



Memorandum

Date: August 22, 2024

To: Southern Nevada District Board of Health

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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	July 2023	July 2024		FY 23-24	FY 24-25	
Routine Inspections	1,866	2,445	↑	1,866	2,445	↑
Reinspections	160	213	↑	160	213	↑
Downgrades	136	199	↑	136	199	↑
Closures	13	17	↑	13	17	↑
Special Events	46	44	↓	46	44	↓
Temporary Food Establishments & Tasting Event Booths	232	164	↓	232	164	↓
TOTALS	2,453	3,082	↑	2,453	3,082	↑

1. Enforcement Actions and Investigations:

- A. **Sugar Factory American Brasserie, 3717 S. Las Vegas Blvd.:** On July 1, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits later that day.
- B. **Golden Nugget Claim Jumper, 129 E. Fremont St.:** On July 8, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on July 11.
- C. **Golden Nugget Banquet Kitchen 2nd Floor, 129 E. Fremont St.:** On July 8, the area was closed for an IHH, pest infestation. The inspector documented three demerits. The facility was reinspected and reopened with zero demerits on July 11.

- D. **Mimosas Gourmet 3455 S. Durango Dr.:** During a complaint investigation on July 8, the facility was closed for two IHHs, improper wastewater disposal and lack of handwashing facilities. The inspector documented 11 demerits. The bar was reinspected and reopened with zero demerits on July 9. The restaurant was reinspected and reopened with three demerits on July 10.
 - E. **Amari Restaurant, 6825 Tom Rodriguez St.:** On July 11, the facility was closed for an IHH, no hot water. The inspector documented 32 demerits. The facility was reinspected and reopened with nine demerits on July 12.
 - F. **888 BBQ, 4801 Spring Mountain Rd.:** On July 11, the facility was closed for two IHHs, pest infestation and improper wastewater disposal. Sewage was overflowing at the grease interceptor and inside the floor sinks. The inspector documented 11 demerits. The facility was reinspected and reopened with three demerits on July 30.
 - G. **Las Vegas Superstore Seafood, 4801 Spring Mountain Rd.:** On July 11, the facility was closed for an IHH, improper wastewater disposal. The inspector documented 14 demerits. The facility was reinspected and reopened with nine demerits on July 16.
 - H. **Santiago's Taco Shop, 777 E. Twain Ave.:** On July 11, 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 July 15.
 - I. **Carl's Donuts Processing, 6350 Sunset Corporate Dr.:** On July 12, the facility was closed for an IHH, pest infestation. The inspector documented 30 demerits. The facility was reinspected and reopened with zero demerits on July 15.
 - J. **Hummus #3, 7645 S. Rainbow Blvd.:** On July 17, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 25 demerits. The facility was reinspected and reopened with three demerits on July 19.
 - K. **7-Eleven #26071 Snack Bar, 3635 N. Las Vegas Blvd.:** On July 19, the facility was closed for an IHH, no hot water. The inspector documented 19 demerits. The facility was reinspected and reopened with zero demerits on July 24.
 - L. **Capriotti's Sandwich Shop, 170 N. Boulder Hwy.:** On July 22, the facility was closed for an IHH, lack of adequate refrigeration. None of the three refrigeration units onsite were holding food at the proper temperatures. The facility was reinspected and reopened with three demerits the next day.
 - M. **Basil N Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.:** On July 23, the facility was closed for an IHH, pest infestation. The inspector documented 31 demerits. The facility was reinspected and reopened with zero demerits on July 25.
 - N. **Menya Musashi, 4825 S. Rainbow Blvd.:** On July 24, the facility was closed for an IHH, no hot water. The inspector documented 23 demerits. The facility was reinspected and reopened with zero demerits on July 25.
 - O. **El Pollo Loco #6054, 2505 E. Tropicana Ave.:** On July 26, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 16 demerits. The facility was reinspected and reopened with zero demerits on July 26.
 - P. Multi-agency responses for unpermitted food vendor complaints were conducted in conjunction with Clark County Business Licensing, City of Las Vegas Business Licensing, the United States Department of Agriculture, and the Las Vegas Metropolitan Police Department.
 - Q. Staff closed 15 unpermitted food vending complaint investigations.
2. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Supermercado los Compadres, 4381 Stewart Ave.; Nigerian Cuisine, 5006 S. Maryland Pkwy.; Ramen Aku East, 4031 S. Maryland Pkwy.; Seafood City Supermarket, 3890 S. Maryland

Pkwy.; Antojitos Guayabitos Mobile Vendor; 888 BBQ, 4801 Spring Mountain Rd.; and Mimosa's Gourmet, 3455 S. Durango Dr.

3. Supervisory/Managerial Conferences:

- A.** A conference was held with the following facility: Laos Thai Street Food, 860 E. Twain Ave.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	July 2023	July 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	2	5	↑	2	5	↑
Legionella Residential Investigations	2	2	→	2	2	→

4. Outbreak Response:

- A. Liberty Wellness Center, 3970 Paradise Rd.:** On July 11, staff provided a complimentary consultation for this facility that is not regulated by SNHD in response to a lab-confirmed case of foodborne illness. Staff provided educational resources, and the management staff were receptive to the help.
- B. Houston's Hot Chicken, 1500 N. Green Valley Pkwy.:** On July 29, staff responded to a lab-confirmed case of foodborne illness. Staff observed foodborne illness risk factors including improper sanitizing of raw chicken areas and foods held in the temperature danger zone. The investigation resulted in a B downgrade. A reinspection is still pending.
- C. CrunCheese, 4284 Spring Mountain Rd.:** On July 30, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.
- D. Jersey Mike's Subs, 2345 Via Inspirada:** On July 30, staff responded to multiple reports of foodborne illness. Staff discovered that the walk-in cooler had gone down earlier that week but had been repaired right before SNHD staff arrived. The investigation resulted in an A grade.
- E. Hattie B's Hot Chicken, 3708 S. Las Vegas Blvd.:** On July 31, staff responded to multiple reports of foodborne illness. The investigation resulted in an A grade.

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	July 2023	July 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	0	0	→	0	0	→
Adjudicated Hearing Cases	8	3	↓	8	3	↓
Total Cases Received	70	67	↓	70	67	↓
Total Cases Referred to Other Agencies	17	29	↑	17	29	↑
Hearing Penalties Assessed	\$6,250	\$1,500	↓	\$6,250	\$1,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	July 2023	July 2024		FY 23-24	FY 24-25	
Inspections	252	328	↑	252	328	↑

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

Underground Storage Tanks	July 2023	July 2024		FY 23-24	FY 24-25	
Compliance Inspections	69	106	↑	69	106	↑
Final Installation/Upgrade/Repair Inspections	0	1	↑	0	1	↑
Closure Inspections	2	1	↓	2	1	↓
Spill Report Investigations	1	1	→	1	1	→

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

Permitted Disposal Facilities	July 2023	July 2024		FY 23-24	FY 24-25	
Inspections	22	26	↑	22	26	↑
Reinspections	1	1	→	1	1	→

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	July 2023	July 2024		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	435	479	↑	435	479	↑
West Nile Virus Surveillance Mosquitoes Tested	5,106	6,591	↑	5,106	6,591	↑
West Nile Virus Surveillance Submission Pools Tested	386	430	↑	386	430	↑
West Nile Virus Surveillance Positive Mosquitoes	31	3,371	↑	31	3,371	↑
West Nile Virus Surveillance Positive Submission Pools	1	116	↑	1	116	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	136	↑	0	136	↑
St. Louis Encephalitis Surveillance Positive Submission Pools	0	6	↑	0	6	↑
Mosquito Activity Complaints	29	51	↑	29	51	↑
Public Accommodations Inspections	11	6	↓	11	6	↓
Public Accommodations Complaints	25	29	↑	25	29	↑
Mobile Home/Recreational Vehicle Park Inspections	0	0	→	0	0	→
Mobile Home/Recreational Vehicle Park Complaints	0	2	↑	0	2	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Boulder Sand and Gravel - Hollywood (Recycling) and Werdco Sand and Gravel (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 (5); Waste Grease (3); Materials Recovery (1); Waste Tire Management (1); and Storage Bin (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in August:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	July 2023	July 2024		FY 23-24	FY 24-25	
Asbestos Permits Issued	63	80	↑	63	80	↑
Revised Asbestos Permits Issued	7	11	↑	7	11	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	July 2023	July 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	16	21	↑	16	21	↑
Tentative Maps-Lot Count	632	1,577	↑	632	1,577	↑
Final Maps-Received	24	14	↓	24	14	↓
Final Maps-Lot Count	971	421	↓	971	421	↓
Final Maps-Signed	24	16	↓	24	16	↓
Final Maps (Signed)-Lot Count	913	892	↓	913	892	↓
Improvement Plans-Received	19	16	↓	19	16	↓
Improvement Plans-Lot Count	711	590	↓	711	590	↓
Expedited Improvement Plans-Received	0	0	→	0	0	→
Expedited Improvement Plans-Lot Count	0	0	→	0	0	→

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

Individual Sewage Disposal Systems	July 2023	July 2024		FY 23-24	FY 24-25	
Residential ISDS Permits	4	4	→	4	4	→
Commercial ISDS Permits	0	0	→	0	0	→
Commercial Holding Tank Permits	0	0	→	0	0	→
Residential Tenant Improvements	21	17	↓	21	17	↓
Residential Certifications	1	0	↓	1	0	↓
Compliance Issues	9	11	↑	9	11	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	July 2023	July 2024		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	1	2	↑	1	2	↑
Public Water System Violations Issued	1	13	↑	1	13	↑

2. Safe Drinking Water Activity:

A. Twelve *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative.

- **Cowboy Trail Rides:** One routine sample was both *coliform* and *E. coli* positive. The repeat samples were both *coliform* and *E. coli* negative.
 - **First Sloan Industrial Water System:** One routine sample was *coliform* positive. The repeat samples were *coliform* negative.
 - **Las Vegas Valley Water District:** Three routine samples were *coliform* positive. The repeat samples were *coliform* negative.
 - **North Las Vegas Utilities:** One routine sample was *coliform* positive. The repeat samples were *coliform* negative.
 - **Shetland Water District:** One routine sample was both *coliform* and *E. coli* positive. Four repeat samples were *coliform* positive and *E. coli* negative. This triggered a Treatment Technique Assessment which staff completed on July 18. Corrective actions by the public water system team are required by August 10.
 - **Spring Mountain Youth Camp:** One routine sample was *coliform* positive. The repeat samples were *coliform* 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; Coyote Springs Golf Course; Solar project adjoining Silverhawk Generating Station; and SCPPA Apex Generating Station.
- C.** Staff continued to monitor the Tier 1 nitrate issue at Blue Diamond and Rainbow NW Plaza public water system.
- D.** Staff collaborated with the Nevada Division of Environmental Protection (NDEP) Bureau of Safe Drinking Water (BSDW) regarding the invalidation of multiple copper samples at public water systems (2023 to date). The invalidations were a result of improper laboratory analytical methods at Asset Laboratory-Las Vegas. The effected public water systems have been notified.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	July 2023	July 2024		FY 23-24	FY 24-25	
School Food Facility Inspections	0	0	→	0	0	→
School Food Facility Complaints	0	1	↑	0	1	↑
School Facility Inspections	0	1	↑	0	1	↑
School Facility Complaints	0	3	↑	0	3	↑
Summer Food Service Surveys	0	13	↑	0	13	↑
Child Care Facility Inspections	25	56	↑	25	56	↑
Child Care Facility Complaints	2	5	↑	2	5	↑
Body Art Facility Inspections	72	75	↑	72	75	↑
Body Art Facility Complaints	7	6	↓	7	6	↓
Body Art Artist Special Event Inspections	3	2	↓	3	2	↓
Total Program Services Completed	109	166	↑	109	166	↑

1. **Child Care:**

- A. Kid City USA Las Vegas 2, 5120 S. Eastern Ave.:** During a routine inspection, staff observed several violations that require a follow-up inspection. Violations included: excessive sanitizer strength; appropriate cleaning processes not being followed; sanitizer used to clean the diapering station; disinfectant used to clean mouth toys; improper diapering procedures; inadequate supply of hot water in the infant room; and hazards accessible to children. A reinspection is still pending.
- B. New Future Learning Daycare Center, 4610 Monterrey Ave.:** During a routine inspection, staff observed several violations that require follow-up inspection. Violations included excessive sanitizer strength; appropriate cleaning processes not being followed; disinfectant being used to clean mouth toys and tabletops; cracked playground equipment; a climbable outdoor barrier; and foot covers in the infant room not being worn correctly. A reinspection is still pending.
- C. Bizzy Bee Daycare, 1915 Simmons St.:** As a result of repeated non-complaint inspections, an intervention conference was held with the permit holder and Assistant Director. During the intervention, staff reviewed recurrent violations that included hazards accessible to children. Additionally, food safety and proper cleaning were discussed. Staff assisted the facility representatives in developing a plan to provide training to facility staff in diapering procedures, handwashing, and proper cleaning. The facility representatives will be required to create routine facility cleaning schedules and logs for various surfaces found in the facility and the logs will be maintained for 30 days. Staff also provided additional resources that can be used by the facility representatives to assist in development of their training program and will continue to monitor the facility to ensure that it remains in compliance with the SNHD Regulations.
- D. KinderCare Learning Center, 3570 N. Buffalo Dr.:** As a result of repeated non-complaint inspections, an intervention conference was held with a regional representative and the facility's Director. During the intervention, staff reviewed recurrent violations that included improper diapering procedures; inadequate hot water supplies; inadequate maintenance of furnishings; and inadequate cleaning of toys. Staff assisted the facility representatives in developing a plan to provide training to facility staff on appropriate diapering and cleaning procedures. Staff also provided additional resources that can be used by the facility representatives to assist in development of their training program and will continue to monitor the facility to ensure that it remains in compliance with the SNHD Regulations.

2. **Body Art:**

- A. Posh Tattoo LV 8930 S. Maryland Pkwy.:** During a routine inspection, staff observed evidence of unpermitted piercing including multiple piercing instruments, sterilized jewelry pouches, and an in-use autoclave with no records of a spore test. The permit holder was ordered to suspend piercing operations and submit an application to SNHD for a piercing permit. Written approval by SNHD must be given before the facility can resume piercing operations.
- B. All "N" Tattoo, 3430 E. Tropicana Ave.:** Staff investigated a complaint alleging that there was no hot water at the hand sinks and artists were working without valid health cards. No hot water was available and there was no responsible person with body art knowledge onsite at the time of the investigation. The hot water was fixed while the inspector was onsite. Staff will follow up to ensure that the facility remains in compliance.
- C. Pogi Tattoo, 3460 E. Sunset Rd.:** During a routine inspection, staff found an added workstation that was not approved by SNHD. An enclosed utility room had been converted into a workstation with the addition of a plumbed handwashing sink. The

room was in use at the time of the inspection. Staff took the unapproved workstation out of service and the permit holder was instructed to submit plans for a remodel. The room is not to be used until written approval is received from SNHD. The permit holder submitted plans for a remodel and a final inspection is still pending.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

Food Pre-Permitting Services	July 2023	July 2024		FY 23-24	FY 24-25	
Food Safety Assessment Meetings	1	0	↓	1	0	↓
Total Pre-Permitting Services	1,152	914	↓	1,152	914	↓
New Project Submissions	255	216	↓	255	216	↓
Released Projects	350	196	↓	350	196	↓
Total Service Requests Currently in Pre-Permitting	1,615	1,365	↓			

1. Enforcement Actions and Investigations:

- A. Arata Sushi, 3250 N. Tenaya Ave.:** During a Change of Permit Holder (CPH) inspection, staff found violations that included food stored on the floor, gaps at the back door, and an unapproved ice machine. SNHD Regulations require food to be stored at least six inches off of the floor, exterior doors to be weather tight, and that equipment meet American National Standards Institute (ANSI) standards for sanitation. The operator agreed to purchase additional shelving for food storage, seal the gap at the exterior door, and replace the ice machine. The permit was approved with stipulations.
- B. Substance, 450 Fremont St.:** During a pre-permitting inspection, staff found that the equipment ordered for the back bar did not fit inside the bar area due to concrete enclaves. The contractor modified the enclaves to ensure that the equipment would fit according to the approved plans. A final permitting inspection was conducted, and the permit was approved.
- C. Taqueria El Gil, 4966 Boulder Hwy.:** During a final permitting inspection, staff found a drive-thru window that was not protected from the entry of flying pests and a food service sink that was directly connected to sewer. SNHD Regulations require exterior openings that lead into a food preparation area to be protected from flying pests and backflow protection for food equipment. The health permit was approved with stipulations.
- D. Cowabunga Canyon, 7055 S. Fort Apache Rd.:** Plans were reviewed for an open-air permit. The permit application was submitted with a request to have the final permitting inspection the next day. SNHD Regulations require plans to be submitted for review 30 days prior to the anticipated operation date to allow for processing and review time. In this case, the owner was able to submit a Temporary Food Establishment permit and operate for up to 14 days until the permanent health permit could be issued. The health permit was approved within two weeks.
- E. Rio Gift Shop, 3700 W. Flamingo Rd.:** During a CPH inspection, staff found the walk-in cooler holding temperatures between 43-46°F. SNHD Regulations require refrigeration to hold food at 41°F or below. The walk-in was taken out of service and

the time/temperature control for safety (TCS) food was removed and stored in an operational refrigeration unit. The permit was approved with stipulations.

- F. **888 Seafood Market, 4375 S. Buffalo Dr.:** Food Operations staff referred this facility to Plan Review due to an unapproved remodel and expansion. The operator had expanded into a neighboring suite and added 16 new live seafood tanks and a walk-in cooler. SNHD Regulations require submission of plans for review and approval prior to remodeling. The plans were approved, and the remodel inspection was approved with stipulations to provide a one-inch air gap for drain lines from the food equipment, remove bricks from under the reach-in refrigerator, and seal non-moveable equipment to the floor. A final permitting inspection is still pending for the second suite since that is under a separate permit.
- G. **Costco Wholesale Grocery, 801 S. Pavilion Center Dr.:** During a pre-permitting inspection for a restroom remodel, staff found an unpermitted, temporary restroom trailer in use. Wastewater storage tanks that are larger than 500 gallons must be permitted by SNHD. The contractor has submitted a Temporary Holding Tank application. A final remodel inspection is still pending.
- H. **The Spot, 8410 W. Desert Inn Rd.:** Food Operations staff referred this facility to Plan Review due to an unapproved remodel. The permit holder failed to submit plans after three months, so the new equipment was taken out of use. Once the equipment was taken out of use, the operator submitted remodel plans, but they were inaccurate because they did not include a fryer at the cookline. Revised plans were submitted, and a final remodel inspection is pending Fire Prevention approval.
- I. **Rally's, 6416 W. Cheyenne Ave.:** Plans were reviewed and approved with stipulations. The plumbing plans did not show all of the waste line connections from the floor sinks to the grease interceptor. Additionally, a hand sink may be required at one of the drive-thru windows, but a further evaluation will be made during a pre-permitting inspection.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	July 2023	July 2024		FY 23-24	FY 24-25	
Total Operation Inspections	687	874	↑	687	874	↑
Complaint Investigations	68	55	↓	68	55	↓
Inactive Body of Water Surveys	9	7	↓	9	7	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	7	11	↑	7	11	↑
Total Program Services Completed	771	947	↑	771	947	↑

1. Aquatic Health Operations

- A. **Turnberry Tower West, 322 E. Karen Ave.:** A routine inspection at the pool resulted in an IHH closure for a broken drain cover. A damaged drain cover poses an entrapment hazard and increases the risk of drowning. The drain cover was replaced, and the pool was reinspected and approved to reopen the same day.
- B. **Borgata Condominiums, 4400 S. Jones Blvd.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. The pool had high cyanuric acid

and gaps in the enclosure that measured greater than eight inches. High cyanuric acid reduces the effectiveness of chlorine and gaps in the enclosure increase the risk of drowning. The gaps were temporarily repaired. The venue is currently closed, and a reinspection will be done once the permanent repairs are completed.

- C. Lake Las Vegas Sports Club, 101 Via Vin Santo:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. A gate did not self-latch and the cyanuric acid was high. A gate that doesn't work properly increases the risk of drowning. Following corrective actions, the spa was reinspected and approved to reopen the same day.
- D. Top Golf Level 3 Pool, 4627 Koval Ln.:** A routine inspection and two complaint investigations at the pool resulted in an IHH closure due to multiple violations. A supervisory conference was also required. Lifeguards were inattentive and not following their approved lifeguard plan. Inadequate lifeguard surveillance increases the risk of drowning. The pool's disinfection system was off while the pool was accessible to bathers and a door was unable to self-latch. Inadequate disinfection can expose bathers to pathogens that can make them sick. The supervisory conference was held six days later, and the pool was approved to reopen after a reinspection was conducted.
- E. Stonegate Apartments, 5075 Spyglass Hill Dr.:** A routine inspection at the pool resulted in an IHH closure due to multiple violations. A gate did not self-close and there was no functional safety equipment present in the enclosure. Failure to maintain functional safety equipment poses an increased drowning risk by preventing adequate assistance during a water rescue. Following corrective actions, the pool was reinspected and approved to reopen the same day.
- F. Nobel Park Apartments, 5353 W. Desert Inn Rd.:** A survey at the spa resulted in an IHH closure due to high chlorine. High chlorine concentration can cause eye, skin, and lung irritation. Following corrective action, the spa was reinspected and approved to reopen the same day.
- G. Chateaux Bordeaux, 1616 N. Torrey Pines Dr.:** A reinspection at the pool failed due to multiple violations. The pool had no detectable chlorine and high cyanuric acid. Inadequate disinfection exposes bathers to pathogens that can make them sick. A reinspection is still pending, and the pool remains closed.
- H. The Avondale Apartments, 9225 W. Charleston Blvd.:** A routine inspection at a spa resulted in a written compliance schedule. A drain cover in the spa had been changed without approval and the circulation pump did not have working gauges. A 30-day compliance schedule was issued to provide working gauges and to either submit for a remodel or reinstall the approved covers. Verification of corrective actions is still pending.
- I. Summit on Boulder Apartments, 760 S. Boulder Hwy.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine, and an entrance gate did not self-close or self-latch. Following corrective actions, the spa was reinspected and approved to reopen the same day.
- J. Eva Garcia Mendoza Plaza, 1950 N. Walnut Rd.:** A routine inspection at the pool resulted in an IHH closure due to broken glass on the pool deck which can result in bather lacerations. A reinspection is still pending, and the pool remains closed.

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

Aquatic Health Plan Review	July 2023	July 2024		FY 23-24	FY 24-25	
Total Pre-Permitting Services	392	518	↑	392	518	↑
New Project Submissions	47	77	↑	47	77	↑
Released Projects	151	106	↓	151	106	↓
Total Projects Currently in Plan Review	485	422	↓			

2. Aquatic Health Plan Review:

- A. The Alowyn Homes at Centennial, 129 E. Rome Blvd.:** During a final remodel inspection for a spa heater replacement, a strong smell of chlorine was present when entering the pump room. Liquid chlorine bleach was being stored in an uncovered bucket instead of an appropriate container. Storing chemicals in this manner is a hazard as it allows the buildup of chlorine vapor, which poses a risk to operators and equipment. Also, potential contamination from other chemicals can lead to unanticipated reactions. The issue was corrected, and the spa was allowed to remain open.
- B. California Hotel, 12 E. Ogden Ave.:** A final remodel inspection for a suction outlet fitting assembly (SOFA) remodel found that the SOFAs to be installed did not match the approved application and that the appropriate sump depth was not provided for the installed covers. Without the proper sump and plumbing configuration, the flow rating of the SOFAs is unknown. Incorrect flow through the SOFAs can lead to water chemistry issues and possible entrapment hazards. The contractor was able to find SOFAs that were appropriate for the site conditions.
- C. Rome South Senior Apartments, 325 E. Rome Blvd.:** A pre-plaster inspection of the spa resulted failure due to issues with the adjacent stair riser heights exceeding the ½ inch tolerance, and the wall drain configurations missing sumps. Failure to maintain compliant riser heights may lead to a tripping hazard. Failure to maintain compliant sump depths may lead to a suction entrapment hazard. The issues have been corrected and the pre-plaster reinspection was approved.
- D. Green Valley Highlands, 2821 Glendevon Cir.:** An interior final remodel inspection was conducted. The pool did not have a tile line or floating buoy line denoting pool depth greater than five feet. This line/buoy assists in letting bathers know that the pool depth is increasing and can increase the risk of drowning. The contractor installed the required floating buoy line and submitted photos of the correction. The remodel was approved.
- E. Venetia at Inspirada Townhomes, 2544 Venetia Pointe St.:** Lighting and pre-plaster inspections were conducted for the new pool. A section of the pool was not provided with adequate area lighting and two sections of the pool enclosure were not sufficient in height. Two weeks later, a reinspection was conducted, and the project was approved to proceed with construction.
- F. Noble Park Apartments Spa E, 5353 W. Desert Inn Rd.:** A plumbing inspection was not approved for a SOFA remodel. Each suction outlet cover contained both jet and circulation pump pipes. The proposed SOFA is not approved to operate with multiple pipes connected to the sump. The contractor decided to eliminate one pipe from each drain cover. The plumbing reinspection was conducted and 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 Retail Flexible Funding Model (RFFM) Mentorship Team meetings; National Environmental Health Association (NEHA) Food Safety Program committee meeting; Integrated Food Safety System, Regulatory Laboratory Training System Steering Committee meeting; 2024 intervention strategy data collection; submitted interim reports for three RFFM grants; updated standardization procedures; and provided pre-standardization training.
2. Staff welcomed Jamie Roberts, Nosa Nwaonumah, Mercer Wright, and Abel Hernandez to the Food Inspection Training Program on July 8.
3. Derrell Concepcion and Erica Ryan were released from training on July 19. Erica Ryan was welcomed to the Special Processes Team.
4. Staff facilitated and presented at the quarterly Food Safety Partnership meeting on July 22.
5. Staff attended the 2024 NEHA Annual Educational Conference in Pittsburgh, Pennsylvania. Staff served as a NEHA Technical Advisor moderating some sessions and presented as a panelist on “The Importance of Succession Planning and Sustainability Protocols,” on July 15 through 18.
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.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	July 2023	July 2024		FY 23-24	FY 24-25	
Facility Label Review Submissions	25	18	↓	25	18	↓
Facility Label Review Releases	21	40	↑	21	40	↑
Number of Labels Approved	303	375	↑	303	375	↑

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	July 2023	July 2024		FY 23-24	FY 24-25	
Cook Chill/Sous Vide Submissions	0	0	→	0	0	→
Cook Chill/Sous Vide Releases	1	0	↓	1	0	↓
2-Barrier ROP Submissions	0	0	→	0	0	→
2-Barrier ROP Releases	0	0	→	0	0	→
Other HACCP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	0	0	→	0	0	→
Other Special Processes Releases	0	0	→	0	0	→

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

Waivers & Operational Plans Review	July 2023	July 2024		FY 23-24	FY 24-25	
Waiver Review Submissions	0	0	→	0	0	→
Waiver Review Releases	0	0	→	0	0	→
Operational Plan Submissions	0	0	→	0	0	→
Operational Plan Releases	0	0	→	0	0	→

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	July 2023	July 2024		FY 23-24	FY 24-25	
Registrations Approved Without Voluntary Label Review	15	5	↓	15	5	↓