



Memorandum

Date: April 25, 2024

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* CS
 Cassius Lockett, PhD, *Deputy District Health Officer-Operations* CJ
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Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	March 2023	March 2024		FY 22-23	FY 23-24	
Routine Inspections	2,731	2,623	↓	18,478	18,999	↑
Reinspections	224	185	↓	1,608	1,387	↓
Downgrades	220	158	↓	1,538	1,310	↓
Closures	16	23	↑	116	119	↑
Special Events	88	84	↓	783	648	↓
Temporary Food Establishments & Tasting Event Booths	1,082	1,220	↑	6,183	6,893	↑
TOTALS	4,361	4,293	↓	28,706	29,356	↑

1. Enforcement Actions and Investigations:

- A. **Sweet Shell Enterprises, 104 W. Mayflower Ave.:** On March 4, the facility was closed for an Imminent Health Hazard (IHH), no hot water. Hot water throughout the facility at multiple hand sinks and 3-compartment sinks measured from 65-79°F. The inspector documented five demerits. The facility was reinspected and reopened with five demerits on March 6.
- B. **Bellagio Room Service Kitchen, 3600 S. Las Vegas Blvd.:** During a complaint investigation on March 5, the area was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. There was sewage leaking from the walls and flooding the permitted area. The inspector documented eight demerits. The permitted area was reinspected and reopened with zero demerits on March 6.

- C. Albertsons #4004, 4055 S. Durango Dr.:** During a complaint investigation on March 6, staff found the facility operating with an IHH, no hot water. A plumber was working on the issue and hot water was restored while the inspectors were onsite. Inspectors will return at a later date for an unannounced inspection to ensure definitive repairs in all permitted areas.
- D. Dairy Queen, 7300 N. Aliante Pkwy.:** On March 6, the facility was closed for an IHH, no hot water. The inspector documented 14 demerits. The facility was reinspected and reopened with three demerits on March 7.
- E. Birrieria Los Socios Portable Unit for the Service of Food (PUSF), 4380 S. Decatur Blvd.:** On March 6, the unit was closed for an IHH, other condition or circumstance that may endanger public health. The inspector documented 11 demerits. Violations included: operating at an unapproved location even though the situation was discussed at a previous inspection; sanitizer solution not available or not at recommended concentration; operator unable to show awareness of employee health policy; and food handler working with expired food handler card. Upon further discussion, staff determined that the unit had new ownership. The new owner is required to obtain a new permit prior to operating. The unit remains closed at this time.
- F. Seafood City Supermarket - Meat and Seafood, 7230 Arroyo Crossing Pkwy.:** On March 6, the area was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. There was sewage backing up in the preparation area and customer bathrooms. The area was approved to reopen on March 8.
- G. Jack Cebu Lechon, 4777 E. Charleston Blvd.:** During a C downgrade reinspection on March 7, the facility was closed and referred to SNHD's Food Operations Administrative Process. The inspector documented 23 demerits. There were multiple expired foods and repeat violations. An Intervention Training and reinspection occurred on March 21. The facility was reopened with nine demerits.
- H. Tierra Produce Henderson, 6295 S. Pearl St.:** On March 7, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 19 demerits. On March 21, the facility was found operating and was closed again. The inspector documented 30 demerits. The facility remains closed at this time.
- I. El Taquero Mucho, 2025 E. Sahara Ave.:** On March 8, the unit was closed for multiple IHHs, lack of adequate handwashing facilities and sewage or liquid waste not disposed of in an approved manner. The inspector documented 47 demerits. Violations included: operating on a dirt lot without access to a restroom; operating without an approved commissary or servicing area; selling homemade foods; multiple time/temperature control for safety (TCS) foods in the temperature danger zone; cooking when the hood is turned off or not operational; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; wood being used for food and non-food contact surfaces; no sanitizer solution; chemical used for an unapproved purpose; hand sink blocked; exterior doors not tightly fitted or left open allowing pest entry; probe stem thermometer not readily available; method used for cooling TCS foods did not facilitate rapid cooling; and the Person-in-Charge (PIC) could not demonstrate adequate knowledge of the employee health policy, foodborne illness prevention, application of food safety principles, or the requirements of the regulations. The permit holder permanently closed the unit on March 19.
- J. Hot Dog El Chino, 2505 Stewart Ave.:** On March 8, the unit was closed for an IHH, no hot water. The inspector documented 43 demerits. Violations included: operating without an approved commissary or servicing area; operating outside of approved

health permit (selling high-risk foods with equipment that does not support high-risk food operations); water pump not activated automatically when water is dispensed; selling foods from an unknown or unapproved source; TCS foods in the temperature danger zone; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; potential for food contamination (customers consuming food near food preparation/contact surfaces); no sanitizer solution; hand sink water temperature less than 100°F; and PIC did not demonstrate adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or the requirements of the regulations. The unit remains closed at this time.

- K. Taquizas La Bonita, 1935 Fremont St.:** On March 13, the unit was closed for an IHH, other condition or circumstance that may endanger public health. The unit was open to the public even though a reinspection had not been approved after a previous SNHD closure. The facility was reinspected and reopened with zero demerits on March 27.
- L. Tacos Tijuana, 3150 Paradise Rd.:** On March 14, the unit was closed for an IHH, no hot water. The inspector documented 19 demerits. Violations included: water pump not activated automatically when water is dispensed; water temperature at hand sink and 3-compartment sink measured 63°F; multiple TCS foods in the temperature danger zone; liquid petroleum system not installed and maintained to meet local Fire Department standards and other applicable laws; equipment (single door refrigerator) not approved by American National Standards Institute (ANSI) or equivalent certifying agency; and food handler working without a valid food handler card. The unit remains closed at this time.
- M. Hibachi Time, 1935 Fremont St.:** On March 14, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 19 demerits. Violations included: improper use of 4-hour time as a public health control; wastewater leaking onto the ground; no screw cap cover available; inadequate sanitizer concentration; items stored in the hand sink inhibiting handwashing; and operator unable to show awareness of employee health policy. The unit was reinspected and reopened with zero demerits on March 19.
- N. Metro Pizza, 1420 W. Horizon Ridge Pkwy.:** During a complaint investigation on March 15, the facility was closed for an IHH, no hot water. The facility was reinspected and reopened with three demerits on March 18.
- O. Tacos Tijuana Annual Itinerant, 2930 N. Las Vegas Blvd.:** On March 16, the unit was closed for an IHH, no hot water. The inspector documented five demerits. The facility remains closed at this time.
- P. McCarran iCandy, 5757 Wayne Newton Blvd.:** On March 21, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Sewage was coming out of the floor sink. The inspector documented 13 demerits. The facility was reinspected and reopened with three demerits on March 23.
- Q. Thai St Food, 3137 Sammy Davis Jr Dr.:** On March 21, the facility was closed for an IHH, pest infestation. The inspectors documented 19 demerits. Other violations included foods held at improper temperatures, foods improperly cooled, and multiple food and non-food contact surfaces with heavy food debris and grease buildup. The facility was reinspected and reopened with three demerits on March 27.
- R. Basil N Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.:** On March 22, the facility was closed for an IHH, pest infestation. The inspector documented 51 demerits. The facility was reinspected and reopened with zero demerits on March 27.

- S. **7-Eleven #23192, 5808 Boulder Hwy.:** On March 25, the facility was closed for an IHH, pest infestation. The inspector documented 19 demerits. The facility remains closed at this time.
 - T. **Rice Cake House, 900 E. Karen Ave.:** On March 26, the facility was closed for an IHH, pest infestation. The inspector documented 28 demerits. The facility was reinspected and reopened with zero demerits on March 28.
 - U. **Dutch Bros Coffee #309, 2245 N. Las Vegas Blvd.:** On March 27, the facility was closed for an IHH, pest infestation. The inspector documented 11 demerits. The facility was reinspected and reopened with zero demerits on March 29.
 - V. Multi-agency responses for unpermitted food vendor complaints were conducted throughout the month in conjunction with staff from City of Las Vegas Business Licensing, City of North Las Vegas Police Department, and Las Vegas Metropolitan Police Department. Staff closed 21 unpermitted food vending complaint investigations.
2. **Food Safety Assessment Meetings (FSAMs):**
A. An FSAM was held with the following facility: Vegas Valli Taqueria, 2100 N. Boulder Hwy.
3. **Foodborne Illness Investigations:**
A. **Tacos El Gordo, 2560 W. Sunset Rd.:** On March 6, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
B. **Galpao Gaucho, 3200 S. Las Vegas Blvd.:** On March 18, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
C. **Buffet@Asia, 2380 S. Rainbow Blvd.:** On March 25, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
4. **Onsite Intervention Training:**
A. Onsite Intervention Training was held with the following facilities: Gourmet China, 7785 N. Durango Dr.; Pho Ga Bac Bac, 3775 Spring Mountain Rd.; Sweet Shell Enterprises, 104 W. Mayflower Ave.; Los Cucos Mexican Café, 7315 Arroyo Crossing Pkwy.; Maya Thai, 3310 S. Nellis Blvd.; Jack Cebu Lechon, 4777 E. Charleston Blvd.; and Taquizas La Bonita Mobile Vendor, 1935 Fremont St.

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	March 2023	March 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	11	6	↓	50	52	↑
Adjudicated Hearing Cases	5	0	↓	34	43	↑
Total Cases Received	77	78	↑	656	720	↑
Total Cases Referred to Other Agencies	22	21	↓	180	196	↑
Hearing Penalties Assessed	\$4,750	\$0	↓	\$62,250	\$103,250	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	March 2023	March 2024		FY 22-23	FY 23-24	
Inspections	443	388	↓	2,331	2,390	↑

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

Underground Storage Tanks	March 2023	March 2024		FY 22-23	FY 23-24	
Compliance Inspections	96	82	↓	703	499	↓
Final Installation/Upgrade/Repair Inspections	2	6	↑	18	32	↑
Closure Inspections	0	2	↑	6	10	↑
Spill Report Investigations	1	0	↓	6	11	↑

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

Permitted Disposal Facilities	March 2023	March 2024		FY 22-23	FY 23-24	
Inspections	19	16	↓	183	174	↓
Reinspections	2	2	→	23	17	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	March 2023	March 2024		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	14	2	↓	1,721	1,735	↑
West Nile Virus Surveillance Mosquitoes Tested	15	0	↓	27,910	52,411	↑
West Nile Virus Surveillance Submission Pools Tested	4	0	↓	2,101	2,420	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	1,007	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	27	↑
Mosquito Activity Complaints	0	1	↑	73	688	↑
Elevated Blood Level Home Investigations	1	0	↓	3	4	↑
Legionella Residential Investigations	2	2	→	14	10	↓
Legionella Travel Associated Investigations	4	1	↓	20	17	↓
Public Accommodations Inspections	43	69	↑	342	415	↑
Public Accommodations Complaints	10	24	↑	98	234	↑
Mobile Home/Recreational Vehicle Park Inspections	51	37	↓	180	209	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	13	16	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – American Eagle Recycling; Clean Harbors Recycling; and Clean Harbors Waste Grease
- 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 (7); Waste Grease (2); Materials Recovery (2); Waste Tire Management (2); and Waste to Energy (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in April:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	March 2023	March 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	67	75	↑	517	397	↓
Revised Asbestos Permits Issued	11	11	→	63	38	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	March 2023	March 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	18	7	↓	139	99	↓
Tentative Maps-Lot Count	958	679	↓	9,225	4,220	↓
Final Maps-Received	38	13	↓	209	180	↓
Final Maps-Lot Count	1,384	705	↓	9,081	6,797	↓
Final Maps-Signed	22	17	↓	188	187	↓
Final Maps (Signed)-Lot Count	1,198	811	↓	9,887	8,333	↓
Improvement Plans-Received	22	14	↓	191	165	↓
Improvement Plans-Lot Count	1,126	709	↓	9,429	5,997	↓
Expedited Improvement Plans-Received	18	7	↓	139	99	↓
Expedited Improvement Plans-Lot Count	958	679	↓	9,225	4,220	↓

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

Individual Sewage Disposal Systems	March 2023	March 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	9	2	↓	59	54	↓
Commercial ISDS Permits	0	0	→	2	1	↓
Commercial Holding Tank Permits	2	5	↑	27	24	↓
Residential Tenant Improvements	30	11	↓	236	192	↓
Residential Certifications	0	0	→	3	3	→
Compliance Issues	12	4	↓	88	71	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	March 2023	March 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	0	0	→	33	47	↑
Public Water System Violations Issued	10	9	↓	40	97	↑

2. Safe Drinking Water Activity:

- A. Five *coliform*-present results were reported from routine monitoring events: Harrah’s Las Vegas (no repeat positive results); Hillcrest Manor Water Users Association (no repeat positive results); Las Vegas Valley Water District (one repeat positive result); and Spring Mountains Visitor Gateway (no repeat positive results).
- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Cowboy Trail Rides; Spring Mountain Youth Camp; and Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	March 2023	March 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	97	72	↓	706	699	↓
School Food Facility Complaints	0	3	↑	4	7	↑
School Facility Inspections	101	73	↓	683	684	↑
School Facility Complaints	0	3	↑	18	29	↑
Summer Food Service Surveys	2	0	↓	60	12	↓
Child Care Facility Inspections	49	44	↓	226	245	↑
Child Care Facility Complaints	2	6	↑	3	6	↑
Body Art Facility Inspections	13	12	↓	265	414	↑
Body Art Facility Complaints	3	6	↑	40	37	↓
Body Art Artist Special Event Inspections	2	1	↓	182	36	↓
Total Program Services Completed	269	220	↓	2,187	2,169	↓

1. Schools:

A. Zucker Jewish Academy, 10100 Banburry Cross Dr.: During a routine inspection, staff observed an unpermitted food establishment operating inside the school's permitted kitchen. The School Administration reported that people were leasing the space from the school for their personal business. Staff informed both parties that a separate permit is required for lessees of the permitted school kitchen. The operators of the unpermitted food establishment have started the health permit process. Staff will follow up at a later date to ensure that the school remains in compliance with the regulations.

2. Child Care:

A. Super Genius Kid Center, 5695 N. Rainbow Blvd.: Staff investigated a complaint alleging that the operator was serving food to children in an unsanitary manner. The facility does not have a permitted kitchen but is allowed to serve food to the children as limited by Nevada Revised Statute (NRS) 446. Employee food was comingled with food for the children and the kitchen had unsanitary food contact surfaces. Children's food was being stored and prepared in the teacher's lounge. Then, it was transported to the kitchen to be divided before serving it to the children. The complaint was valid, and facility staff were educated in safe food handling.

B. Imagination Station Early Learning Center and Kitchen, 2488 E. Russell Rd.: Staff responded to a complaint alleging "horrendous conditions" in the permitted kitchen (dirty floors, walls, and oven and no hot water). Some areas of the kitchen had dirty walls, and there was grease buildup on the oven door. The kitchen had adequate hot water, sanitizer, and appropriate test strips. Staff instructed the facility representatives to clean the walls and oven, but the other allegations were unsubstantiated. A concurrent inspection of the childcare facility found violations that required a follow-up inspection to ensure compliance. Violations included: inadequate sanitizer; inadequate cleaning and diapering procedures; inadequate handwashing practices; inadequate hot water; drinking water not adequately

provided; and hazards accessible to children. Staff will follow up to ensure that violations have been corrected.

- C. Springstone Childcare, 7373 Montessori St.:** Staff responded to a report of a gastrointestinal illness outbreak. At the time of the investigation, 13 individuals were out sick with symptoms of gastrointestinal illness. SNHD's Office of Disease Investigation staff conducted the disease investigation and EH staff met with the Facility Administrator to review proper cleaning and disinfecting of surfaces. Facility staff were trained in biohazard response and the proper use of the facility's sanitizers and disinfectants. All the products used for biohazard clean-up were Environmental Protection Agency (EPA) registered and found to be effective at removing Norovirus.
 - D. Stonebridge Learning Academy, 1951 S. Rainbow Blvd.:** Staff investigated a complaint alleging that there was a water leak in the wall behind a hand sink that had caused extensive water damage and possible mold. The room was not in use while repairs to the plumbing and wall were occurring. The affected room had been sealed off from the rest of the facility and the adjoining room was closed as a precaution as well. Staff will follow up when the repairs are completed. The complaint was valid, but facility administration was taking the necessary steps to correct the issue.
- 3. Body Art:**
- A. Rock N Roll Tattoo, 6060 Boulder Hwy.:** Staff investigated a complaint alleging that the shop floors and counters were dirty, food was everywhere, rats were present, and people were smoking cannabis. The complainant also alleged that the facility covered a new tattoo with a paper towel and masking tape to prevent infection. During the investigation, staff did not observe unsanitary conditions and the PIC stated that anyone with food or drink needs to consume it outside of the procedure areas. Staff found no evidence of rats or smoking. The PIC stated that they use sterile gauze pads to cover tattoos as required by the regulations. The complaint was unsubstantiated.
 - B. Hypnotic Tattoo, 3603 N. Las Vegas Blvd.:** During a routine inspection, there was no hot water at the hand sinks. Facility staff determined that the water heater was in disrepair. The permit holder suspended all body art procedures until repairs could be completed. Staff returned the following day to confirm that hot water had been reestablished to the hand sinks.
 - C. 50 Twenty Tattoo, 4015 El Captain Way:** Staff investigated a complaint alleging that an unpermitted tattoo shop was operating and training apprentices. The facility had a valid business license but was operating without a health permit. The owner of the facility was given 48 hours to initiate the permitting process. The complaint was valid, and staff will follow up to ensure compliance.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	March 2023	March 2024		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	0	→	6	2	↓
Total Pre-Permitting Services	1,378	960	↓	11,345	12,098	↑
New Project Submissions	275	200	↓	2,475	2,447	↓
Released Projects	254	184	↓	2,300	2,886	↑
Total Service Requests Currently in Pre-Permitting	1,590	1,285	↓			

1. Enforcement Actions and Investigations:

- A. It's Boba Time, 7155 S. Rainbow Blvd.:** A final permitting inspection was conducted but not approved due to the facility changing the floor plan without providing revised plans. Other violations included: inadequate refrigeration; multiple pieces of missing equipment; and no PIC available to answer food safety questions. Inadequate refrigeration is an IHH, and the facility must be built as specified on the approved plans. SNHD Regulations require a PIC who has food safety knowledge to be present at all times. The revised plans were submitted, a second final permitting inspection was conducted, and the permit was approved.
- B. Peinto Thai Express, 6710 W. Cheyenne Ave.:** An application for a Change of Permit Holder (CPH) with a remodel was submitted. A soda machine and ice machine were added to the front service area, so the applicant was required to provide a hand sink in the area. SNHD Regulations require a handwashing sink to be conveniently located in open-food handling areas. Other violations included a rear door without an air curtain and exposed wood in the kitchen area. SNHD Regulations require exterior doors to be protected from the entry of flying insects and materials in the food handling areas to be durable, smooth, and easily cleanable. The permit was approved with stipulations.
- C. HT Group NV, 3325 W. Oquendo Rd.:** A final permitting inspection was conducted, and staff found two large walk-in coolers that were not functional. Since the facility is a warehouse for dry and refrigerated foods, the operator proposed to stock and sell packaged dry foods and agreed to keep the walk-in coolers empty until approved. The walk-in coolers are being repaired and the applicant will schedule a follow-up inspection prior to use.
- D. Grand Fonda Baja, 750 S. Boulder Hwy.:** A final permitting inspection was conducted but not approved due to multiple refrigeration units not operating properly and the menu being too extensive for the amount of refrigeration space available. The facility does not have a walk-in refrigerator and relies on smaller refrigeration units to maintain cold food. The applicant is required to reduce their menu and limit the amount of cooling due to space limitations. The refrigeration units are in the process of being repaired and the applicant will schedule a second final permitting inspection at a later date.
- E. Island Style Restaurant, 3909 W. Sahara Ave.:** A CPH inspection resulted in closure due to excessive demerits. The inspector documented 30 demerits. Violations included: improper hand washing; hand sinks not properly stocked; food unwholesome; improper food temperatures during storage; food contact surfaces not

properly sanitized; improper labeling; foods not protected from contamination; and several structural deficiencies with ineffective pest control measures. SNHD Regulations require no greater than 15 demerits for a CPH inspection and active managerial control to minimize the risk of foodborne illness. Staff provided guidance to correct violations along with handouts and materials for reference. Once repairs were made and all violations were corrected, a reinspection was conducted, and the permit was approved.

- F. Albertsons #460, 11720 W. Charleston Blvd.:** During an unannounced inspection, Food Operations staff found that changes to refrigeration equipment and plumbing had been made without a remodel permit. The applicant was referred to Plan Review, an application for a remodel was submitted, and plans were reviewed and approved. A remodel inspection will be scheduled after the Building Department approves the plumbing changes.
- G. 4D Commissary #3, 4255 Dean Martin Dr.:** During final permitting inspections for lessees using the commissary, staff noticed violations attributed to the commissary permit holder. Violations included: wastewater backing up from a floor drain; broken floor tiles with standing water near the 3-compartment sink; and no backflow prevention at the mop sink. Wastewater that is not disposed of in an approved manner is an IHH which can lead to closure unless it can be contained. Staff contacted the commissary permit holder to notify them of the situation. A closure would have affected all the businesses who depend on the commissary, so they were allowed to operate under a temporary contingency plan. The issues were corrected within a week without interruption of service.
- H. Maverik #674, 1970 Losee Rd.:** A final permitting inspection was conducted, and staff found several wet zones with exposed wood and wet line penetrations throughout the facility. SNHD Regulations require water impervious materials to be used in wet zones. To correct the issue, the contractor provided a detailed plan to include non-absorbent sleeves to protect the wet-line penetrations of the cabinets and countertops. The permits were approved with stipulations.
- I. Original Harold's Chicken, 23 N. Nellis Blvd.:** During a final permitting inspection, staff observed a small, unsealed section of the floor-wall junction in the kitchen and all of the filters were missing from the ventilation hood. SNHD Regulations require that floor-wall junctions be sealed to prevent pests and moisture intrusion into the wall and ventilation hood systems must be installed and maintained in compliance with sanitation standards. The PIC was instructed to seal the floor-wall junction and install the hood filters. The permit was approved with stipulations.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	March 2023	March 2024		FY 22-23	FY 23-24	
Total Operation Inspections	606	677	↑	5,055	6,535	↑
Complaint Investigations	15	14	↓	181	216	↑
Inactive Body of Water Surveys	11	8	↓	73	66	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	3	↑	26	18	↓
Total Program Services Completed	632	702	↑	5,335	6,835	↑

1. Aquatic Health Operations

- A. Avanti Apartments, 10697 W. Centennial Pkwy.:** A reinspection at the pool resulted in closure due to a broken drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. A reinspection is still pending.
- B. Alton Southern Highlands, 3030 Robert Trent Jones Ln.:** A routine inspection at the spa resulted in an IHH closure for no detectable chlorine. Inadequate disinfection can expose bathers to pathogens that can make them sick. The spa was reinspected the same day and approved to reopen.
- C. Cielo Abierto Apartments, 1290 W. Horizon Ridge Pkwy.:** A routine inspection at the spa resulted in an IHH closure for high chlorine. High chlorine concentration can cause eye, skin, and lung irritation. The spa was reinspected the same day and approved to reopen.
- D. Parq at Camino Apartments, 4555 N. Camino Al Norte:** A routine inspection at the pool and spa resulted in an IHH closure for a gate that did not self-close or self-latch. An improperly working gate increases the risk of children drowning. The pool and spa were reinspected the same day and approved to reopen.
- E. Luxor Hotel and Casino, 3900 S. Las Vegas Blvd.:** A routine inspection at the women’s spa resulted in an IHH closure for multiple violations. The pH and chlorine were high. High pH reduces the effectiveness of chlorine. The spa was reinspected the same day and approved to reopen.
- F. Oquendo Seniors, 8680 W. Oquendo Rd.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The spa did not have any detectable chlorine, the pH and water temperature were high, and the main drain cover was broken. High water temperature can lead to heat stress, dehydration, burns, and rashes. A reinspection was conducted, and the spa was approved to reopen.
- G. The Ogden, 150 N. Las Vegas Blvd.:** A routine inspection at the spa resulted in a closure for multiple IHHs. The entrance gate was not properly self-latching, and the chlorine was high. The spa was reinspected the same day and approved to reopen.
- H. Sonoma Pointe Apartments, 4250 S. Jones Blvd.:** A routine inspection at the pool resulted in an IHH closure for a gap greater than seven inches in the enclosure. Large gaps in the enclosure can increase the risk of children drowning. The inspector temporarily repaired the gap and the permit holder was given 30 days to permanently repair the enclosure. A reinspection is still pending.
- I. Polo Towers, 3745 S. Las Vegas Blvd.:** A routine inspection at the pool resulted in an IHH closure for the entry gate being propped open and left unattended.

Additionally, the gate was not properly self-latching. The pool was reinspected the same day and approved to reopen.

- J. Pacific Islands Green Valley, 2151 N. Green Valley Pkwy.:** A routine inspection at Spa #2 resulted in an IHH closure for multiple violations. The entrance gate did not self-latch. The spa had a broken suction outlet cover, low chlorine, and the water temperature was high. A reinspection is still pending.

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

Aquatic Health Plan Review	March 2023	March 2024		FY 22-23	FY 23-24	
Total Pre-Permitting Services	539	544	↑	4,110	4,287	↑
New Project Submissions	118	110	↓	701	685	↓
Released Projects	52	85	↑	628	707	↑
Total Projects Currently in Plan Review	551	488	↓			

2. Aquatic Health Plan Review:

- A. Silverton Hotel and Casino, 3333 Blue Diamond Rd.:** A pre-plaster inspection was conducted at the pool and spa. Area lighting was not present at the time of the inspection. The pre-plaster inspections were approved with area lighting to be checked at the final permitting inspection which is still pending.
- B. Deer Springs Apartments Building 2, 8850 Echelon Point Dr.:** A plumbing/excavation inspection of the pool revealed that multiple return pipes were located at depths that were too shallow. Failure to maintain return inlets at the proper depth may result in inadequate mixing of water, which can impact water chemistry and filtration. The issue was corrected.
- C. Rio Hotel and Casino, 3700 W. Flamingo Rd.:** A final remodel inspection for deck refinishing resulted in the closure of the Nautilus Pool. The deck is required to slope away from aquatic venues to prevent contaminated water on the deck from reentering the aquatic venue. In addition, multiple depth markers were not accurate to within three inches of the actual water depth as required by SNHD Regulations. At the reinspection, the deck slope appropriately drained water away from the aquatic venue and the depth markers had been corrected to reflect the actual water depth. The remodel was approved.

VIII. REGULATORY SUPPORT

1. Regulatory Support Office (RSO) staff participated in or performed the following activities and participated in the following external meetings: Council for Food Protection (CFP) leadership meetings; 2024 Mentorship Full Team meetings; National Environmental Health Association (NEHA) Food Safety Program Committee meeting; Healthy People 2030 Norovirus Advisory Group meeting; grant project-conversion of trainings to a digital format; creating Accela inspection report comments; 2024 intervention strategy planning; and creating and implementing new hire weekly digital reports.
2. The following Environmental Health Specialists (EHSs) started with the food program on March 4: Adriana Hemberger, Erica Ryan, Derrell Concepcion, and Lilian Hernandez.
3. The following EHSs were released from the food training program: Sarah Erickson, Lauren Weber, Natalya Decicco, and Jonathan Vinh.
4. The RSO Supervisor presented information regarding cottage food operations in

Southern Nevada at the Urban Agricultural Conference held at the Aliante Casino on March 7.

5. RSO staff provided pre-standardization training for seven staff on March 18.
6. The RSO Supervisor attended the CFP Spring Executive Board meeting in Denver, Colorado, on March 26 and 27.
7. RSO staff provided basic food safety training to approximately 27 staff at Los Cucos (7315 Arroyo Crossing Pkwy.) on March 29.
8. RSO 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 Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, 17 other HACCP plans, three waivers, and one operational plan under review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	March 2023	March 2024		FY 22-23	FY 23-24	
Facility Label Review Submissions	42	7	↓	214	156	↓
Facility Label Review Releases	30	4	↓	199	123	↓
Number of Labels Approved	302	9	↓	2,584	1,761	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	March 2023	March 2024		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	1	↑	3	3	→
Cook Chill/Sous Vide Releases	2	0	↓	6	4	↓
2-Barrier ROP Submissions	0	0	→	5	2	↓
2-Barrier ROP Releases	1	0	↓	10	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	4	6	↑
Other Special Processes Releases	1	1	→	3	16	↑

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

Waivers & Operational Plans Review	March 2023	March 2024		FY 22-23	FY 23-24	
Waiver Review Submissions	2	1	↓	10	7	↓
Waiver Review Releases	1	0	↓	8	15	↑
Operational Plan Submissions	1	0	↓	2	3	↑
Operational Plan Releases	0	0	→	4	4	→

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	March 2023	March 2024		FY 22-23	FY 23-24	
Registrations Approved Without Voluntary Label Review	0	19	↑	0	132	↑

CDS/hh