permit.
  - C. **Ohjah Japanese Restaurant, 2051 N. Rainbow Blvd.:** On March 27, staff responded to multiple complaints of illness. The investigation identified risk factors that could lead to illness including changing tasks without washing hands and cross contamination. The investigation resulted in a C downgrade. The facility passed their reinspection and returned to an A grade on April 5.
  - D. **Taquizas Charllys:** On March 28, staff responded to multiple complaints of illness. This operation does not have a valid food permit. Staff called the operator in English and Spanish and sent a certified letter in English and Spanish notifying them to obtain a food permit.

3. **Onsite Intervention Training:**

A. Onsite Intervention Training was held with the following facilities: Laos Thai Street Food, 860 E. Twain Ave.; Olivo Taco, 2025 E. Sahara Ave.; El Canelo Restaurant–Mariscos Sinaloa, 23 N. Mojave Rd.; Michi Ramen Japanese Noodle House, 1018 W. Sunset Rd.; and Sbarro #119, 3645 S. Las Vegas Blvd.

4. **Supervisory/Managerial Conferences:**

A. A conference was held with the following facility: Sakana Sushi Bar, 3949 S. Maryland Pkwy.

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	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	8	11	↑	68	50	↓
Adjudicated Hearing Cases	5	5	→	54	34	↓
Total Cases Received	92	75	↓	820	654	↓
Total Cases Referred to Other Agencies	15	22	↑	180	180	→
Hearing Penalties Assessed	\$7,000	\$4,750	↓	\$88,200	\$62,250	↓

**ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data**

Restricted Waste Management	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Inspections	370	443	↑	2,530	2,331	↓

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

Underground Storage Tanks	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Compliance Inspections	89	96	↑	557	703	↑
Final Installation/Upgrade/Repair Inspections	1	2	↑	31	18	↓
Closure Inspections	0	0	→	8	6	↓
Spill Report Investigations	0	1	↑	7	6	↓

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

Permitted Disposal Facilities	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Inspections	17	19	↑	179	183	↑
Reinspections	3	2	↓	18	23	↑

1. **Solid Waste Plan Review Program (SWPR):**
  - A. **Permits Issued** – Nevada State Recycling (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** – Recycling Centers (4); Materials Recovery Facility (1); and Waste Grease (1)
  - D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in April:** Clean Harbors Environmental Services (Recycling Center)

**ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data**

Asbestos Permitting Services	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Asbestos Permits Issued	84	89	↑	662	786	↑
Revised Asbestos Permits Issued	9	13	↑	65	101	↑

**ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data**

Subdivision Plan Review	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Tentative Maps-Received	31	18	↓	197	139	↓
Tentative Maps-Lot Count	2,108	958	↓	16,353	9,225	↓
Final Maps-Received	34	38	↑	278	209	↓
Final Maps-Lot Count	1,295	1,384	↑	14,391	9,081	↓
Final Maps-Signed	35	22	↓	183	188	↑
Final Maps (Signed)-Lot Count	2,114	1,198	↓	9,374	8,997	↓
Improvement Plans-Received	35	22	↓	258	191	↓
Improvement Plans-Lot Count	1,321	1,126	↓	13,824	9,429	↓
Expedited Improvement Plans-Received	0	0	→	1	2	↑
Expedited Improvement Plans-Lot Count	0	0	→	1	17	↑

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

Individual Sewage Disposal Systems	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Residential ISDS Permits	14	9	↓	95	59	↓
Commercial ISDS Permits	1	0	↓	6	2	↓
Commercial Holding Tank Permits	2	2	→	15	27	↑
Residential Tenant Improvements	34	30	↓	245	236	↓
Residential Certifications	0	0	→	12	3	↓
Compliance Issues	11	12	↑	60	88	↑

**ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data**

Safe Drinking Water Program	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Public Water System Sanitary Surveys	2	0	↓	51	33	↓
Public Water System Violations Issued	1	10	↑	19	43	↑
Public Water System Complaints	0	0	→	0	0	→

**2. Safe Drinking Water Activity:**

- A. Five *coliform*-present results (Shetland Water District, three *coliform*-present results - Level 2 Assessment triggered and Sunrise Acres Water Association, two *coliform*-present results - Level 1 Assessment triggered) were reported from routine monitoring events. 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.

III. VECTOR CONTROL OFFICE

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

Vector Control and Other EH Services	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	0	0	→	1,571	1,722	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	18,250	28,845	↑
West Nile Virus Surveillance Submission Pools Tested	0	0	→	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	0	→	20	73	↑
Elevated Blood Level Home Investigations	0	1	↑	1	3	↑
Legionella Residential Investigations	1	3	↑	7	15	↑
Legionella Travel Associated Investigations	1	4	↑	8	20	↑
Public Accommodations Inspections	62	43	↓	346	342	↓
Public Accommodations SB4 Inspections	93	86	↓	692	688	↓
Public Accommodations Complaints	15	10	↓	142	95	↓
Mobile Home/Recreational Vehicle Park Inspections	36	51	↑	163	180	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	9	13	↑

**IV. SPECIAL PROGRAMS**

**ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data**

Special Programs	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
School Food Facility Inspections	126	97	↓	729	705	↓
School Food Facility Complaints	0	0	→	3	5	↑
School Facility Inspections	159	118	↓	852	840	↓
School Facility Complaints	4	2	↓	48	32	↓
Summer Food Service Surveys	0	1	↑	40	59	↑
Child Care Facility Inspections	48	47	↓	303	210	↓
Child Care Facility Complaints	3	4	↑	14	19	↑
Body Art Facility Inspections	60	13	↓	351	264	↓
Body Art Facility Complaints	1	3	↑	21	40	↑
Body Art Artist Special Event Inspections	1	2	↑	14	182	↑
<b>Total Program Services Completed</b>	<b>402</b>	<b>287</b>	<b>↓</b>	<b>2,375</b>	<b>2,356</b>	<b>↓</b>

**1. Schools:**

**A. J.O.Y. Academy of Southern Nevada, 3883 E. Mesa Vista Way:** Staff met with facility representatives to discuss the various options available to prepare and serve food. Staff provided information on approved methods of food distribution and the types of permits available, as well as applications to begin the process of obtaining a health permit. School representatives have not yet applied for a food permit.

**2. Child Care:**

**A. Foundations Preschool, 7625 S. Rainbow Blvd.:** During a routine inspection, staff found multiple violations that required correction. Violations included: improper diapering procedures; unprotected and exposed electrical outlets; extension cords within reach of children; employees working in the kitchen without food handler cards; and staff working in the infant room without dedicated footwear. Staff will return within thirty days to ensure that all violations are corrected

**3. Body Art:**

**A. West Coast Tattoo, 5597 S. Rainbow Blvd.:** Staff investigated a complaint alleging that unsanitary conditions were present in the facility. The PIC described the cleaning procedures used and the explanations were adequate. The complaint was not substantiated.

**B. 4723 Maryland Pkwy.:** Staff investigated a complaint that a tattoo shop began operating without a permit at this address on March 1. Staff was unable to find the address but did find a tattoo shop nearby that had recently been issued a health permit. The complaint was not substantiated.

**C. Classic Tattoo, 4845 S. Fort Apache Rd.:** During a routine inspection, staff found that the permit holder had recently installed an autoclave without SNHD approval. The autoclave was being used to sterilize reusable body art tools and was in a utility room lacking the required hand sink or two-compartment sink. There was also no spore test or other documentation confirming that the autoclave was functioning properly. The autoclave was taken out of use and the permit holder was instructed to cease use of any instruments processed in the autoclave. The permit holder was also instructed to apply for a remodel.



V. PLAN REVIEW PROGRAM

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

	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	0	0	→	5	6	↑
<b>Total Pre-Permitting Services</b>	1,570	1,233	↓	11,605	11,197	↓
<b>New Project Submissions</b>	570	253	↓	2,703	2,458	↓
<b>Released Projects</b>	317	245	↓	2,607	2,294	↓
<b>Total Service Requests Currently in Pre-Permitting</b>	1,504	1,584	↑			

1. Enforcement Actions and Investigations:

- A. **Epicurean Catering, 4650 W. Post Rd.:** During a CPH inspection, staff discovered two shipping container boxes outside the facility. One was holding frozen food and the other was holding maintenance supplies. SNHD Regulations do not allow food to be stored in an unapproved location. Since the food in the refrigerated shipping container was at the proper temperature, the applicant was allowed to continue storing the food until a permit is issued. The applicant is in the process of applying for a storage permit.
- B. **Ocha Thai Food, 873 S. Rainbow Blvd.:** During a review of the CPH application, staff determined that the layout of the equipment under the hood had been modified. A new floor sink, prep sink, and ice machine had been added. The owner was directed to apply for a remodel. A plan review was conducted, and plans were approved with a stipulation to obtain approvals from the Building Department and Fire Prevention. The CPH and remodel inspections will be scheduled once approval from the other agencies is provided.
- C. **Myungin Dumpling and Authentic Mexican Grill, 6085 S. Rainbow Blvd.:** During a CPH inspection, an unapproved remodel of the cookline was found. The layout of the cookline had been reconfigured and new cooking equipment had been installed without SNHD approval. SNHD Regulations require the submission of plans for review and approval before a food establishment is remodeled. The facility submitted a remodel application, and the inspection will be scheduled after Fire Prevention approves the changes.
- D. **Fat Tuesday #1 at Forum, 3500 S. Las Vegas Blvd.:** At a final permitting inspection, staff found one reach-in cooler holding a temperature of 85°F and the hot water at the three-compartment sink was 96-105°F. SNHD Regulations require refrigeration to hold food at 41°F or less and hot water must be provided at a minimum of 120°F at the three-compartment sink. The operator was in the process of replacing the reach-in cooler and the water heater was adjusted to provide the proper hot water temperature. The permit was approved.
- E. **Quality Custom Distribution, 6810 S. Decatur Blvd.:** Staff found the facility fully stocked and operating without a health permit. The operator was referred to Plan Review and immediately started the application process for the 88,000 square foot storage facility. The plans were approved, and a final permitting inspection is still pending.
- F. **Pure Green, 9850 S. Maryland Pkwy.:** A review of plumbing plans indicated no grease abatement method. Staff referred the applicant to the Clark County Water

Reclamation District (CCWRD) to determine grease capture requirements. The applicant will need to submit revised plumbing plans to show the planned location and any additional plumbing changes if a grease interceptor is required by CCWRD. A final permitting inspection will be conducted after the revised plans are approved.

- G. **Aria Pool Bar, 3730 S. Las Vegas Blvd.:** Staff arrived for a scheduled remodel inspection and the facility was still under active construction. Ladders, tools, and equipment were present throughout the area. Installation of the ice machine, soda dispensers, and frozen drink dispenser was not completed. Liquid waste was pooling on the bar floor and the hand sinks were not stocked. SNHD Regulations require equipment to be operable and the area to be clean and free of potential hazards at the final inspection. Staff reinspected and approved the remodel after construction and equipment installation was completed.
- H. **Bizzy Bee Daycare, 1915 Simmons St.:** A final permitting inspection resulted in failure due to an inadequate number of handwashing sinks and toilets. SNHD Regulations require that all new or extensively remodeled childcare centers provide a minimum of one child-appropriate height handwashing sink for every fifteen children or fraction thereof. The operator is in the process of installing the additional handwashing sinks and toilets at appropriate heights. The final permitting inspection is still pending.
- I. **China Mama Express, 4250 S. Rainbow Blvd.:** A CPH inspection was conducted, and staff determined that an unapproved deep fryer had been added to the cook line. The new permit was approved, and the PIC was instructed to apply for a remodel within five business days for the installation of the deep fryer. Following approval of plans and an inspection, the remodel for the fryer installation was approved.

**VI. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
<b>Total Operation Inspections</b>	457	508	↑	3,500	4,835	↑
<b>Complaint Investigations</b>	9	14	↑	131	173	↑
<b>Inactive Body of Water Surveys</b>	7	8	↑	56	61	↑
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	10	8	↓	22	27	↑
<b>Total Program Services Completed</b>	483	538	↑	3,622	5,096	↑

**1. Aquatic Health Operations**

- A. **St. Clair Apartments, 5450 S. Fort Apache Rd.:** A routine inspection at the spa resulted in an IHH closure due to gates not self-closing and self-latching. Improperly functioning gates can allow unauthorized access to the aquatic venue and increase the risk of drowning for children. The spa remains closed at this time.
- B. **Coronado Bay Club Apartments., 7600 S. Jones Blvd.:** A routine inspection at the pool resulted in closure due to several IHHs. The gate into the enclosure failed to self-latch, the pool had no detectable disinfectant, and the underwater lights did not have ground fault circuit interrupter (GFCI) protection. Lack of GFCI protection increases electrical risk to bathers. The pool remains closed at this time.

- C. The Palms at Peccole Ranch, 9599 W. Charleston Blvd.:** Routine inspections at the office lap pool and office spa resulted in closures due to several IHHs. The pool filter pump was intermittently turning off, resulting in unreliable filtration and circulation, and exposing bathers to improperly treated water. Additionally, the pump had been replaced without SNHD approval. The spa free chlorine tested high, increasing the risk for eye and skin irritation. The operator was instructed to submit a remodel application for the new pump. The pool and spa remain closed at this time.
- D. Lyric Apartments, 304 E. Silverado Ranch Blvd.:** A routine inspection at the spa resulted in an IHH closure due to excessive chlorine and cyanuric acid levels. High chlorine increases the risk of eye and skin irritation, and high cyanuric acid reduces the effectiveness of the disinfectant. The spa remains closed at this time.
- E. Elysian at the Palms, 3850 W. Nevso Dr.:** Routine inspections at the pool and spa resulted in IHH closures. The free chlorine in both venues measured high. The pool and spa remain closed at this time.
- F. Tides at Cheyenne, 3240 N. Las Vegas Blvd.:** A survey to follow-up on a compliance schedule at the pool resulted in continued closure due to failure to test the water supply backflow prevention device as directed. Regular testing of the backflow prevention device protects the potable water supply from possible contamination. A supervisory conference with facility management was conducted. The facility manager has since provided evidence of a passed backflow test. The pool remains closed at this time and a reinspection is still pending.
- G. Hampton Inn Las Vegas North Speedway, 2852 E. Craig Rd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. The north and west gates were not self-closing, and the pool had no detectable disinfectant. A reinspection was conducted, and the pool was reopened.
- H. The Edge at Traverse Point Apartments, 1131 Wigwam Pkwy.:** Routine inspections at the east and west pools and spas resulted in closures for multiple IHHs. The free chlorine measured high in the west pool, west spa, and east pool. The east spa had no detectable disinfectant. The west pool, east pool, and east spa had excessive cyanuric acid. The east pool pump was not functioning. One gate at the east enclosure was propped open, allowing unauthorized access to the aquatic venue. The aquatic venues remain closed at this time.
- I. Bristol at Sunset Apartments, 2001 Ramrod Ave.:** A complaint investigation alleging that the pool water was green was verified. The enclosure was not accessible to bathers, but the pool water was green, and the pool bottom was not visible, which is an IHH because it would prevent seeing a bather needing rescue. The qualified operator drained the pool within the allowed 72-hour timeline and provided photographs showing the condition corrected and the hazard eliminated.

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

Aquatic Health Plan Review	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
<b>Total Pre-Permitting Services</b>	720	626	↓	5,770	5,843	↑
<b>New Project Submissions</b>	199	126	↓	721	765	↑
<b>Released Projects</b>	86	53	↓	566	675	↑
<b>Total Projects Currently in Plan Review</b>	382	551	↑			

2. **Aquatic Health Plan Review:**

- A. **Anthem Country Club at Willow Knolls, 2 Panther Creek Ct.:** A survey was conducted at the request of the management company following the replastering of the pool and spa to discuss questions about the suction outlet fitting assemblies (SOFAs). Seven of nine SOFAs were confirmed to have been changed without SNHD approval. Additionally, an in-wall vacuum port was equipped with a wall inlet fitting instead of an appropriate locking vacuum cover, presenting a suction risk to bathers. The permit holder was instructed to keep the venues closed until the required remodel applications were submitted and approved and a proper vacuum port cover was installed. An application has been submitted for the pool but not the spa, and follow-up related to the vacuum port is still pending.
- B. **Cordillera Homeowner's Association, 11860 Stone Run Ave.:** An excavation inspection for the pool was not approved. The deep portion of the excavation was less than required to correspond to the finished depth shown on the approved plans. The contractor corrected the excavation depth, and a reinspection was approved.
- C. **Mera Henderson, 2300 Via Inspirada:** A pre-plaster inspection was not approved at the pool. Violations included no ultraviolet (UV) protection over the equipment enclosure, insufficient area and equipment room lighting, improperly installed flow meter, and no safety equipment. A reinspection was conducted and approved.
- D. **Kingsway Apartments, 2710 Merritt Ave.:** A final remodel inspection for the installation of new interior plaster was conducted at the pool. The interior was acceptable, so the inspection was approved; however, the disinfection feeder had been removed from the filtration system. The operator was instructed to keep the pool closed until the feeder was reinstalled and to provide documentation to SNHD before opening. The required follow-up is still pending.
- E. **Red Rock Casino, 11011 W. Charleston Blvd.:** Final remodel inspections for the installation of chemical feed equipment at the three Backyard Express Pools were attempted; however, the contractor did not arrive to provide access to the equipment room so the equipment could not be inspected. The venues were still accessible, and two of the three had broken SOFAs. The contractor and property representative were notified, via email, to keep the pools closed until the SOFAs were replaced. The SOFAs were replaced, and the final remodel inspections were approved.
- F. **Skypointe Pool, 8303 Nebula Cloud Ave.:** A final remodel inspection for the installation of a new filter pump was conducted at the pool. The calculated flow was within the acceptable range, so the remodel was approved; however, the SOFAs for the main drains and skimmer equalizer lines had been changed without SNHD approval. The operator was instructed to return to the approved SOFAs or submit an after-the-fact remodel. The facility has not yet followed up.
- G. **Heritage Oaks III, 5249 Dickens Dr.:** A final remodel inspection was conducted for the replacement of the interior finish of the pool. Four out of eight depth markers indicated incorrect depths. The inspection was approved, contingent upon receipt of documentation that the incorrect depth markers had been corrected. Follow-up has not yet been received.

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) Food Safety Management Systems Committee, National Environmental Health Association (NEHA) Food Safety Program Committee, Association of Food and Drug Officials (AFDO) Partnership for Food Protection (PFP) Training and Credentialing meetings, Retail Flexible Funding Model (RFFM) Mentorship Program meetings, NEHA

Leadership Academy mentor meetings; Violation Standards Document updates, Food Establishment Inspection Report Form updates, and regulation training preparation meetings.

2. RSO Supervisor attended Healthy People 2030 Norovirus at Retail strategic planning in-person meeting in Atlanta, Georgia on March 14-15.
3. Special Processes staff attended the FBI/CDC Criminal-Epidemiological Joint Investigation Workshop on March 28-29.
4. Special Processes staff met with operators, in a virtual setting via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently five cook chill/sous vide plans, five 2-barrier plans, 15 other HACCP plans, 11 waivers, and two operational plans in review.

### VIII. SPECIAL PROCESSES

#### ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Facility Label Review Submissions	19	42	↑	202	214	↑
Facility Label Review Releases	23	30	↑	221	199	↓
Number of Labels Approved	384	302	↓	3,146	2,584	↓

#### ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	0	0	→	2	3	↑
Cook Chill/Sous Vide Releases	0	2	↑	3	5	↑
2-Barrier ROP Submissions	0	0	→	0	6	↑
2-Barrier ROP Releases	0	1	↑	0	8	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	2	5	↑
Other Special Processes Releases	0	1	↑	2	5	↑

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

Waivers & Operational Plans Review	Mar. 2022	Mar. 2023		FY 21-22	FY 22-23	
Waiver Review Submissions	0	2	↑	13	10	↓
Waiver Review Releases	1	1	→	11	10	↓
Operational Plan Submissions	1	1	→	2	2	→
Operational Plan Releases	0	0	→	4	2	↓

CDS/hh