



# Memorandum

**Date:** June 27, 2024

**To:** Southern Nevada District Board of Health

**From:** Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health CS*  
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**Subject:** Environmental Health Division Monthly Report

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## I. FOOD OPERATIONS PROGRAM

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

Food Operation Services	May 2023	May 2024		FY 22-23	FY 23-24	
Routine Inspections	2,200	2,178	↓	22,889	23,817	↑
Reinspections	170	202	↑	1,947	1,764	↓
Downgrades	170	149	↓	1,898	1,651	↓
Closures	13	19	↑	141	149	↑
Special Events	79	90	↑	976	816	↓
Temporary Food Establishments & Tasting Event Booths	994	1,186	↑	8,066	8,827	↑
<b>TOTALS</b>	<b>3,626</b>	<b>3,824</b>	<b>↑</b>	<b>35,917</b>	<b>37,024</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Slice Shared Commissary, 6235 S. Pecos Rd.:** On May 1, the facility was closed for an Imminent Health Hazard (IHH), no potable or hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on May 2.
- B. **Sea Moss Life Annual Itinerant High-Risk (AIHR), 4255 Dean Martin Dr.:** On May 1, the facility was closed for an IHH, no potable water or hot water. The inspector documented 19 demerits. Other violations included: operating without a hand washing station when serving open food; selling foods from an unknown or unapproved supplier or source; absence of sanitizer solution in open food areas during active food preparation; and Person-in-Charge (PIC) unable to demonstrate

adequate knowledge of employee health policy, foodborne illness prevention, application of food safety principles, or the requirements of the regulations. The facility remains closed at this time.

- C. Alex Food Catering, 4181 W. Pioneer Ave.:** On May 2, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 25 demerits. Other violations included: food stored in an unapproved area; time/temperature control for safety (TCS) foods in the temperature danger zone; chemicals not labeled; soiled food contact surfaces; and operator unable to show that food handlers are knowledgeable about the employee health policy. The facility was reinspected and reopened with three demerits on May 24.
- D. Ambrosia, 3200 S. Las Vegas Blvd.:** On May 7, the facility was closed for two IHHs, sewage or liquid waste not disposed of in an approved manner and lack of handwashing facilities. The inspector documented 31 demerits. The facility was reinspected and reopened with zero demerits on May 8.
- E. Good Fella, 5035 S. Fort Apache Rd.:** On May 7, the facility was closed for an IHH, pest infestation. The inspector documented 26 demerits. The facility was reinspected and reopened with three demerits on May 10.
- F. Jamaican Vybz Bar and Grill, 2625 E. Tropicana Ave.:** On May 9, the facility was closed for exceeding 40 demerits during a routine inspection. The inspector documented 60 demerits. The facility was reinspected and reopened with zero demerits on May 24.
- G. Buffalo Wild Wings Grill #117, 7345 S. Durango Dr.:** On May 9, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. There was a sewage backup in the kitchen. The inspector documented 14 demerits. The facility was reinspected and reopened with nine demerits on May 9.
- H. Smith's Grocery Store #331, 840 E. Lake Mead Pkwy.:** During a complaint investigation on May 14, the facility was closed for an IHH, pest infestation. The facility was deep cleaned and had a certified pest control operator service to remediate the pests. The facility was reinspected and reopened with zero demerits on May 15.
- I. Vitos Tacos Mobile, 4181 Pioneer Ave.:** During a survey on May 14, the unit was closed due to issues of noncompliance and operator refusal of access to permitted operations and mobile unit. Multiple mobile vending units (Vitos Tacos) were parked, conducting food operations, and plugged into an unpermitted warehouse. The unit was reinspected and reopened on May 23.
- J. Vitos Tacos Mobile #3, 4181 Pioneer Ave.:** On May 14, the unit was closed for an IHH, other condition or circumstance that may endanger public health. The inspector documented five demerits. Violations included: not reporting to commissary or servicing depot daily when in operation; and mobile vendor parking and utilizing services at an unpermitted warehouse. The unit was reinspected and reopened with zero demerits on May 15.
- K. Little Caesar's Pizza, 7785 N. Durango Dr.:** On May 15, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on May 16.
- L. El Pollo Loco #6019, 2375 E. Sahara Ave.:** During a routine inspection and complaint investigation on May 20, the facility was closed for an IHH, pest infestation. The inspector documented nine demerits. The facility was reinspected and reopened with zero demerits on June 5.

- M. **Milky Way, 6105 S. Fort Apache Rd.:** On May 21, the facility was closed when found operating without a valid health permit. The facility had changed ownership. The inspector documented 41 demerits. The facility remains closed at this time.
  - N. **Southern Chicken and Biscuits at Boulevard Mall, 3480 S. Maryland Pkwy.:** On May 22, the facility was closed due to an outstanding invoice for a Change of Permit Holder (CPH) application. The facility remains closed at this time.
  - O. **Sushi Neko, 5115 Spring Mountain Rd.:** During a complaint investigation on May 23, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The permit holder was required to attend a supervisory conference on May 31 and the facility was closed at that time for structural repairs. The facility was reinspected and reopened with zero demerits on June 4.
  - P. **Thai Style Noodle House, 5135 S. Fort Apache Rd.:** On May 24, the facility was closed for an IHH, pest infestation. The inspector documented 33 demerits. The facility was reinspected and reopened with zero demerits on May 28.
  - Q. **Gordon Ramsay Steak, 3655 S. Las Vegas Blvd:** During a complaint investigation on May 25, the facility was closed for an IHH, no potable or hot water. The inspector documented five demerits. The facility was reinspected and reopened with zero demerits on May 26.
  - R. **Carlito's Burritos, 4300 E. Sunset Rd.:** On May 30, the facility was closed for an IHH, pest infestation. The inspector documented 25 demerits. The facility remains closed at this time.
  - S. **Live Fire Q Bar, 4300 E. Sunset Rd.:** On May 30, the facility was closed for an IHH, pest infestation. The inspector documented 14 demerits. The facility remains closed at this time.
  - T. **Snack Daddy, 3663 S. Las Vegas Blvd.:** On May 30, the facility was closed when found operating without a valid health permit. The facility remains closed at this time.
  - U. Multi-agency responses for unpermitted food vendor complaints were conducted in conjunction with City of Las Vegas Business Licensing and the Las Vegas Metropolitan Police Department.
  - V. Staff closed 29 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **Benihana, 3200 S. Las Vegas Blvd.:** On May 3, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
  - B. **Shake Shack, 3790 S. Las Vegas Blvd.:** On May 8, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
  - C. **Roberto's Taco Shop, 840 S. Rancho Dr.:** On May 17, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - D. **Taco Bell, 2565 E. Tropicana Ave.:** On May 21, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - E. **Chipotle, 8620 W. Sunset Rd.:** On May 29, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
  - F. **Bacchanal, 3750 S. Las Vegas Blvd.:** On May 29, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
  - G. **Cracker Barrel, 8350 Dean Martin Dr.:** On May 31, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.
3. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Alex Food Catering, 4181 W. Pioneer Ave.; and Jamaican Vybz Bar and Grill, 2625 E. Tropicana Ave.
4. **Supervisory/Managerial Conferences:**
- A. A conference was held with the following facility: Sushi Neko, 5115 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 2023	May 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	0	6	↑	53	58	↑
Adjudicated Hearing Cases	5	4	↓	44	56	↑
Total Cases Received	81	78	↓	805	870	↑
Total Cases Referred to Other Agencies	30	31	↑	235	254	↑
Hearing Penalties Assessed	\$13,000	\$4,000	↓	\$82,000	\$117,000	↑

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

Restricted Waste Management	May 2023	May 2024		FY 22-23	FY 23-24	
Inspections	390	384	↓	3,086	3,155	↑

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

Underground Storage Tanks	May 2023	May 2024		FY 22-23	FY 23-24	
Compliance Inspections	85	83	↓	877	659	↓
Final Installation/Upgrade/Repair Inspections	0	3	↑	21	36	↑
Closure Inspections	1	1	→	8	11	↑
Spill Report Investigations	0	0	→	8	14	↑

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

Permitted Disposal Facilities	May 2023	May 2024		FY 22-23	FY 23-24	
Inspections	23	37	↑	235	233	↓
Reinspections	1	1	→	26	21	↓

### III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	May 2023	May 2024		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	533	490	↓	2,634	2,715	↑
West Nile Virus Surveillance Mosquitoes Tested	3,057	11,251	↑	31,129	67,420	↑
West Nile Virus Surveillance Submission Pools Tested	270	635	↑	2,174	3,541	↑
West Nile Virus Surveillance Positive Mosquitoes	0	892	↑	0	1,899	↑
West Nile Virus Surveillance Positive Submission Pools	0	25	↑	0	49	↑
Mosquito Activity Complaints	15	136	↑	90	864	↑
Elevated Blood Level Home Investigations	0	2	↑	3	6	↑
Legionella Residential Investigations	2	2	→	17	14	↓
Legionella Travel Associated Investigations	4	5	↑	29	23	↓
Public Accommodations Inspections	14	20	↑	379	464	↑
Public Accommodations Complaints	22	18	↓	130	271	↑
Mobile Home/Recreational Vehicle Park Inspections	3	2	↓	191	217	↑
Mobile Home/Recreational Vehicle Park Complaints	1	2	↑	15	22	↑

### IV. EH ENGINEERING

#### 1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Paramount Fibers LLC (Recycling Center); Lighthouse Recycling (Recycling Center); SA Recycling - Vegas Valley (Recycling Center); SA Recycling - Losee Road (Recycling Center); and Edgewood (Waste to Energy)
- 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 (6); Waste Grease (1); Materials Recovery (1); and Waste Tire Management (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 2023	May 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	85	94	↑	959	810	↓
Revised Asbestos Permits Issued	13	18	↑	122	80	↓

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

Subdivision Plan Review	May 2023	May 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	14	5	↓	165	107	↓
Tentative Maps-Lot Count	517	465	↓	10,311	4,880	↓
Final Maps-Received	18	24	↑	245	213	↓
Final Maps-Lot Count	925	1,430	↑	10,942	8,417	↓
Final Maps-Signed	21	26	↑	230	231	↑
Final Maps (Signed)-Lot Count	1,144	695	↓	11,243	9,732	↓
Improvement Plans-Received	15	27	↑	225	200	↓
Improvement Plans-Lot Count	908	1,428	↑	11,067	7,715	↓
Expedited Improvement Plans-Received	0	0	→	4	0	↓
Expedited Improvement Plans-Lot Count	0	0	→	19	0	↓

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

Individual Sewage Disposal Systems	May 2023	May 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	9	6	↓	75	63	↓
Commercial ISDS Permits	0	0	→	2	3	↑
Commercial Holding Tank Permits	4	9	↑	31	33	↑
Residential Tenant Improvements	29	24	↓	288	243	↓
Residential Certifications	0	0	→	3	3	→
Compliance Issues	7	4	↓	100	79	↓

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

Safe Drinking Water Program	May 2023	May 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	1	0	↓	34	48	↑
Public Water System Violations Issued	0	37	↑	117	141	↑

**2. Safe Drinking Water Activity:**

- A. One *coliform*-positive result (Desert Sunrise Water Users Assoc.) was reported from routine monitoring events; well sample was *E. coli* negative.
- 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	May 2023	May 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	57	61	↑	866	882	↑
School Food Facility Complaints	0	4	↑	6	11	↑
School Facility Inspections	52	60	↑	1,022	1,035	↑
School Facility Complaints	0	0	→	34	34	→
Summer Food Service Surveys	30	12	↓	90	24	↓
Child Care Facility Inspections	43	27	↓	270	288	↑
Child Care Facility Complaints	3	2	↓	22	28	↑
Body Art Facility Inspections	32	33	↑	314	462	↑
Body Art Facility Complaints	10	6	↓	54	50	↓
Body Art Artist Special Event Inspections	7	1	↓	205	45	↓
<b>Total Program Services Completed</b>	<b>234</b>	<b>206</b>	<b>↓</b>	<b>2,883</b>	<b>2,859</b>	<b>↓</b>

**1. Schools:**

**A. Harmon Elementary School Kitchen, 5351 Hillsboro Ln.:** Staff investigated a complaint alleging that the food was making children sick. School administrative staff reported no complaints of students becoming ill. The food was being held at and reheated to safe temperatures. All food was labeled with expiration dates. Sanitizer was being utilized and at proper strength. The surfaces of the food preparation area appeared to be clean. Kitchen staff were adequately wearing gloves and washing their hands as required. The complaint was not substantiated.

**2. Child Care:**

**A. The Shannon Academy, 8500 Highland Ave.:** During a routine inspection, staff documented a climbable play structure in the backyard that had artificial turf installed underneath it. SNHD Regulations require protective surfacing, such as wood chips, sand, pea gravel, or resilient matting of a depth specified by the equipment manufacturer. Staff discussed the issue with the permit holder and reviewed the need for appropriate fall surfacing under play structures taller than 20 inches to prevent life changing or life ending injuries. The equipment is out of service until SNHD receives adequate documentation that the surfacing was installed to the manufacturer's specifications. Staff will follow up as necessary.

**B. Learning Space Academy 2253 E. Desert Inn Rd:** Staff investigated a complaint alleging that the air conditioning unit was not working in rooms occupied by children, there was a pest infestation, and no shade structure was present in the outdoor play area. The temperature in the toddler room exceeded the maximum allowed temperature of 82°F. Children in the affected room were relocated to rooms with cooler temperatures. Staff did not observe any evidence of pest harborage and the outdoor shade consisted of a shaded patio that provided at least the minimum amount of shade required by the regulations. Staff returned the next day and verified that the air conditioning in the toddler rooms was adequate. The complaint was substantiated.

3. **Body Art:**

**A. Painless Wayne’s Tattoo, 3310 S. Nellis Blvd.:** Staff investigated a complaint alleging that employees were not washing their hands, employees were reusing soiled gloves, and cleaning and disinfection were not occurring. A clean supply of gloves was available at the facility, and staff did not observe any reusing of dirty gloves. An artist who finished a tattoo session was observed washing their hands followed by cleaning and disinfecting the surfaces at their station. The complaint was not substantiated.

**B. Rising from the Ashes Tattoo Studio, 1550 E. Tropicana Ave.:** Staff investigated two complaints alleging that infections occurred after tattoo procedures. The complaints also stated that the shop was dirty, artists were not washing their hands, old ink was being used, and surfaces were not being properly cleaned. The PIC reported that all employees wash their hands prior to starting a tattoo. Staff verified that all hand washing sinks were accessible and adequately stocked. The facility was in a clean condition with disinfectant readily available. Equipment was properly stored in a clean and sanitary manner. Sterilized equipment had adequate expiration dates. During the investigation, an artist entered the facility and adequately washed their hands before commencing any work. One workstation did have expired ink bottles so one complaint was substantiated.

**C. Body Art Industry Meeting:** Staff conducted a hybrid Body Art Industry meeting. Staff from the Special Programs office met with 102 individuals from various Clark County Body Art facilities, 25 were in-person and 77 were virtual. Issues discussed included improvements to the processing of health cards for mentors, body artists, and microbladers; updates on violations staff are observing during their routine inspections; and a discussion on how the regulations could be improved.

VI. **PLAN REVIEW PROGRAM**

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

	May 2023	May 2024		FY 22-23	FY 23-24	
<b>Food Pre-Permitting Services</b>						
<b>Food Safety Assessment Meetings</b>	0	0	→	6	3	↓
<b>Total Pre-Permitting Services</b>	1,299	996	↓	13,800	14,611	↑
<b>New Project Submissions</b>	275	209	↓	2,759	2,738	↓
<b>Released Projects</b>	291	203	↓	2,855	3,371	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,591	1,292	↓			

1. **Enforcement Actions and Investigations:**

**A. Ruan Thai, 3355 E. Tropicana Ave.:** Staff found multiple violations at a CPH inspection. A wok was directly plumbed to sewer; the interior of a reach-in freezer was in severe disrepair; there were unsealed seams and wall penetrations; there was insufficient lighting under the ventilation hood; and the exterior doors were not weather tight. SNHD Regulations require food equipment to be indirectly plumbed to sewer, finishes must be smooth and easily cleanable, lighting in food preparation areas must be 50 foot-candles or greater, and exterior openings must be weather



tight. The permit was approved with a stipulation to correct the deficiencies within 10 days.

- B. Carmelita's Mar Y Tierra, 2021 E. Charleston Blvd.:** A CPH inspection resulted in failure due to an IHH, sewage or liquid waste not disposed of in an approved manner. Multiple floor sinks had sewage backups in the ware washing area. SNHD Regulations require sewage to be conveyed to the point of disposal through an approved sewage system, and food facilities cannot operate with a sewage backup. The operator contacted a plumber to clean out the floor sinks that were obstructed by excessive grease and other debris. The permit was not approved, and a reinspection is still pending.
- C. Pro Foods, 724 S. Boulder Hwy.:** A meeting was conducted with the operator to discuss permitting requirements for wholesaling meat. The operator is in the process of registering with the United States Department of Agriculture (USDA) and wanted to ensure compliance with SNHD. State law requires SNHD to inspect each food establishment located within our state, even if they are registered with a federal entity such as the USDA. An application for a food processing permit is still pending submission.
- D. Horseshoe Las Vegas, 3645 S. Las Vegas Blvd.:** Plans were submitted for twelve seasonal permits for the 2024 World Series of Poker (WSOP) event. SNHD Regulations place restrictions on the size of seasonal permits, limiting them to 200 square feet. Some of the permitted areas will occupy 400 square feet so they will either have to be reduced in size or the areas will need additional permits. The applicant discussed the situation with their management and decided to apply for seven additional permits. All 19 permits were approved with no major violations.
- E. Koolsville Tattoos, 2548 W. Desert Inn Rd.:** A final permitting inspection was conducted for a new tattoo and body piercing establishment inside the Planet13 dispensary. The owner chose to use all disposable tattoo and piercing supplies, eliminating the requirement for a sterilizer and equipment cleaning room. SNHD Regulations require body art establishments to have an equipment cleaning room with a sterilizer if they reuse tattoo or piercing equipment. The permit was approved.
- F. Dirt Dog, 8390 S. Rainbow Blvd.:** Staff conducted a remodel inspection for the addition of a new jockey box bartender station, dump sink, and glasswasher. The remodel was not approved because the glasswasher had no detectable sanitizer. Other violations included: unsealed seams; missing test strips; and a missing scupper drain above the jockey box. SNHD Regulations require equipment to operate as designed, wares to be sanitized, and sanitizer to be tested to ensure proper concentration. The violations were corrected, and a second remodel inspection resulted in approval.
- G. Three Sisters Kimchi, 6370 W. Flamingo Rd.:** Food Operations staff discovered a market operating without a health permit. The business was closed and directed to submit a permit application to Plan Review. SNHD Regulations require food establishments to obtain a health permit prior to operating or opening it to the public. The permit application was submitted, and a final inspection was approved.
- H. Spurs Snack Shack, 1650 E. Quartz Ave.:** A remodel inspection was conducted for the replacement of a permanently plumbed food trailer. The owner was not aware that when they replaced the food trailer, they were required to obtain a remodel permit, so they were already using the new trailer. Once aware, they applied for a permit and a final inspection was approved.
- I. Jersey Mike's Subs, 9560 W. Skye Canyon Dr.:** A final permitting inspection resulted in failure due to inadequate hot water. The contractors had turned off the power to start the installation of an air curtain at the back door. When the power was

restored, the tankless water heater needed to be reset and they were unable to get it to work. Other violations included a non-operational walk-in cooler and unsealed penetrations in the walls and ceiling. SNHD Regulations require adequate refrigeration and hot water for handwashing and ware washing. The violations were corrected at the reinspection, and the permit was approved.

## VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	May 2023	May 2024		FY 22-23	FY 23-24	
<b>Total Operation Inspections</b>	691	767	↑	6,331	8,549	↑
<b>Complaint Investigations</b>	29	23	↓	225	266	↑
<b>Inactive Body of Water Surveys</b>	8	8	→	92	90	↓
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	1	0	↓	27	19	↓
<b>Total Program Services Completed</b>	729	798	↑	6,675	8,924	↑

#### 1. Aquatic Health Operations

- A. Sahara Hotel, 2535 S. Las Vegas Blvd.:** A lifeguard survey resulted in an IHH closure and a mandatory supervisory conference. Lifeguards were not attentive and did not follow the facility's approved lifeguard plan. Inadequate lifeguard surveillance presents an increased drowning risk to bathers. A supervisory conference was held the following day, and the pool was approved to reopen after a reinspection was conducted.
- B. Kingsway Apartments, 2710 Merritt Ave.:** A routine inspection at the pool resulted in an IHH closure due to a gate that did not self-close or self-latch. An improperly working gate poses an increased drowning risk by allowing unattended children to enter the pool area. The pool was reinspected the same day and approved to reopen.
- C. Alexis Park Hotel, 375 E. Harmon Ave.:** A routine inspection conducted at the pool resulted in an IHH closure due to multiple violations. The pH was too high; the entry gate was propped open, left unattended, and was not properly self-latching; lifeguard surveillance was insufficient; and unauthorized access was possible when the pool was closed. High pH reduces the effectiveness of the disinfectant. A reinspection is still pending.
- D. Arioso Apartments, 9270 Quarterhorse Ln.:** A routine inspection at the pool resulted in an IHH closure due to no detectable chlorine. Inadequate disinfection exposes bathers to pathogens that can make them sick. The pool was reinspected the same day and approved to reopen.
- E. Ariva Apartments, 11055 S. Las Vegas Blvd.:** A routine inspection at the pool resulted in an IHH closure due to high chlorine. High chlorine concentration can cause eye, skin, and lung irritation. The pool was reinspected and approved to reopen.
- F. Talavera Apartments, 2251 S. Fort Apache Rd.:** A routine inspection conducted at the pool and spa resulted in IHH closures due to multiple violations. The underwater lights did not have a functional ground fault circuit interrupter (GFCI) resulting in an

electrocution risk to bathers and the entrance gate did not self-close or self-latch. The pool and spa were reinspected the same day and approved to reopen.

- G. Lake Mead Inn, 110 Ville Dr.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa’s filter was disconnected, and chlorine levels were high. A disconnected filter cannot filter the water, increasing bather exposure to pathogens and resulting in cloudy water. A reinspection is still pending.
- H. The Preserve Apartments, 2655 E. Deer Springs Way.:** A routine inspection at the pool resulted in an IHH closure due to entrance gates that did not self-close and self-latch. The pool was reinspected the same day and approved to reopen.
- I. Liberty at Mayfield, 7216 Wild Carrot Ave.:** A routine inspection at the pool resulted in an IHH closure due to an entrance gate that did not self-close. The pool was reinspected the same day and approved to reopen.
- J. Solaire Apartments, 1500 Karen Ave.:** A routine inspection of the seasonally closed pool resulted in a written compliance schedule before reopening. The entrance gate was not self-latching. The pool remains closed pending verification of the gate being repaired.
- K. The Ogden, 150 N. Las Vegas Blvd.:** A routine inspection at the spa resulted in closure due to 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.
- L. Rosewood Park Apartments, 3225 S. Pecos Rd.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The entrance gate was not self-latching, and the chlorine was high. The spa was reinspected the same day and approved to reopen.

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

Aquatic Health Plan Review	May 2023	May 2024		FY 22-23	FY 23-24	
<b>Total Pre-Permitting Services</b>	507	749	↑	5,166	5,647	↑
<b>New Project Submissions</b>	114	102	↓	904	1,073	↑
<b>Released Projects</b>	102	140	↑	826	1,017	↑
<b>Total Projects Currently in Plan Review</b>	516	509	↓			

**2. Aquatic Health Plan Review:**

- A. North Park Living, 4100 Scott Robinson Blvd.:** A pre-plaster inspection found emergency egress doors exiting from the clubhouse into the pool enclosure. This conflicted with the approved egress plan approved by staff. Emergency egress doors leading directly into an aquatic venue enclosure conflict with local building codes, as egress doors cannot be locked. SNHD Regulations require that pool enclosure gates and doors must be capable of being locked from the exterior to prevent unauthorized access when the aquatic venues are not in operation. Correction of the emergency egress path to match approved egress plans is still in progress.
- B. Canyon Gate Country Club, 2001 Canyon Gate Dr.:** A final remodel inspection of the equipment room found that one of the disinfectant feeders had been removed

which could lead to insufficient disinfectant levels in the pool. Once the disinfectant feeder was reinstalled, the pool was approved to open.

- C. Glenoak Square Condos, 1751 E. Reno Ave.:** A final remodel inspection for a skimmer replacement resulted in failure. No flow was observed through the skimmer, and the circulation pump stopped functioning during the inspection. Failure of the circulation system is a hazard as disinfection and filtration of the pool cannot occur when the water is not flowing through the system. A revised Plan Review application has been submitted to replace the pumps and the review is still pending.
- D. Collage Apartments, 6100 Carmen Blvd.:** A non-substantial alteration application was reviewed for the replacement of the suction outlet fitting assembly (SOFA). The spa circulation pump was much higher than the maximum allowable flow rating for the SOFA, which could create a suction entrapment hazard and result in severe injury or death. Additionally, the SOFA configuration in the spa did not correspond with an approved configuration from the manufacturer. The application was not approved and revised plans are still pending.
- E. Aqua-Tots Swim School, 617 Mall Ring Cir.:** Lighting and pre-plaster reinspections were conducted for the new indoor pool. Adequate illumination and lighting were provided; however, several outstanding violations from the previous failed inspection were observed including noncompliant doors; unapproved disinfection and pH control systems; and incomplete construction in the equipment room. Approval to move forward with construction was granted with a list of violations to be corrected prior to the final permitting inspection. The final inspection has been scheduled for the first week in June.
- F. Holiday Inn, 5760 Polaris Ave.:** A final remodel inspection for installation of an automated chemical feed system was conducted. The chlorine and acid chemical injection points were incorrectly installed. The injection points must be sufficiently separated to reduce the likelihood of mixing chemicals in the piping when flow is interrupted which can result in the release of toxic gas when flow resumes. The placement of the injection points was corrected while the inspector was onsite, and the remodel was 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; NEHA Mentorship meeting site visit with Pennsylvania Department of Agriculture; Healthy People 2030 Norovirus Advisory Group meeting; Webinar-“Live from Food Safety Summit-Food Safety Culture: the Journey Continues”; 2024 Nevada Environmental Health Association (NVEHA)/Nevada Food Safety Task Force (NFSTF) Annual Educational Conference; drafting of Accela inspection report comments; updating standardization procedures; and creating and implementing new hire digital weekly reports.
2. Adriana Hemberger was released from the food training program on May 17.
3. Staff attended the 2024 Virtual Self-Assessment and Verification Audit Workshop April 30 through May 3.
4. Staff planned and provided a Special Processes course on May 15 and 16.
5. Regulatory Support Office staff Tara Edwards, Senior Environmental Health Specialist (Sr. EHS) and Nancy Hall, Sr. EHS, organized and provided technical assistance during the NVEHA/NFSTF Joint Annual Educational Conference on May 28 and 29. Christine Sylvis, Environmental Health Supervisor, presented, “The Conference for Food Protection. Who? What? How?” and Erica Ryan, EHS, presented “Technology Changes

- in Public and Environmental Health.”
6. Staff held a Special Processes Non-Compliance Conference with Barry’s Downtown Prime, 8 E. Fremont St., on May 24.
  7. 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	May 2023	May 2024		FY 22-23	FY 23-24	
Facility Label Review Submissions	28	21	↓	255	200	↓
Facility Label Review Releases	34	23	↓	256	180	↓
Number of Labels Approved	1,043	403	↓	3,999	2,464	↓

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

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

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

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

**ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data**

<b>Cottage Food Operations Registrations</b>	<b>May 2023</b>	<b>May 2024</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Registrations Approved Without Voluntary Label Review</b>	0	17	↑	0	165	↑

CDS/hh