



# Memorandum

**Date:** July 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 J*  
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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	June 2023	June 2024		FY 22-23	FY 23-24	
Routine Inspections	2,135	2,538	↑	25,024	26,355	↑
Reinspections	183	160	↓	2,130	1,924	↓
Downgrades	191	190	↓	2,089	1,841	↓
Closures	18	13	↓	159	162	↑
Special Events	51	35	↓	1,027	851	↓
Temporary Food Establishments & Tasting Event Booths	444	189	↓	8,510	9,016	↑
<b>TOTALS</b>	<b>3,022</b>	<b>3,125</b>	<b>↑</b>	<b>38,939</b>	<b>40,149</b>	<b>↑</b>

#### 1. Enforcement Actions and Investigations:

- A. **Southern Taste Seafood Mobile, 939 Empire Mesa Way:** On June 7, the unit was closed for an Imminent Health Hazard (IHH), lack of adequate refrigeration. The inspector documented 25 demerits. The unit was reinspected and reopened with zero demerits on June 11.
- B. **Mang Felix Kitchen, 3528 S. Maryland Pkwy.:** On June 11, the facility was closed for exceeding the allowable demerits on an unpermitted change of owner inspection. The inspector documented 25 demerits. The facility was reinspected and reopened with six demerits on June 18.

- C. **China Passion, 2775 S. Nellis Blvd.:** On June 12, the facility was closed for an IHH, pest infestation. The inspector documented 17 demerits. The facility was reinspected and reopened with three demerits on June 14.
  - D. **Hammons Honey Annual Itinerant Low-Risk (AILR), 2930 N. Las Vegas Blvd.:** On June 13, the unit was closed for a failed annual itinerant inspection resulting in more than 16 demerits. The inspector documented 30 demerits. The unit was reinspected and reopened with zero demerits on June 14.
  - E. **Laos Thai Street Food, 860 E. Twain Ave.:** On June 14, the facility was closed for an IHH, pest infestation. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on June 21.
  - F. **Dippin Dots Kiosk at Cowabunga Canyon, 7055 S. Fort Apache Rd.:** On June 17, the unit was closed for an IHH, no potable water. The inspector documented five demerits. The unit was reinspected and reopened with zero demerits on June 19.
  - G. **Lea Lana's Bananas at Cowabunga Canyon, 7055 S. Fort Apache Rd.:** On June 17, the unit was closed for an IHH, no potable water. The inspector documented 24 demerits. The unit was reinspected and reopened with zero demerits on June 20.
  - H. **Main Street Kitchens Commissary, 809 S. Main St.:** On June 24, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on June 25.
  - I. **A1 Mobile Catering LLC #6, 439 Rock Quarry Way:** On June 25, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 11 demerits. The unit was reinspected and reopened with zero demerits on June 28.
  - J. **Fremont Hotel Casino, 200 Fremont St.:** On June 25, the facility was closed for an IHH, no power. Facility management was conducting scheduled maintenance that included shutting off the power to the whole facility from 12:00 a.m. to 10:00 a.m. per signage on the property. Management did not notify SNHD, and power was not restored until approximately 12:00 p.m. Temperature control for safety (TCS) foods throughout the property ranged from 45°F to 64°F and no temperature logs were maintained for any cold holding units. The facility was reopened the same day once power was restored, and applicable foods were discarded.
  - K. **Pho Vegas, 4251 W. Sahara Ave.:** On June 27, the facility was closed for an IHH, pest infestation. The inspector documented 23 demerits. The facility remains closed at this time, but a reinspection is scheduled for July 3.
  - L. **Antojitos Los Guayabitos, 3085 S. Nellis Blvd.:** On June 28, the facility was closed for two IHHs, liquid waste not disposed of in an approved manner and lack of adequate refrigeration. The inspector documented 40 demerits. The facility remains closed at this time.
  - M. Multi-agency responses for unpermitted food vending complaints were conducted in conjunction with representatives from Clark County Business Licensing, City of Mesquite, and the Las Vegas Metropolitan Police Department.
  - N. Staff closed 20 unpermitted food vending complaint investigations.
2. **Foodborne Illness Investigations:**
- A. **McDonald's, 4501 S. Eastern Ave.:** On June 4, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
  - B. **Little Caesar's, 5180 Blue Diamond Rd.:** On June 6, staff responded to multiple reports of foodborne illness. The facility was self-closed due to intermittent hot water heater outages and the investigation resulted in a B downgrade due to multiple contamination violations. The facility passed a reinspection and returned to an A grade on June 10.
  - C. **It's Sushi, 8410 W. Warm Springs Rd.:** On June 12, staff responded to multiple reports of foodborne illness. The investigation resulted in a closure due to repeat

violations that could cause contamination. On June 13, the facility passed a reinspection and returned to an A grade.

**D. Outback Steakhouse, 521 N. Stephanie St.:** On June 13, staff responded to multiple reports of foodborne illness. Staff observed foodborne illness risk factors including barehand contact and improper cooling. The investigation resulted in a B downgrade. On June 20, the facility passed a reinspection and returned to an A grade.

**E. El Pollo Loco, 2330 S. Rainbow Blvd.:** On June 18, staff responded to a lab-confirmed case of foodborne illness. Staff observed foodborne illness risk factors including missed hand washes and improper warewashing. The investigation resulted in a B downgrade. On July 2, the facility passed a reinspection and returned to an A grade.

**F. Chipotle, 3663 S. Las Vegas Blvd.:** On June 24, 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: It's Sushi, 8410 W. Warm Springs Rd. and China a Go Go, 1983 N. Nellis Blvd.

**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	June 2023	June 2024		FY 22-23	FY 23-24	
Notices of Violations (New & Remails)	7	0	↓	60	58	↓
Adjudicated Hearing Cases	0	4	↑	44	60	↑
Total Cases Received	102	86	↓	907	956	↑
Total Cases Referred to Other Agencies	23	12	↓	258	266	↑
Hearing Penalties Assessed	\$0	\$3,500	↑	\$82,000	\$120,500	↑

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

Restricted Waste Management	June 2023	June 2024		FY 22-23	FY 23-24	
Inspections	345	250	↓	3,431	3,405	↓

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

Underground Storage Tanks	June 2023	June 2024		FY 22-23	FY 23-24	
Compliance Inspections	83	95	↑	960	754	↓
Final Installation/Upgrade/Repair Inspections	3	0	↓	24	36	↑
Closure Inspections	0	0	→	8	11	↑
Spill Report Investigations	1	1	→	9	15	↑

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

Permitted Disposal Facilities	June 2023	June 2024		FY 22-23	FY 23-24	
Inspections	10	3	↓	245	236	↓
Reinspections	2	0	↓	28	21	↓

**III. VECTOR SURVEILLANCE**

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

Vector Surveillance and Other EH Services	June 2023	June 2024		FY 22-23	FY 23-24	
West Nile Virus Surveillance Traps Set	485	495	↑	3,119	3,220	↑
West Nile Virus Surveillance Mosquitoes Tested	8,103	14,222	↑	39,232	83,109	↑
West Nile Virus Surveillance Submission Pools Tested	521	715	↑	2,695	4,311	↑
West Nile Virus Surveillance Positive Mosquitoes	138	5,426	↑	138	9,585	↑
West Nile Virus Surveillance Positive Submission Pools	3	174	↑	3	291	↑
Mosquito Activity Complaints	0	447	↑	0	447	↑
Elevated Blood Level Home Investigations	0	15	↑	0	15	↑
Legionella Residential Investigations	44	213	↑	134	1,077	↑
Legionella Travel Associated Investigations	0	1	↑	3	6	↑
Public Accommodations Inspections	2	9	↑	19	23	↑
Public Accommodations Complaints	10	6	↓	39	24	↓
Mobile Home/Recreational Vehicle Park Inspections	15	7	↓	394	472	↑
Mobile Home/Recreational Vehicle Park Complaints	18	9	↓	148	281	↑

**IV. EH ENGINEERING**

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

- A. **Permits Issued** – Aggregate Industries Sloan (Recycling)
- 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 (1); Materials Recovery (1); and Waste Tire Management (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in July:** Vital Records Control, LLC (Recycling Center)

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

Asbestos Permitting Services	June 2023	June 2024		FY 22-23	FY 23-24	
Asbestos Permits Issued	69	89	↑	1,028	899	↓
Revised Asbestos Permits Issued	5	6	↑	127	86	↓

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

Subdivision Plan Review	June 2023	June 2024		FY 22-23	FY 23-24	
Tentative Maps-Received	17	7	↓	182	114	↓
Tentative Maps-Lot Count	1,059	144	↓	11,370	5,024	↓
Final Maps-Received	20	17	↓	265	230	↓
Final Maps-Lot Count	775	654	↓	11,717	9,071	↓
Final Maps-Signed	17	16	↓	247	247	→
Final Maps (Signed)-Lot Count	661	577	↓	11,904	10,309	↓
Improvement Plans-Received	19	12	↓	244	212	↓
Improvement Plans-Lot Count	806	574	↓	11,873	8,289	↓
Expedited Improvement Plans-Received	1	0	↓	4	0	↓
Expedited Improvement Plans-Lot Count	1	0	↓	19	0	↓

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

Individual Sewage Disposal Systems	June 2023	June 2024		FY 22-23	FY 23-24	
Residential ISDS Permits	3	5	↑	78	68	↓
Commercial ISDS Permits	1	0	↓	3	3	→
Commercial Holding Tank Permits	5	1	↓	36	34	↓
Residential Tenant Improvements	18	22	↑	306	265	↓
Residential Certifications	1	0	↓	4	3	↓
Compliance Issues	11	9	↓	111	88	↓

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

Safe Drinking Water Program	June 2023	June 2024		FY 22-23	FY 23-24	
Public Water System Sanitary Surveys	0	0	→	34	48	↑
Public Water System Violations Issued	0	10	↑	117	152	↑

**2. Safe Drinking Water Activity:**

A. No *coliform*-positive results were reported from routine monitoring events.

- B. Staff continued to monitor water hauling activities for multiple public water systems: Trout Canyon; Laker Plaza; Red Rock Campground; Cowboy Trail Rides; Spring Mountain Youth Camp; Coyote Springs Golf Course; Silverhawk Generating Station; and SCPA Apex Generating Station.

V. **SPECIAL PROGRAMS**

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

Special Programs	June 2023	June 2024		FY 22-23	FY 23-24	
School Food Facility Inspections	0	0	→	866	882	↑
School Food Facility Complaints	1	0	↓	7	11	↑
School Facility Inspections	0	0	→	1,022	1,045	↑
School Facility Complaints	0	0	→	34	24	↓
Summer Food Service Surveys	52	43	↓	142	67	↓
Child Care Facility Inspections	81	38	↓	351	326	↓
Child Care Facility Complaints	2	2	→	24	31	↑
Body Art Facility Inspections	60	49	↓	374	513	↑
Body Art Facility Complaints	1	8	↑	55	59	↑
Body Art Artist Special Event Inspections	6	4	↓	211	49	↓
<b>Total Program Services Completed</b>	<b>203</b>	<b>144</b>	<b>↓</b>	<b>3,086</b>	<b>3,007</b>	<b>↓</b>

1. **Schools:**

A. **Lied Memorial Boys and Girls Club, 2850 S. Lindell Rd.:** Staff investigated a complaint at the Summer Food Service site alleging that sanitation practices were allowing the possible spread of hand, foot, and mouth disease. The investigation revealed no unsanitary conditions. Facility staff follow an approved cleaning policy along with guidance on proper handwashing. Sanitizer is used to clean food contact surfaces and disinfectant is used to clean non-food contact surfaces. The complaint was not substantiated at the time of inspection.

2. **Child Care:**

A. **Bizzy Bee Daycare, 1915 Simmons St.:** During a routine inspection, staff observed numerous violations including improper use of disinfectant on surfaces that require sanitizing; improper diapering procedures; equipment in disrepair; climbable enclosure fencing surrounding a pool; physical and chemical hazards stored in child occupied or accessible areas; and an unapproved portable hand sink in a diaper changing area. The outside play area was removed from use until the fencing conditions could be corrected. The portable sink was removed from use and the diaper changing area was relocated to an area with a proper handwashing station. SNHD staff will follow up to ensure that all violations are corrected.

3. **Body Art:**

A. **Crown Electric Tattoo Company Piercing, 4632 S. Maryland Pkwy.:** Staff investigated a complaint alleging that dermal piercings were being performed at the facility. SNHD Regulations prohibit dermal piercing in body art establishments. Staff spoke with the shop piercer who reported that they do not do any dermal piercing. Staff observed a posted sign stating that they do not offer dermal piercing with a sign

behind the desk stating that they only change the dermal tops. Staff did not observe any equipment or evidence of dermal piercing. The complaint was not substantiated at the time of the inspection.

- B. Posh Beauty PMU, 2530 Saint Rose Pkwy.:** Staff conducted a routine inspection and found that unapproved partitions with doors had been installed around both handwashing sinks, blocking access to the sinks from four workstations. The facility originally had an open floor plan with six stations located in the front. In the back, additional workstations had been added without submitting plans for approval. The person-in-charge (PIC) was instructed to submit plans to SNHD for the additional workstations and to remove the barriers to the handwashing sinks. An application for a remodel was submitted and a reinspection is still pending.
- C. Banter by Pagoda, 625 Grand Central Pkwy.:** During a routine inspection, staff noted that the operator was not maintaining the monthly spore tests for the autoclave and was not using the required Class V indicators in each packet to be sterilized. The PIC stated that the spore test results were kept electronically but were not available. SNHD staff required that the results be provided within 24 hours. The results indicated that the facility was not in operation during the lapse of monthly spore testing because there was no person present who held a body art card and no piercing services were provided. The PIC was informed that they are required to test monthly regardless of the presence of a person holding a body art card. Additionally, the required Class V indicators were obtained.
- D. The Ink Bar Studies, 5770 S. Durango Dr.:** Staff assisted representatives from the Las Vegas Metropolitan Police Department and Clark County Business Licensing with an investigation of the businesses at this location to ensure that all businesses had the proper licenses and permits. One facility, providing microblading services, did not have a health permit. A Cease-and-Desist Order was issued, and the PIC was instructed to apply for a body art permit. An application is still pending.

**VI. PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	June 2023	June 2024		FY 22-23	FY 23-24	
<b>Food Safety Assessment Meetings</b>	0	0	→	6	3	↓
<b>Total Pre-Permitting Services</b>	1,164	896	↓	15,007	15,684	↑
<b>New Project Submissions</b>	276	273	↓	3,299	3,225	↓
<b>Released Projects</b>	147	213	↑	3,013	3,607	↑
<b>Total Service Requests Currently in Pre-Permitting</b>	1,701	1,341	↓			

**1. Enforcement Actions and Investigations:**

- A. Dickey’s Barbecue Pit, 809 N. Main St.:** During a final permitting inspection, staff found that the refrigerated prep table was not working properly with the internal temperature recorded at 61°F. SNHD Regulations require cold foods to be held at 41°F or below. The refrigerator was taken out of service and cannot be placed back into service until the repairs have been verified by SNHD. The permit was approved with stipulations that the corrections are completed within ten days.

- B. Snack Daddy, 3663 S. Las Vegas Blvd.:** Staff found an unpermitted snack store which resulted in closure. SNHD Regulations require food facilities to obtain a health permit prior to stocking food and operating. The operator was directed to contact Plan Review to obtain a health permit. The application process for a market permit was started immediately, a final permitting inspection was completed, and the health permit was approved.
- C. US Pharmatech, 7210 W. Post Rd.:** Plans were reviewed for an after-the-fact remodel of the processing facility. During a call regarding the new National Sanitation Foundation (NSF) Certification, staff learned that new equipment had been installed and new rooms had been constructed without SNHD review or applying for building permits. The facility was referred to the Building Department and SNHD approval is pending a final remodel inspection.
- D. Tachi Ramen, 6111 S. Buffalo Rd.:** During a pre-permitting inspection, staff found equipment did not reflect the originally approved plans and equipment specification sheets. Multiple pieces of equipment did not meet sanitation standards and/or comply with SNHD Regulations. Management was directed to submit as-built plans and relevant equipment information for review and approval. Once the equipment meets regulatory requirements, a final permitting inspection will be scheduled.
- E. Diner Ross at Linq, 3535 S. Las Vegas Blvd.:** During a final inspection, staff found violations including non-operational reach-in freezers and unsealed gaps under bar tops. All freezers must maintain freezing temperatures close to 0°F to ensure all food stays frozen. Gaps under the bar top must be sealed to prevent problems with moisture and pests. The health permits were approved with stipulations and Food Operations staff will verify repairs.
- F. Mang Felix Kitchen, 3528 S. Maryland Pkwy.:** The restaurant was previously closed by Food Operations staff for operating under new ownership without a health permit and excessive demerits. Owners are required to apply for a change of permit holder (CPH) within thirty days of taking over an operational facility and must incur fewer than fifteen demerits during an inspection to avoid closure. Staff reviewed and approved the submitted plans. During the final permitting inspection, a hand sink had been removed from the warewashing area. Hand sinks must be easily accessible, where required, in a food facility. The CPH and remodel were approved with the stipulation that the sink be reinstalled. A follow up survey verified that the hand sink has been reinstalled.

**VII. AQUATIC HEALTH PROGRAM**

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

Aquatic Health Operations	June 2023	June 2024		FY 22-23	FY 23-24	
<b>Total Operation Inspections</b>	665	645	↓	6,995	9,285	↑
<b>Complaint Investigations</b>	53	59	↑	279	336	↑
<b>Inactive Body of Water Surveys</b>	6	10	↑	98	100	↑
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	2	11	↑	29	34	↑
<b>Total Program Services Completed</b>	726	725	↓	7,401	9,755	↑



1. **Aquatic Health Operations**

- A. Renaissance Villas, 5419 W. Tropicana Ave.:** A routine inspection at the pool resulted in closure due to multiple IHHs. The pool had high chlorine and a gap greater than seven inches in the fence. High chlorine concentration can cause eye, skin, and lung irritation. A breach in the enclosure may allow unauthorized access and pose an increased drowning risk for children. Following corrections, the pool was reinspected the same day and approved to reopen.
- B. Vantage Lofts, 201 S. Gibson Rd.:** A routine inspection at the spa resulted in closure due to multiple IHHs. A gate was propped open and unattended, the chlorine level was low, and the filtration system was off. Low disinfectant levels and inadequate filtration can increase bather exposure to pathogens. A reinspection is still pending.
- C. Raintree West Condos, 7950 W. Flamingo Rd.:** A routine inspection of the spa resulted in closure due to multiple IHHs. The spa had high cyanuric acid and a broken drain cover. High cyanuric acid levels inhibit the action of chlorine, which can expose bathers to pathogens. Broken drain covers pose entrapment and/or entanglement risks, which could result in drowning. A reinspection is still pending.
- D. Arroyo Grande Apartments, 225 S. Stephanie St.:** A routine inspection of the spa resulted in closure due to multiple IHHs. The spa had no detectable chlorine and broken glass was found on the deck. Glass in the pool enclosure can cause injuries for bathers walking barefoot. Following corrective actions, the spa was reinspected and approved to reopen.
- E. Rome Park Villas, 4425 W. Rome Blvd.:** A routine inspection of the pool resulted in closure due to multiple IHHs. One gate was not self-closing and the pool had high cyanuric acid. A reinspection is still pending.
- F. Residence at Sierra Vista, 920 Sierra Vista Dr.:** A County Multi-Agency Response Team (CMART) survey conducted at the pool resulted in a closure due to multiple IHHs. The pool water was green and cloudy, and the main drains were not visible. A reinspection is still pending.
- G. Boca Raton Luxury Condos, 2475 W. Serene Ave.:** A routine inspection of the pool resulted in closure due to multiple IHHs. The pool had high chlorine and cyanuric acid and there was a gap greater than seven inches in the fence. The pool was reinspected the same day and approved to reopen.
- H. Bellevue Apartments, 6551 Annie Oakley Dr.:** A routine inspection of the spa resulted in closure due to multiple IHHs. The spa had high chlorine and multiple broken drain covers. A reinspection is still pending.
- I. Vintage Pointe Apartments, 6500 Vegas Dr.:** A routine inspection of the pool resulted in closure due to multiple IHHs. The pool had a broken drain cover and a gap greater than seven inches in the fence. Following corrective actions, the pool was reinspected the same day and approved to reopen.
- J. Caesars Palace, 3570 S. Las Vegas Blvd.:** A routine inspection of the Venus Pool resulted in an IHH closure due to low chlorine. Following corrective actions, the pool was reinspected the same day and approved to reopen.
- K. Echo 1055 Apartments, 1055 E. Tropicana Ave.:** A routine inspection of the pool resulted in an IHH closure due to total absence of chlorine. Following corrective action, the pool was reinspected and approved to reopen.

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

Aquatic Health Plan Review	June 2023	June 2024		FY 22-23	FY 23-24	
<b>Total Pre-Permitting Services</b>	371	570	↑	5,510	6,234	↑
<b>New Project Submissions</b>	138	76	↓	1,049	1,159	↑
<b>Released Projects</b>	64	142	↑	878	1,159	↑
<b>Total Projects Currently in Plan Review</b>	544	458	↓			

**2. Aquatic Health Plan Review:**

- A. Illumina on Raiders Way, 3610 Sunridge Heights Pkwy.:** Pre-plaster inspections of the main pool, lap pool, and spa were not approved due to issues with the enclosure not being six feet high, gaps greater than four inches under and throughout the enclosure fencing, and hand/foot holds on the gates. Failure to maintain a compliant enclosure may lead to unauthorized access. The issues were corrected and the pre-plaster reinspections were approved.
- B. Shade Apartments, 10340 S. Decatur Blvd.:** Excavation and plumbing inspections were conducted for the construction of a new pool and spa. The dimensions and excavation of the aquatic venues adhered to the approved plans, but the plumbing did not coincide with the plans. The plumbing team was given an outdated plan prior to SNHD plan approval. Within a week, the plumbing was corrected and reinspections were conducted and approved.
- C. Rio Hotel and Casino, 3700 W. Flamingo Rd.:** At a final remodel inspection for the spa heater replacement, staff discovered that the circulation pump had been replaced without approval. Unapproved pumps can produce too much or too little flow, which could negatively impact filtration and disinfection, or lead to suction entrapment if the pump flow exceeds the maximum rating for the suction outlet fitting assembly (SOFA). The circulation pump was returned to the approved pump while the inspector was onsite, and the inspection was approved.
- D. Maryland Park, 1101 Dumont Blvd.:** A final remodel reinspection was conducted after the contractor submitted a revised application for a new circulation pump. During a prior inspection, the circulation pump failed to meet flow requirements, which could lead to improper filtration and disinfection of the pool water. The new pump worked appropriately for the system, and the pool was approved to open.
- E. Springhill Suites, 1481 Paseo Verde Pkwy.:** A final remodel inspection was conducted for installation of filtration pumps on the pool and spa. The speeds set on the pumps did not match any of the published performance curves. The performance curves are needed to calculate system flow to ensure the minimum required flow is met and that maximum allowed flows are not exceeded. There were no trained individuals onsite to change the speeds of the pump, so the final remodel inspection was not approved. Reinspections are still pending.

**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 Retail Flexible Funding Model (RFFM) Mentorship Team meetings; National Environmental Health Association (NEHA) Food Safety Program committee meeting; 2024 Intervention Strategy data collection; updated standardization procedures; provided pre-standardization training, and attended Office of Public Health Preparedness (OPHP)

- training.
2. Staff welcomed Jalen Jones and Carlos Herrera to the Food Inspection Training Program on June 10.
  3. Staff traveled to the American Samoa Department of Health (ASDOH) in Pago Pago, American Samoa from May 31 to June 6 to conduct a reverse site visit funded by the NEHA Food and Drug Administration (FDA) RFFM Mentorship Grant Program. Regulatory Support Office (RSO) staff provided food safety training to ASDOH staff, demonstrated risk-based inspection methodology by modeling retail food inspections in local food establishments, and assisted ASDOH with their workplan to gain conformance with the FDA Voluntary National Retail Food Regulatory Program Standards.
  4. Staff hosted representatives from the Wellesley Department of Health (WDH) to conduct a site visit funded by the RFFM Mentorship Grant Program from June 25 to June 27. RSO staff provided training on the FDA Voluntary National Retail Food Regulatory Program Standards. RSO staff also initiated the process of standardizing WDH staff following the FDA's Procedures for Standardization of Retail Food Safety Inspection Officers by completing two standardization exercises in local food establishments.
  5. RSO staff attended and presented at the Association of Food and Drug Officials (AFDO) Annual Educational Conference in Grand Rapids, Michigan from June 9 to 12.
  6. Special Processes staff met with various operators in a virtual setting, via phone calls and WebEx meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently seven cook chill/sous vide plans, seven 2-barrier plans, 24 other HACCP plans, six waivers, and five operational plans in review.
  7. Special Processes staff held a meeting of noncompliance with The M Resort regarding their HACCP plan on June 26.

**IX. SPECIAL PROCESSES**

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

<b>Label Review</b>	<b>June 2023</b>	<b>June 2024</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Facility Label Review Submissions</b>	15	11	↓	270	211	↓
<b>Facility Label Review Releases</b>	18	13	↓	274	193	↓
<b>Number of Labels Approved</b>	152	301	↑	4,151	2,765	↓

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

<b>Special Processes Review</b>	<b>June 2023</b>	<b>June 2024</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Cook Chill/Sous Vide Submissions</b>	9	0	↓	15	3	↓
<b>Cook Chill/Sous Vide Releases</b>	0	0	→	6	4	↓
<b>2-Barrier ROP Submissions</b>	0	0	→	5	2	↓
<b>2-Barrier ROP Releases</b>	0	0	→	10	1	↓
<b>Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)</b>	0	6	↑	4	13	↑
<b>Other Special Processes Releases</b>	0	0	→	4	16	↑

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

<b>Waivers &amp; Operational Plans Review</b>	<b>June 2023</b>	<b>June 2024</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Waiver Review Submissions</b>	1	3	↑	11	11	→
<b>Waiver Review Releases</b>	0	1	↑	10	16	↑
<b>Operational Plan Submissions</b>	0	4	↑	2	7	↑
<b>Operational Plan Releases</b>	1	0	↓	5	4	↓

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

<b>Cottage Food Operations Registrations</b>	<b>June 2023</b>	<b>June 2024</b>		<b>FY 22-23</b>	<b>FY 23-24</b>	
<b>Registrations Approved Without Voluntary Label Review</b>	0	15	↑	0	180	↑