



Memorandum

Date: May 23, 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 J*
 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	April 2023	April 2024		FY 22-23	FY 23-24	
Routine Inspections	2,211	2,640	↑	20,689	21,639	↑
Reinspections	169	175	↑	1,777	1,562	↓
Downgrades	190	192	↑	1,728	1,502	↓
Closures	12	11	↓	128	130	↑
Special Events	114	78	↓	897	726	↓
Temporary Food Establishments & Tasting Event Booths	889	748	↓	7,072	7,641	↑
TOTALS	3,585	3,844	↑	32,291	33,200	↑

1. Enforcement Actions and Investigations:

- A. **Domino’s Pizza #9038, 5831 E. Charleston Blvd.:** On April 1, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 22 demerits. The facility was reinspected and reopened with zero demerits the next day.
- B. **Linq Hotel Rematch Bar, 3535 S. Las Vegas Blvd.:** On April 2, the operator was required to cease operations due to an IHH, no hot water. The inspector documented three demerits. The operator was able to restore the hot water during the inspection and resumed operations with an A grade.
- C. **Tacos y Tortas Juaritos, 439 Rock Quarry Way.:** On April 3, the unit was closed for an IHH, no hot water. Other violations included: time/temperature control for

safety (TCS) foods held in the temperature danger zone; lack of adequate fire suppression system; raw animal products stored above ready-to-eat foods; low sanitizer level; lack of adequate hand washing facilities in the employee restroom; and no mobile unit route sheet provided. The inspector documented 25 demerits. The operator was entered into the Administrative Process due to a history of noncompliance. The unit was reopened with zero demerits on April 9.

- D. Mariscos el Viejon, 2610 E. Lake Mead Blvd.:** On April 3, the unit was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. Wastewater was actively leaking onto the ground at the time of the inspection. Other violations included: expired/unapproved propane system; foods stored directly on the floor; foods not protected from chemical contamination; lack of adequate sanitizer; food contact surfaces excessively soiled; handwash sink inaccessible; foods improperly thawing; reuse of non-cleanable single use storage containers; and no employee health policy. The operator was entered into the Administrative Process due to a history of noncompliance. The unit was reopened with zero demerits on April 15.
- E. Port of Subs #15, 1730 E. Charleston Blvd.:** On April 5, the facility was closed for an IHH, no hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on April 8.
- F. Modern American Diner, 8175 Arville St.:** On April 16, the facility was closed when found operating without a valid health permit. The facility remains closed at this time.
- G. El Herradero Nightclub, 3402 E. Lake Mead Blvd.:** On April 17, the facility was closed for unpaid permit fees. The facility was reopened on April 18.
- H. Marie Callender's LVN Restaurant, 8175 W. Sahara Ave.:** On April 22, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 19 demerits. The operator was able to isolate the problem to one area and repaired the issue within 48 hours. The area was reinspected and reopened with three demerits on April 29.
- I. Westin LV Banquet Dishroom 2nd Floor, 160 E. Flamingo Rd.:** On April 24, the permitted area was closed for an IHH, pest infestation. The inspectors documented six demerits. The permitted area remains closed at this time.
- J. Circle K #3369 Snack Bar, 6490 Boulder Hwy.:** On April 25, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits; The facility remains closed at this time.
- K. Mimosas Gourmet, 3455 S. Durango Dr.:** On April 25, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 14 demerits. The facility was reinspected and reopened with six demerits on April 26.
- L. Joy Burgers, 8560 W. Desert Inn Rd.:** On April 29, the operator was required to cease operations due to an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 33 demerits. A plumber arrived and was able to repair the drain during the inspection. The facility was allowed to resume operations but remains on a C downgrade at this time.
- M. La Morenita LV, 439 Rock Quarry Way.:** On April 29, the unit was closed when found operating while under a Cease-and-Desist Order for an outstanding C downgrade fee. Upon delivery of the invoice on April 30, the owner refused to pay and was informed that their permit will be deleted.
- N. Pho Bistro, 4130 S. Sandhill Rd.:** On April 30, the facility was closed for a failed Unpermitted Change of Owner Identified inspection that exceeded the allowable demerits. The inspector documented 23 demerits. The facility remains closed at this time.

- O. **Subway #60135 Harmon, 3717 S. Las Vegas Blvd.:** On April 30, the facility was closed for an IHH, inadequate refrigeration. The inspector documented 25 demerits. The facility was reinspected and reopened with six demerits on May 1.
- P. Staff closed 36 unpermitted food vending complaint investigations.
- 2. **Foodborne Illness Investigations:**
 - A. **Las Pupusas #3, 945 W. Craig Rd.:** On April 12, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors for foodborne illness including improper cleaning and sanitizing, date labeling, and cooling. The investigation resulted in a B downgrade. A reinspection is still pending.
 - B. **Crossroads Kitchen, 3000 S. Las Vegas Blvd.:** On April 19, staff responded to multiple reports of foodborne illness. Staff observed risk factors for foodborne illness including food being left in the temperature danger zone. The investigation resulted in an A grade.
 - C. **SW Steakhouse, 3131 S. Las Vegas Blvd.:** On April 26, staff responded to multiple reports of foodborne illness associated with shellfish. Staff collected shellfish tag and source information and observed shellfish storage and preparation. No risk factors were observed, and the restaurant maintained their A grade.
- 3. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Tacos y Tortas Juaritos, 439 Rock Quarry Way; Mariscos El Viejon, 2610 E. Lake Mead Blvd.; Fogo de Chao, 360 E. Flamingo Rd.; Nalssso Korean BBQ, 6415 S. Fort Apache Rd.; and Pho Hong, 9210 S. Eastern Ave.
- 4. **Supervisory/Managerial Conferences:**
 - A. A conference was held with the following facility: Dim Sum Cafe, 3700 S. Hualapai Way.

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	April 2023	April 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	3	0	↓	53	52	↓
Adjudicated Hearing Cases	5	9	↑	39	52	↑
Total Cases Received	68	72	↑	724	792	↑
Total Cases Referred to Other Agencies	25	27	↑	205	223	↑
Hearing Penalties Assessed	\$6,750	\$9,750	↑	\$69,000	\$113,000	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	April 2023	April 2024		FY 22-23	FY 23-24	
Inspections	365	381	↑	2,696	2,771	↑

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

Underground Storage Tanks	April 2023	April 2024		FY 22-23	FY 23-24	
Compliance Inspections	89	77	↓	792	576	↓
Final Installation/Upgrade/Repair Inspections	3	1	↓	21	33	↑
Closure Inspections	1	0	↓	7	10	↑
Spill Report Investigations	2	3	↑	8	14	↑

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

Permitted Disposal Facilities	April 2023	April 2024		FY 22-23	FY 23-24	
Inspections	29	22	↓	212	196	↓
Reinspections	2	3	↑	25	20	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	April 2023	April 2024		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	380	428	↑	2,101	2,163	↑
West Nile Virus Surveillance Mosquitoes Tested	399	2,695	↑	28,309	55,106	↑
West Nile Virus Surveillance Submission Pools Tested	82	391	↑	2,183	2,811	↑
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	0	1,145	↑
West Nile Virus Surveillance Positive Submission Pools	0	0	→	0	27	↑
Mosquito Activity Complaints	2	32	↑	75	728	↑
Elevated Blood Level Home Investigations	0	0	→	3	4	↑
Legionella Residential Investigations	1	2	↑	15	12	↓
Legionella Travel Associated Investigations	5	1	↓	25	18	↓
Public Accommodations Inspections	23	24	↑	365	440	↑
Public Accommodations Complaints	10	17	↑	108	251	↑
Mobile Home/Recreational Vehicle Park Inspections	8	6	↓	188	215	↑
Mobile Home/Recreational Vehicle Park Complaints	1	4	↑	14	20	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – Lunas Construction Clean Up (Waste Tire Management); and Lunas Construction Clean Up (Material Recovery)
- 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 (10); Waste Grease (1); Materials Recovery (1); Waste Tire Management (1); and Waste to Energy (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in May:**
None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	April 2023	April 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	88	73	↓	874	716	↓
Revised Asbestos Permits Issued	8	8	→	109	62	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	April 2023	April 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	18	3	↓	157	102	↓
Tentative Maps-Lot Count	808	195	↓	10,024	4,415	↓
Final Maps-Received	23	9	↓	234	189	↓
Final Maps-Lot Count	1,319	190	↓	10,402	6,987	↓
Final Maps-Signed	22	18	↓	209	205	↓
Final Maps (Signed)-Lot Count	1,103	704	↓	10,099	9,037	↓
Improvement Plans-Received	18	8	↓	211	173	↓
Improvement Plans-Lot Count	801	290	↓	10,232	6,287	↓
Expedited Improvement Plans-Received	18	0	↓	139	99	↓
Expedited Improvement Plans-Lot Count	958	0	↓	9,225	4,220	↓

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

Individual Sewage Disposal Systems	April 2023	April 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	7	3	↓	66	57	↓
Commercial ISDS Permits	0	2	↑	2	3	↑
Commercial Holding Tank Permits	0	0	→	27	24	↓
Residential Tenant Improvements	23	27	↑	259	219	↓
Residential Certifications	0	0	→	3	3	→
Compliance Issues	5	4	↓	93	75	↓

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	April 2023	April 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	0	1	↑	33	48	↑
Public Water System Violations Issued	89	5	↓	129	102	↓

2. Safe Drinking Water Activity:

- A. One *coliform*-present result (North Las Vegas Utilities) was reported from routine monitoring events. There were 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	April 2023	April 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	105	85	↓	809	797	↓
School Food Facility Complaints	1	0	↓	6	7	↑
School Facility Inspections	129	93	↓	970	949	↓
School Facility Complaints	2	2	→	34	34	→
Summer Food Service Surveys	0	0	→	60	12	↓
Child Care Facility Inspections	17	17	→	227	251	↑
Child Care Facility Complaints	0	3	↑	19	26	↑
Body Art Facility Inspections	17	11	↓	282	428	↑
Body Art Facility Complaints	4	4	→	44	41	↓
Body Art Artist Special Event Inspections	16	0	↓	198	36	↓
Total Program Services Completed	290	215	↓	2,486	2,581	↑

1. Schools:

- A. **Legacy Traditional Schools Cadence Kitchen, 325 Inflection St.:** Staff conducted a routine inspection and observed a ware washing machine operating without sanitizer. The machine was taken out of service until repairs could be verified; facility staff were able to wash utensils using the three-compartment sink. Three days later, the ware washing machine was still not operating properly so it remained out of service. SNHD staff will return when facility representatives notify them that the machine has been repaired.
- B. **Clark County Detention Center, 330 S. Casino Center Blvd.:** Staff investigated a complaint that alleged food service staff in the Officers Dining Room were serving moldy bread and expired food. A full inspection of the kitchen was conducted, and there was no moldy bread or expired food. The kitchen inspection resulted in an A grade. The complaint was not substantiated.
- C. **Pinecrest Academy Inspirada 2840 Via Contessa:** During a routine inspection of a special event, staff observed a food vendor serving food without the required

temporary food permit. The food and employees were from a permitted food establishment. Several violations were observed including no overhead protection for the food; inadequate hot water; an improper hand wash station; and no available sanitizer during active food service. All the violations were corrected during the inspection and the vendor was allowed to continue operating. The vendor applied for an after-the-fact temporary permit the following week.

2. Body Art:

A. Familia Tattoo, 3421 E. Tropicana Ave.: Staff investigated a complaint alleging that artists were consuming alcohol and cannabis in the facility. Staff spoke with the owner who reported that smoking and consumption of alcohol is not allowed inside of the facility. Staff did not observe any smoking paraphernalia or alcohol at the time of the investigation. The complaint was not substantiated.

B. Illuminati Tattoo, 3247 Sammy Davis Jr. Dr.: Staff investigated a complaint alleging that an artist was inebriated and not practicing good hygiene when applying tattoos. The facility representative stated that the artist in question had an expired health card and was no longer employed by them. Consent forms lacked the required information and were not being maintained as required by SNHD Regulations. A concurrent inspection of the facility found that there were no current spore tests for the autoclave and that the packages processed by the autoclave were not adequately marked with the processing date. A follow-up inspection one week later found that the autoclave had a current spore test, and packages were adequately marked. The content of the consent forms was corrected and is now in compliance with SNHD Regulations. Staff will follow up to ensure that all artists in the facility have the required health cards and patron consent forms are being completely filled out and adequately maintained.

C. Diversity Piercing, 4401 N. Rancho Dr.: During a routine inspection, the Person-in-Charge (PIC) was unable to provide spore test records for the previous year as required by SNHD Regulations. This was a repeat violation from the previous inspection. The operator was given until the end of the day to send the records to SNHD. On the following day, SNHD staff returned to the facility and the PIC was still not unable to obtain testing records, so the facility was closed. A reinspection is still pending.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	April 2023	April 2024		FY 22-23	FY 23-24	
Food Safety Assessment Meetings	0	0	→	6	3	↓
Total Pre-Permitting Services	1,198	1,080	↓	12,543	13,428	↑
New Project Submissions	273	197	↓	2,748	2,688	↓
Released Projects	250	193	↓	2,565	3,134	↑
Total Service Requests Currently in Pre-Permitting	1,604	1,281	↓			

1. **Enforcement Actions and Investigations:**

- A. Broadacres Open Air Marketplace, 2930 N. Las Vegas Blvd.:** Staff joined City of North Las Vegas Building and Pretreatment inspectors at a progress check related to a remodel in the food vendor areas. Broadacres ownership is working to provide permanently plumbed municipal water to each vendor in the food area. This project includes the addition of five grease interceptors. The project will eliminate the vendors' need to transport heavy tanks of water to and from fill and waste discharge areas. Staff noted multiple drains without an air gap. SNHD Regulations require an air gap on all drain lines from food service sinks. The final inspection is still pending.
- B. It's Lit BBQ Late Night, 4325 W. Craig Rd.:** During a final permitting inspection, staff observed a large outdoor smoker behind the restaurant which had not been indicated on the approved plans. SNHD Regulations require an additional barbeque permit to cook outside of the permitted kitchen. The barbeque permit is still pending.
- C. Hangar 502, 502 Nevada Way:** A final permitting inspection resulted in failure due to incomplete equipment installation and no approvals from the Building Department. All construction and equipment installation must be complete, and all building and fire prevention approvals must be obtained prior to the SNHD final permitting inspection. The permits were approved once construction and installation were completed.
- D. El Goodie Stop, 6120 W. Tropicana Ave.:** During a final permitting inspection, staff found the facility stocked and operating. An unapproved three-compartment sink with a single drainboard had been installed. SNHD Regulations require a valid health permit to stock food and operate a facility and two integral drainboards on three-compartment sinks. The permit was not approved, and the owner was directed to remove all food from the facility. A reinspection was approved once the deficiencies were corrected.
- E. Ranch Mediterranean Market, 2235 S. Rainbow Blvd.:** During a final permitting inspection of the bakery, a specialty oven that was not sanitation certified was taken out of service. SNHD Regulations require food equipment to meet the standards for sanitation set by the American National Standards Institute (ANSI). The oven was subsequently evaluated by an ANSI-accredited agency and the evaluation report is under review by SNHD for potential approval. The health permit for the market was approved for the repackaging of spices and dry goods only.
- F. Spicy Zest, 7320 S. Rainbow Blvd.:** A final permitting inspection resulted in failure due to the ventilation hood system not being functional. SNHD Regulations require ventilation systems to be sufficient to prevent grease or condensation from collecting on walls and ceilings. The ventilation hood was repaired, and a reinspection resulted in health permit approval.
- G. Universal Horror Unleashed, 3051 S. Rancho Dr.:** Plans were reviewed for construction of a 110,000 square-foot facility including four bars, catering facilities, a main kitchen, and a quick service food stand. The plans did not include the required ware washing equipment in the service bar area and could not be approved. Plan approval is pending submission of revised plans.
- H. Coyote's Café and Cantina, 4350 E. Sunset Rd.:** During a change of permit holder (CPH) inspection, staff observed damaged and missing floor tiles, a large hole in the wall, and soiled hood filters over the cook line. SNHD Regulations require floor and wall finishes to be smooth and easily cleanable, and floor-wall junctions must be sealed. Ventilation hood systems and hood filters must be clean to prevent accumulated debris and oil from dripping onto food. The PIC was instructed to clean and make repairs. The health permits were approved with stipulations, and staff will follow up during a future routine inspection.

- I. **Palazzo Mott 32, 3325 S. Las Vegas Blvd.:** During final remodel inspections of the dim sum and barbeque permits, staff observed grease dripping on the side of the ventilation hood and a refrigerator was operating at 59°F. Grease dripping from a hood can contaminate foods below and be a fire risk. SNHD Regulations require that refrigerated foods be held at 41°F or less to prevent bacterial growth that can cause foodborne illnesses. The potentially hazardous foods in the refrigerator were voluntarily discarded, and the refrigerator was serviced by onsite technicians. The remodel was approved with stipulations. Staff will follow up on the hood condition during the next routine inspection.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	April 2023	April 2024		FY 22-23	FY 23-24	
Total Operation Inspections	585	968	↑	5,640	7,663	↑
Complaint Investigations	16	25	↑	197	243	↑
Inactive Body of Water Surveys	11	12	↑	84	79	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	26	18	↓
Total Program Services Completed	612	1,005	↑	5,947	8,003	↑

1. Aquatic Health Operations

- A. **Las Vegas Airport Travelodge, 5075 Koval Ln.:** A routine inspection conducted at the pool resulted in closure due to multiple IHHs, gate not self-latching and broken drain cover. An improperly working gate can allow unauthorized access to the enclosure and pose an increased drowning risk for children. Broken drain covers pose entrapment and/or entanglement risks, which could result in drowning. The pool remains closed at this time.
- B. **Hilton Garden Inn LV South Strip, 7830 S. Las Vegas Blvd.:** A routine inspection conducted at the spa resulted in closure due to multiple IHHs, high chlorine and a water temperature of 104.7°F. High chlorine concentration can cause eye, skin, and lung irritation. Water temperatures greater than 104°F can result in heat stress, dehydration, burns, and rashes. A reinspection was conducted the same day, and the spa was approved to reopen.
- C. **Sunset Winds Apartments, 551 Elger Way:** A routine inspection conducted at the NW Spa resulted in closure due to multiple IHHs, no detectable chlorine and high pH. Inadequate chlorine levels can allow the spread of diseases to bathers. High pH reduces the effectiveness of the disinfectant. A reinspection was conducted the same day, and the spa was approved to reopen.
- D. **Paris Hotel, 3655 S. Las Vegas Blvd.:** A routine inspection conducted at the pool resulted in closure due to multiple IHHs, insufficient lifeguard coverage and high chlorine and pH. Not having sufficient lifeguard coverage can result in bather drownings going unnoticed. A reinspection was conducted the same day, and the pool was approved to reopen.
- E. **South Blvd Apartments, 10200 Giles St.:** A routine inspection conducted at the pool resulted in closure due to multiple IHHs, gate not self-closing and high cyanuric

acid level. High cyanuric acid levels inhibit the action of chlorine. A reinspection is still pending.

- F. Parkway Villas, 1125 Century Garden Dr.:** A complaint investigation alleging that the pool water was green resulted in closure. The pool water was green, and the main drain was not visible. Inability to see the bottom of the pool can obscure drowning victims and other hazardous conditions. A reinspection is still pending.
- G. Millennium East, 3580 E. Alexander Rd.:** A routine inspection conducted at the pool resulted in closure for an IHH, no detectable chlorine. The pool was reinspected the same day and approved to reopen.
- H. Monaco Park Apartments, 8350 W. Desert Inn Rd.:** A routine inspection conducted at the pool resulted in closure due to multiple IHHs, no detectable chlorine and high pH. A reinspection was conducted the same day, and the pool was approved to reopen.
- I. Treasure Island, 3300 S. Las Vegas Blvd.:** A routine inspection conducted at the spa resulted in closure for an IHH, broken drain cover. A reinspection was conducted the same day, and the spa was approved to reopen.
- J. The Wyatt Apartments, 7017 S. Buffalo Dr.:** A routine inspection conducted at the North Pool resulted in closure for an IHH, gate not properly self-latching. The pool has been reinspected and approved to reopen.
- K. Soho Lofts, 900 S. Las Vegas Blvd.:** A routine inspection conducted at the spa resulted in closure for an IHH, broken drain covers. A reinspection was conducted the same day, and the spa was approved to reopen.

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

Aquatic Health Plan Review	April 2023	April 2024		FY 22-23	FY 23-24	
Total Pre-Permitting Services	591	620	↑	4,701	4,919	↑
New Project Submissions	91	151	↑	848	1,018	↑
Released Projects	103	98	↓	771	905	↑
Total Projects Currently in Plan Review	518	593	↑			

2. Aquatic Health Plan Review:

- A. Crescent Ridge Apartments, 375 Conestoga Way:** A final remodel inspection was conducted on the pool for installation of a water feature pump. The calculated flow at the pump exceeded the maximum certified flow rate of the installed suction outlet fitting assembly (SOFA). This could lead to a suction entrapment hazard. The operator is going to replace the SOFA with one sized correctly for the pump. The aquatic venue will remain closed until verification of the correction is received by SNHD.
- B. Aqua-Tots Swim School, 617 Mall Ring Cir.:** Lighting and pre-plaster inspections did not pass for the new construction of an indoor pool. The lighting inspection did not meet the minimum required illumination for an indoor aquatic facility. The pre-plaster inspection resulted in multiple violations including doors that did not self-close/latch, incorrect door hardware heights, ultraviolet (UV) disinfection system not sanitation certified, and no drain for the rinse showers. A reinspection is still pending.
- C. The Met Apartments, 2701 N. Rainbow Blvd.:** A final remodel inspection resulted in failure due to the unapproved installation of a filtration pump which lacked the

required suction release function. This could lead to bather entrapment on the SOFA. Once the approved filtration pump was installed, the pool was approved to open.

- D. The Highline, 9235 W. Russell Rd.:** Pre-plaster inspections of the pool and spa resulted in compliance issues including insufficient enclosure height, enclosure gates not installed, enclosure door not self-closing/self-latching, and hand/foot holds present. Failure to maintain a compliant enclosure may result in unauthorized access and an increased risk of drowning for children. A reinspection is still pending.
- E. Glenoak Square Condos, 1751 E. Reno Ave.:** During a final inspection for a skimmer remodel, staff observed a small piece missing from the SOFA. This is an indication that the structural integrity of the drain cover is questionable and therefore considered an IHH. The skimmer remodel was approved but the pool will remain closed until the SOFA is replaced. The homeowner's association has approved a bid to replace the cover with a new one.
- F. Silverton Hotel and Casino, 3333 Blue Diamond Rd.:** During a final permitting inspection, sections of noncompliant area lighting were found, as well as inoperable interlocks on the disinfection systems. Interlocks prevent pool chemicals from mixing and creating hazardous gases. Both issues were corrected during the inspection and the permits were approved.

VIII. REGULATORY SUPPORT

1. 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; Nevada Department of Agriculture/State Veterinarian meeting; Standard 1 verification audit meeting with Northern Nevada Public Health; Food and Drug Administration (FDA) Integrated Food Safety System (IFSS) Regulatory and Laboratory Training System (RLTS) 5-Year Strategic Plan meeting; created Accela inspection report comments; 2024 intervention strategy planning; updated standardization procedures, and created and implemented new hire digital weekly reports.
2. Staff presented at and attended the 2024 Retail Program Standards Symposium (virtually) on April 16-18.
3. Staff attended the 2024 Virtual Self-Assessment and Verification Audit Workshop from April 30 to May 3.
4. Staff provided onsite consumer food safety training to residents of Living Grace Homes Women's Shelter, 149 N. Gibson Rd., on April 4.
5. Special Processes staff facilitated the quarterly Food Safety Partnership meeting on April 2.
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 Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, 18 other HACCP plans, four waivers, and one operational plan in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	April 2023	April 2024		FY 22-23	FY 23-24	
Facility Label Review Submissions	13	23	↑	227	179	↓
Facility Label Review Releases	23	34	↑	222	157	↓
Number of Labels Approved	372	300	↓	2,956	2,061	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	April 2023	April 2024		FY 22-23	FY 23-24	
Cook Chill/Sous Vide Submissions	0	0	→	3	3	→
Cook Chill/Sous Vide Releases	0	0	→	6	4	↓
2-Barrier ROP Submissions	0	0	→	5	2	↓
2-Barrier ROP Releases	0	0	→	10	1	↓
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	1	↑	4	7	↑
Other Special Processes Releases	0	0	→	3	16	↑

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

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

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	April 2023	April 2024		FY 22-23	FY 23-24	
Registrations Approved Without Voluntary Label Review	0	16	↑	0	148	↑