



Memorandum

Date: June 22, 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	May 2022	May 2023		FY 21-22	FY 22-23	
Routine Inspections	1,874	2,200	↑	21,406	22,889	↑
Reinspections	156	170	↑	1,754	1,947	↑
Downgrades	162	170	↑	1,668	1,898	↑
Closures	15	13	↓	168	141	↓
Special Events	92	79	↓	718	976	↑
Temporary Food Establishments & Tasting Event Booths	977	994	↑	6,018	8,066	↑
TOTALS	3,276	3,626	↑	31,732	35,917	↑

1. Enforcement Actions and Investigations:

- A. **Pizza N Pizza at Boulevard, 3480 S. Maryland Pkwy.:** On May 1, the facility was closed because of a failed Change of Permit Holder (CPH) identified inspection that included an Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner. The operator exceeded the allowable 15 demerits; the inspector documented 32 demerits. The facility was reinspected and reopened with zero demerits on May 19.
- B. **Chao Thai, 4550 S. Maryland Pkwy.:** On May 2, the facility was closed because of a failed CPH identified inspection. The inspector documented 26 demerits. The facility was reinspected and reopened with three demerits on May 15.

- C. **Manila BBQ Restaurant, 4500 E. Sunset Rd.:** On May 10, the facility was closed because of a failed CPH identified inspection. The inspector documented 22 demerits. The facility was reinspected and reopened with three demerits on May 23.
 - D. **SK Seafood Restaurant, 5600 Spring Mountain Rd.:** On May 15, the facility was closed for an IHH, pest infestation. The inspector documented 49 demerits. Violations included lack of proper handwashing; contaminated foods; improperly cooled foods; foods out of temperature; improper sanitizer level; dirty food contact surfaces; and pest harborage conditions. On May 18, the facility was surveyed for pest remediation and remained closed. The facility was reinspected and reopened with zero demerits on May 22.
 - E. **Flippin Good Chicken Burgers and Beer, 505 Fremont St.:** During a complaint investigation for pests on May 15, the facility was closed for an IHH, no hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with six demerits on May 15.
 - F. **Westcliff Water Store, 7518 Westcliff Dr.:** On May 15, the facility was closed for conditions that may endanger public health. No handwashing was observed since there was no convenient hand sink available or installed. Facility equipment, major system components, and water filtration system media was not National Sanitation Foundation (NSF) approved or equivalent. Water had been produced, prepared, packed, or held under unsanitary conditions. Equipment was not disassembled as necessary to facilitate the cleaning and sanitizing of all food contact surfaces. Exterior water dispensing nozzles and interior flow meters had green microbial growth. The interior of the brine tank had debris and grey foam. No testable backflow was installed where the municipal supply enters the building. The inspector documented 30 demerits. The facility remains closed at this time.
 - G. **Las Vegas BBQ King, 5650 Spring Mountain Rd.:** On May 17, the facility was closed for an IHH, pest infestation. The inspector documented 36 demerits. Violations included lack of proper handwashing; contaminated foods; foods out of temperature due to inadequate refrigeration; improper sanitizer level; dirty food contact surfaces; and pest harborage conditions. The facility was reinspected and reopened with three demerits on May 19.
 - H. **Quality Food Service Commissary, 29 N 30th St.:** On May 18, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Liquid waste was flowing from the outside grease interceptor onto the ground by the dumping station, down the concrete, and into the street. The inspector documented five demerits. The facility remains closed at this time.
 - I. Staff closed seven unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **Taco Bell, 8150 Blue Diamond Rd.:** On May 12, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
 - B. **Veggy Street, 5135 Fort Apache Rd.:** On May 12, staff responded to multiple lab-confirmed cases of foodborne illness. Staff observed multiple uncontrolled risk factors including missed handwashes and nonadherence to the employee illness policy. The investigation resulted in a C downgrade. The facility passed their reinspection and returned to an A grade on June 2.
 - C. **Cheesecake Factory, 750 S. Rampart Blvd.:** On May 12, staff responded to a lab-confirmed case of foodborne illness. Staff observed multiple uncontrolled risk factors including improper cooling and handwashing. The investigation resulted in a B downgrade. The facility passed their reinspection and returned to an A grade on May 25.

- D. **La Bonita, 4120 S. Rainbow Blvd.:** On May 15, staff responded to multiple lab-confirmed cases of foodborne illness. Staff observed multiple uncontrolled risk factors including foods held in the temperature danger zone and missed handwashes. The investigation resulted in a B downgrade. The facility passed their reinspection and returned to an A grade on May 22.
 - E. **Jack in the Box, 4860 S. Decatur Blvd.:** On May 15, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Golden Phoenix, 2345 E. Centennial Pkwy. and All Seasons Diner, 4215 Spring Mountain Rd.

II. **SOLID WASTE AND COMPLIANCE**

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

Illegal Dumping and Hearing Officer Process	May 2022	May 2023		FY 21-22	FY 22-23	
Notices of Violations (New & Remails)	5	0	↓	85	53	↓
Adjudicated Hearing Cases	0	5	↑	60	44	↓
Total Cases Received	98	81	↓	1,004	805	↓
Total Cases Referred to Other Agencies	16	30	↑	219	235	↑
Hearing Penalties Assessed	\$0	\$13,000	↑	\$101,700	\$82,000	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	May 2022	May 2023		FY 21-22	FY 22-23	
Inspections	292	390	↑	3,141	3,086	↓

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

Underground Storage Tanks	May 2022	May 2023		FY 21-22	FY 22-23	
Compliance Inspections	54	85	↑	671	877	↑
Final Installation/Upgrade/Repair Inspections	1	0	↓	35	21	↓
Closure Inspections	0	1	↑	8	8	→
Spill Report Investigations	0	0	→	7	8	↑

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

Permitted Disposal Facilities	May 2022	May 2023		FY 21-22	FY 22-23	
Inspections	23	23	→	225	235	↑
Reinspections	2	1	↓	21	26	↑

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	May 2022	May 2023		FY 21-22	FY 22-23	
West Nile Virus Surveillance Traps Set	310	381	↑	1,889	2,117	↑
West Nile Virus Surveillance Mosquitoes Tested	1,889	168	↓	21,516	9,024	↓
West Nile Virus Surveillance Submission Pools Tested	192	82	↓	82	2,219	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	2	0	↓
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	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	1	15	↑	26	90	↑
Elevated Blood Level Home Investigations	1	0	↓	4	3	↓
Legionella Residential Investigations	0	2	↑	7	18	↑
Legionella Travel Associated Investigations	4	4	→	14	29	↑
Public Accommodations Inspections	4	14	↑	369	379	↑
Public Accommodations SB4 Inspections	59	0	↓	824	710	↓
Public Accommodations Complaints	16	19	↑	170	124	↓
Mobile Home/Recreational Vehicle Park Inspections	4	3	↓	170	191	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	10	15	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – Clean Harbors Recycling (Initial); and Desert Oil Collection (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); and Waste Grease (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in June:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	May 2022	May 2023		FY 21-22	FY 22-23	
Asbestos Permits Issued	92	85	↓	835	959	↑
Revised Asbestos Permits Issued	5	13	↑	75	122	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	May 2022	May 2023		FY 21-22	FY 22-23	
Tentative Maps-Received	13	12	↓	226	167	↓
Tentative Maps-Lot Count	835	515	↓	17,749	10,530	↓
Final Maps-Received	28	19	↓	332	249	↓
Final Maps-Lot Count	1,369	1,007	↓	16,789	11,079	↓
Final Maps-Signed	20	21	↑	224	230	↑
Final Maps (Signed)-Lot Count	896	1,144	↑	11,552	11,243	↓
Improvement Plans-Received	27	14	↓	307	224	↓
Improvement Plans-Lot Count	1,231	700	↓	16,073	10,904	↓
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	May 2022	May 2023		FY 21-22	FY 22-23	
Residential ISDS Permits	4	9	↑	106	75	↓
Commercial ISDS Permits	2	0	↓	11	2	↓
Commercial Holding Tank Permits	1	4	↑	17	31	↑
Residential Tenant Improvements	26	29	↑	298	288	↓
Residential Certifications	0	0	→	12	3	↓
Compliance Issues	6	7	↑	78	100	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	May 2022	May 2023		FY 21-22	FY 22-23	
Public Water System Sanitary Surveys	7	1	↓	61	34	↓
Public Water System Violations Issued	11	0	↓	40	159	↑
Public Water System Complaints	0	0	→	0	0	→

2. Safe Drinking Water Activity:

- A. One *coliform*-present result (Blue Diamond Travel Center H325) was reported from routine monitoring events.
- 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. Staff collaborated with Public Accommodations staff regarding a water quality complaint at the Luxor Resort. Follow-up will continue into next month.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	May 2022	May 2023		FY 21-22	FY 22-23	
School Food Facility Inspections	41	57	↑	845	866	↑
School Food Facility Complaints	0	0	→	6	6	→
School Facility Inspections	39	52	↑	1,009	1,022	↑
School Facility Complaints	1	0	↓	51	34	↓
Summer Food Service Surveys	0	29	↑	40	88	↑
Child Care Facility Inspections	63	34	↓	423	288	↓
Child Care Facility Complaints	3	3	→	19	4	↓
Body Art Facility Inspections	45	32	↓	444	314	↓
Body Art Facility Complaints	7	10	↑	39	54	↑
Body Art Artist Special Event Inspections	13	7	↓	60	205	↑
Total Program Services Completed	212	233	↑	2,936	2,881	↓

1. Schools:

- A. **Sedway Middle School, 3465 Englestad St.:** During a survey, staff observed an unpermitted vendor selling food on campus. The vendor claimed to be representing a non-profit organization requesting donations only for the food being served. School administration reported that the vendor did this on a routine basis. SNHD policy requires that any vendor who sells food on campus have a permit. Staff issued a Cease-and-Desist Order for selling time/temperature control for safety (TCS) food without a permit. School administration was educated, and the observation was also referred to Clark County School District Risk Management and the Specialized Foods office for their action.

2. **Child Care:**

A. **Kindercare Learning Center Kitchen, 51 Office Park Dr.:** Staff investigated a complaint alleging that the kitchen had dirty floors and food debris on the counter, dishes were not properly washed, and milk was left out at room temperature. A concurrent routine inspection resulted in zero demerits and none of the alleged conditions were observed. The complaint was not substantiated.

3. **Body Art:**

A. **Nevada Permanent Makeup Academy, 9272 Tamarus St.:** Staff investigated a complaint alleging that mentors were not providing in-person training, and that all training was done virtually. The permit holder provided information on school curriculum and training procedures and was found to be compliant with the SNHD Regulations by providing training related to proper sanitation and prevention of disease transmission. The complaint was not substantiated.

B. **XS Ink, 8525 S. Eastern Ave.:** Staff investigated a complaint alleging that drug use and alcohol service were occurring at the facility. The complaint investigation and concurrent routine inspection did not find any evidence of these activities occurring. The complaint was not substantiated. Since the activities were alleged to occur late at night, the complaint was also forwarded to Henderson Code Enforcement for their action.

C. **Crown Electric tattoo Company, 4632 S. Maryland Pkwy.:** Staff investigated a complaint alleging that a piercer did not use a sterilized needle or sterilized equipment for a piercing procedure. The complainant further alleged that they became ill with gastrointestinal symptoms and were still experiencing symptoms when the complaint was submitted. Staff interviewed the piercer about their setup, cleaning and disinfecting procedures, and the sterilization process used in the facility. The facility uses an equipment processing room with an ultrasonic cleaner, two compartment sink, and an autoclave. The spore test for the autoclave was current. All equipment used in piercing procedures was stored in sterilization packs with the required Class 5 indicators and expiration dates on the exterior. The needles used for piercing were individual, presterilized packages from the manufacturer, and are used only once and then discarded. Both piercing rooms had handwashing sinks that were fully stocked, adequate disinfectant in use, and a sharps container. The complaint was not substantiated.

D. **Hive Tattoo, 101 S. Rainbow Blvd.:** Staff investigated a complaint alleging that the facility was practicing body art without a license. The facility has a valid health permit, and the permit holder is in the process of adding a permit for piercing. Staff found no jewelry or piercing equipment within the facility. The complaint was not substantiated.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year						
Data						
Food Pre-Permitting Services	May 2022	May 2023		FY 21-22	FY 22-23	
Food Safety Assessment Meetings	0	0	→	6	6	→
Total Pre-Permitting Services	1,282	1,228	↓	14,829	13,763	↓
New Project Submissions	251	266	↑	3,199	3,014	↓
Released Projects	267	289	↑	3,365	2,857	↓
Total Service Requests Currently in Pre-Permitting	1,242	1,580	↑			

1. Enforcement Actions and Investigations:

- A. Ocean Seafood Market, 6620 W. Flamingo Rd.:** Staff conducted a plan review for a new seafood market that will sell live, fresh, and frozen seafood. The walk-in freezer is designed for the storage of "food in the original sealed package only." SNHD Regulations require food equipment to meet American National Standards Institute (ANSI) standards for sanitation which includes operating the equipment as designed. Staff explained the equipment restriction to the operator to ensure that the freezer would not be used for seafood that is not in sealed packaging. The operator agreed, a final permitting inspection was conducted, and the permit was approved.
- B. Pinoy 1968 Buffet and Restaurant, 340 N. Boulder Hwy.:** Staff conducted a CPH inspection. The facility was flagged by the City of Henderson's Pretreatment Department because the existing grease interceptor does not meet the current code. SNHD Regulations require grease interceptors to be designed and installed according to law, which means they are required to comply with pretreatment requirements. Since the new owner was not aware of the issue, City of Henderson staff allowed six months to reach compliance and SNHD was able to proceed with the health permit approval process. The final permitting inspection was conducted, and the permit was approved.
- C. Motown Extreme Theater, 9175 S. Las Vegas Blvd.:** Staff received a complaint alleging that TCS food was being served without a health permit. The facility has a permit exemption which allows the sale of an incidental amount of packaged non-TCS foods. The complaint was verified, staff issued a Cease-and-Desist Order for the sale of TCS foods, and the operator was referred to Plan Review to obtain a permit. Plans were submitted for a drinking establishment, a final permitting inspection was completed, and the facility is now operating as a drinking establishment.
- D. Formula 1 Grandstand at Bellagio Resort and Casino, 3600 S. Las Vegas Blvd.:** Representatives from the Bellagio met with staff to determine what type of permitting is required for the upcoming Formula 1 event. Preliminary plans indicate that there will be three grandstand areas in front of the Bellagio. Each stand will accommodate 800-1000 guests and will house 5-10 bars. There will be one temporary kitchen and outsourced food concessions which will require the Bellagio to obtain an Event Coordinator (EC) permit. Since the event will be recurring, staff recommended an annual EC permit which allows them to host various events throughout the year without the need to apply for a new permit for each event. SNHD Regulations require an EC to ensure adequate potable water supply, disposal of wastewater and solid

waste, restroom facilities with handwashing sinks, power supply, central ware washing facilities, and central refrigeration services. As plans evolve, Bellagio and SNHD staff will continue to communicate to ensure proper permitting, compliance, and public health safety.

- E. **Fabulous Freddy's Splash, 7155 Grand Montecito Pkwy.:** A CPH inspection found multiple violations including employees preventing the drive-thru window from self-closing; household equipment in use; a leak at the faucet of the three-compartment sink; and expired TCS foods. SNHD Regulations require adequate pest control measures for exterior openings, commercial grade equipment, and food to be removed from sale once it is past its expiration date. The manager discarded the expired food and plans to retrain the employees. The permit was approved with a stipulation to correct the violations within ten days.
- F. **Zen Curry, 9700 W. Tropicana Ave.:** Staff conducted a CPH inspection and found that the only walk-in cooler was operating at unsafe temperatures. SNHD Regulations require refrigerators to hold foods at 41° or less. Inadequate refrigeration is an IHH, so the cooler was taken out of service and the facility was closed. The owner provided proof of repair, a reinspection was conducted, and staff verified that the walk-in cooler was operating as designed. The permit was approved.
- G. **XO Liquor MLK, 1374 W. Cheyenne Ave.:** Staff conducted a CPH inspection and found the operator bagging ice and storing it in an unapproved household freezer. A market permit does not allow for open-food handling, so the ice machine could only be used to chill bottled beverages. SNHD Regulations require a food establishment to have adequate ware washing and handwashing facilities when handling open food. Staff issued a Cease-and-Desist Order for ice bagging until the correct permit is obtained. The market permit was approved.
- H. **River 9 Thai, 6386 W. Lake Mead Blvd.:** A CPH inspection resulted in a 22-demerit closure due to lack of adequate refrigeration; improper food temperatures during storage; improper storage of chemicals; lack of sanitizer solution; improper labeling of foods; and food contact surfaces not protected from contamination. The person-in-charge (PIC) had adequate food safety knowledge but lacked active managerial control. Staff provided guidance to correct violations along with handouts and materials for reference. Once all corrections were made, the facility passed an inspection, and the permit was approved.
- I. **Skinny Fats Bar, 140 S. Green Valley Pkwy.:** During a pre-permitting inspection, staff found that the bar equipment along the wall had been improperly installed. Equipment was not installed flush to the wall and sealed. SNHD Regulations require that equipment exposed to spillage or seepage must be sealed to adjoining equipment or walls. The operator said that the equipment has obstructions from existing piping that does not allow the equipment to be flush to the wall. The operator was given the option to add flashing to cover the gap and seal equipment that cannot be flush to the wall. Once the project is complete, the final permitting inspection will be scheduled.
- J. **Plaza Hotel and Casino Carousel Bar Pump Room, 1 S. Main St.:** A final permitting inspection resulted in failure due to the permitted area not having water or adequate refrigeration. Construction of the area had not been completed and the new walk-in cooler was not working. Additionally, construction crews had shut off the water to work on a drain in an adjacent bar. SNHD Regulations require food establishments to have the necessary equipment and infrastructure prior to permit issuance. Once the construction was completed, a second permitting inspection was conducted, and the permit was approved.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	May 2022	May 2023		FY 21-22	FY 22-23	
Total Operation Inspections	532	663	↑	4,740	6,302	↑
Complaint Investigations	40	29	↓	206	226	↑
Inactive Body of Water Surveys	7	8	↑	64	92	↑
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	3	1	↓	29	27	↓
Total Program Services Completed	582	701	↑	5,039	6,647	↑

1. Aquatic Health Operations

- A. Cherrywood Condos III, 3561 Wild Cherry Ct.:** A routine inspection of the spa resulted in an IHH closure for a disconnected disinfection system. Failure to continuously operate disinfectant equipment increases the potential for disease transmission. A reinspection conducted, and the spa was reopened.
- B. Top Golf, 4627 Koval Ln.:** A routine inspection at the Level 3 Pool resulted in an IHH closure for insufficient lifeguards. Only one lifeguard was available that day, so there was no lifeguard to supervise the pool during breaks, posing a drowning risk to bathers. A contingency was added to the lifeguard plan to close the aquatic venue due to insufficient lifeguarding staff. A reinspection was conducted, and the pool was reopened.
- C. Longhorn Motel, 5288 Boulder Hwy.:** A routine inspection of the spa resulted in an IHH closure due to high cyanuric acid. Service records did not contain test levels for cyanuric acid for the previous four months. High cyanuric acid decreases the effectiveness of the disinfectant. A reinspection was conducted, and the spa was reopened.
- D. Silver Sevens, 4100 S. Paradise Rd.:** Routine inspections at the pool and spa resulted in IHH closures due to multiple violations. The pool cyanuric acid level was high, and two gates were not properly self-closing and self-latching. Improperly working gates can allow unauthorized access to the enclosure and pose an increased drowning risk for children. Reinspections were conducted, and both venues were reopened.
- E. Northern Terrace Homeowners Association, 7610 Silver Run Peak Dr.:** Routine inspections at multiple aquatic venues resulted in IHH closures. The east gate into the enclosure was not self-closing, and the wading pool had low disinfectant, which could expose bathers to pathogens. A reinspection was conducted, and all venues were reopened.
- F. Heritage at Cadence, 445 Heritage Bridge Ave.:** A routine inspection at the spa resulted in an IHH closure for a broken drain cover. Broken drain covers pose an entrapment risk to bathers. The spa remains closed at this time.
- G. Fireskye Apartments, 9100 W. Flamingo Rd.:** A routine inspection at the spa resulted in an IHH closure for a gate not self-latching and high disinfectant. A reinspection was conducted, and the spa was reopened.
- H. Country Club at Valley View, 1400 S. Valley View Blvd.:** Routine inspections at the pool and spa resulted in closure due to multiple IHHs. A door entering the enclosure was not self-latching, the pool had high pH and cyanuric acid, and the spa

had high pH and no detectable disinfectant. High pH reduces the effectiveness of the disinfectant. A reinspection was conducted and both venues were reopened.

- I. **Tahiti Condos, 5101 W. Tropicana Ave.:** Routine inspections at the pool and spa resulted in IHH closures for high disinfectant and cyanuric acid. Reinspections were conducted and both venues were reopened.
- J. **La Vie Apartments, 930 Carnegie St.:** Routine inspections at the pool and spa resulted in IHH closures for gates not self-closing and self-latching. Reinspections were conducted and both venues were reopened.

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

Aquatic Health Plan Review	May 2022	May 2023		FY 21-22	FY 22-23	
Total Pre-Permitting Services	622	487	↓	6,931	6,890	↓
New Project Submissions	74	107	↑	890	952	↑
Released Projects	95	103	↑	776	877	↑
Total Projects Currently in Plan Review	371	516	↑			

2. **Aquatic Health Plan Review:**

- A. **Cancun Vacation Resorts, 8335 S. Las Vegas Blvd.:** Plumbing inspections were conducted for the spas. Two of the spas had all the equipment installed and were filled with water, so the plumbing inspection could not be performed. Without a plumbing inspection, the maximum flow rating for the suction outlet fitting assemblies (SOFAs) cannot be verified, which can lead to an entrapment hazard to bathers. The contractor was required to submit photos of the plumbing and sump depths for the spas. The required photos were submitted, and the spas were approved to operate.
- B. **Camp at Electric Daisy Carnival, 7065 Speedway Blvd.:** Final permitting inspections were conducted on four temporary aquatic venues. Temporary fencing, required signage, and depth markers were not in compliance. Onsite staff was able to correct the issues during the inspection, and the aquatic venues were permitted to operate.
- C. **Lake Mead West Apartments, 3265 W. Lake Mead Blvd.:** A lighting survey and pre-plaster inspection were conducted for the pool. Lighting for the water surface area and deck area did not meet the required illumination levels. Construction for the deck, hygiene facilities, and equipment room had not been completed and the aquatic facility gates were not self-closing and self-latching. At a subsequent reinspection, the area lighting was still not compliant. Lighting was compliant at the third lighting inspection and the permit holder was allowed to proceed with construction.
- D. **Summit Club, 11660 Summit Club Dr.:** A pre-plaster inspection was conducted on the Women's Cold Plunge venue. The top and bottom stair risers were measured at nine inches high, while the adjacent risers were measured at 11 inches. SNHD Regulations require that stair risers have a tolerance of not more than 1/2 inch between adjacent risers. The permit holder elected to submit a waiver application for stair riser height rather than demolish and rebuild the stairs since construction was completed and the aquatic facility was projected to open the following week.

The waiver application was reviewed and approved by staff, and the spa was approved to operate.

- E. Travelodge, 2830 S. Las Vegas Blvd.:** A preliminary field visit was conducted at the request of the permit holder to discuss requirements for an unapproved substantial alteration (major remodel) of the pool that had been completed in 2022. During the 2022 routine inspection, the permit holder informed staff that the deep end of the pool had been filled in, resulting in a significant volume change. Any alteration to an aquatic venue, resulting in a change in water volume, requires review and approval of plans by staff. SNHD Regulations require an aquatic venue undergoing a substantial alteration to bring existing conditions at the facility into compliance with the current regulations. During the preliminary visit, various noncompliant conditions were identified including depth markers, deck drainage, SOFAs, hygiene facility, area lighting, recirculation equipment, and aquatic venue enclosure. The possibility of a waiver was discussed for items that may be cost prohibitive. The pool must remain closed until the Plan Review process is completed and construction is approved. Waiver applications and the substantial alteration application have not been submitted yet.

VIII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Partnership for Food Protection (PFP) Training and Credentialing meetings; Association of Food and Drug Officials (AFDO) Healthy People 2030 (HP2030) Norovirus meeting; Council for Food Protection (CFP) Council and New Path meetings; National Environmental Health Association (NEHA) Leadership Academy mentor meetings; presented for the NEHA Leadership Academy on "Hiring Great People"; Nevada Environmental Health Association (NvEHA)/Nevada Food Safety Task Force (NFSTF) Joint Annual Educational Conference; NeoGov system training modules; grant project conversion of trainings to a digital format for use in NeoGov; Violation Standards Document updates; and Food Establishment Inspection Report form and canned comments for Envision Connect updates.
2. RSO staff provided Regulations Update Training in English and Spanish for industry on May 15.
3. Special Processes staff developed new submission forms for Reduced Oxygen Packaging (ROP) Hazard and Critical Control Point (HACCP) plans and a staff guide for ROP held less than 48 hours.
4. Special Processes staff collected data from schools and delis for the Risk Factor Study.
5. Special Processes staff presented HACCP Introduction Training to new Food Operations staff on May 12.
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 eight cook chill/sous vide plans, six 2-barrier plans, 17 other HACCP plans, 13 waivers, and one operational plan in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	May 2022	May 2023		FY 21-22	FY 22-23	
Facility Label Review Submissions	8	28	↑	234	255	↑
Facility Label Review Releases	6	34	↑	257	256	↓
Number of Labels Approved	55	1,043	↑	3,470	3,999	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	May 2022	May 2023		FY 21-22	FY 22-23	
Cook Chill/Sous Vide Submissions	3	3	→	6	6	→
Cook Chill/Sous Vide Releases	0	0	→	3	5	↑
2-Barrier ROP Submissions	0	2	↑	0	8	↑
2-Barrier ROP Releases	0	1	↑	0	9	↑
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	2	↑	2	7	↑
Other Special Processes Releases	0	0	→	2	5	↑

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

Waivers & Operational Plans Review	May 2022	May 2023		FY 21-22	FY 22-23	
Waiver Review Submissions	0	2	↑	13	12	↓
Waiver Review Releases	2	0	↓	13	9	↓
Operational Plan Submissions	0	1	↑	3	2	↓
Operational Plan Releases	0	0	→	4	2	↓

CDS/hh