



Memorandum

Date: September 26, 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* *CL*
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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	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Routine Inspections	2,602	2,370	↓	4,468	4,815	↑
Reinspections	201	204	↑	361	417	↑
Downgrades	201	166	↓	337	365	↑
Closures	19	13	↓	32	30	↓
Special Events	45	72	↑	91	116	↑
Temporary Food Establishments & Tasting Event Booths	184	224	↑	416	388	↓
TOTALS	3,254	3,049	↓	5,705	6,131	↑

1. Enforcement Actions and Investigations:

- A. **Venetian/Palazzo Resort Service Bar #1, 3325 S. Las Vegas Blvd.:** On August 2, the facility was closed for two imminent health hazards (IHHs), no hot water and sewage disposed of in an unapproved manner. The inspector documented 32 demerits. The facility was reinspected and reopened with zero demerits on August 8.
- B. **LV Tacos Salseros, 439 Rock Quarry Way:** On August 5, the unit was closed for two IHHs, lack of adequate refrigeration and interruption of electrical service. The inspector documented 17 demerits. The unit was reinspected and reopened with zero demerits on August 8.

- C. El Pollo Loco #6054, 2505 E. Tropicana Ave.:** On August 6, the facility was closed for an IHH, pest infestation. The inspector documented 20 demerits. The facility was reinspected and reopened with zero demerits on August 9.
- D. The Chicken Shack – Restaurant, 4412 N. Rancho Dr.:** On August 12, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 30 demerits. The facility remains closed at this time.
- E. Speedee Mart #121 Deli and Market, 804 E. Flamingo Rd.:** On August 13, the facility was closed for an IHH, pest infestation. The inspector documented 18 demerits for the deli permit and 19 demerits for the market permit. The facility was reinspected and reopened with zero demerits on August 15.
- F. Hammon’s Honey Annual Itinerant Low Risk (AILR), 1370 W. Cheyenne Ave.:** On August 14, the facility was closed for an IHH, other condition or circumstance that may endanger public health. The operator was selling food from an unknown or unapproved supplier/source. There were two large chest coolers filled with pre-bottled raw animal milk (cow/goat) for sale: 20 half gallon bottles and 4-quart bottles. The milk products were not labeled properly and not dyed per Nevada Revised Statute (NRS) requirements. The inspector documented 14 demerits. The facility remains closed at this time.
- G. Cajun Mouth, 3441 W. Sahara Ave.:** On August 16, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 36 demerits. The facility was reinspected and reopened with three demerits on August 21.
- H. Tastebudz – Restaurant, 1917 N. Decatur Blvd.:** On August 22, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 29 demerits. The facility was reinspected and reopened with three demerits on August 26.
- I. Southern Express Soul Food, 2810 S. Maryland Pkwy.:** On August 27, the facility was closed for excessive demerits. The inspector documented 49 demerits. The facility was reinspected and reopened with zero demerits on August 29.
- J. Babystacks Cafe, 11770 W. Charleston Blvd.:** On August 28, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 22 demerits. The facility was reinspected and reopened with six demerits on August 29.
- K. Noypitz Bar and Grill, 1617 S. Decatur Blvd.:** On August 30, the facility was closed for exceeding the demerits allowed on a Change of Permit Holder (CPH) inspection and an unapproved remodel. The inspector documented 19 demerits. The operator is required to attend a food safety assessment meeting with SNHD, and must obtain approvals from City of Las Vegas Business License, Fire, and Building Departments. The facility remains closed at this time.
- L. Multi-agency responses for unpermitted food vendor complaints were conducted in conjunction with Clark County Business Licensing, City of Las Vegas Business Licensing, and the Las Vegas Metropolitan Police Department. Staff closed 19 unpermitted food vending complaint investigations.**

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	2	2	→	4	7	↑
Legionella Residential Investigations	2	4	↑	4	6	↑

2. Outbreak Response:

- A. Hammon’s Honey, 1370 W. Cheyenne Ave.:** On August 15, staff responded to a lab-confirmed case of salmonella after consuming raw milk from a farmer’s market. Raw milk cannot legally be sold in Clark County. The milk was confiscated and tested positive for salmonella. The vendor was closed, required to attend a supervisory conference, and has confirmed no future plans to sell raw milk.
- B. Mimi’s Café, 6760 N. Durango Dr.:** On August 23, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing and foods stored in the temperature danger zone. The investigation resulted in a B downgrade. A reinspection is still pending.
- C. Babystacks Café, 11770 W. Charleston Blvd.:** On August 27, staff responded to multiple reports of foodborne illness. The investigation resulted in closure due to an IHH, lack of adequate refrigeration. After the necessary repairs were made, the facility was reinspected and reopened with an A grade on August 29.
- D. Wing Stop, 641 Marks St.:** On August 28, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including foods not protected from contamination and improper cooling. The investigation resulted in a B downgrade. A reinspection is still pending.
- E. McDonald’s, 2513 E. Owens Ave.:** On August 29, staff responded to a lab-confirmed case of foodborne illness. The investigation resulted in an A grade.

3. Onsite Intervention Training:

- A.** Onsite Intervention Training was held with the following facilities: Romano’s Macaroni Grill, 2001 N. Rainbow Blvd.; Tacos Colima, 439 Rock Quarry Way; Restaurante mi Ranchito, 3001 W. Sahara Ave.; and Pho Thanh Huong Sandwich, 1131 E. Tropicana Ave.

4. Supervisory/Managerial Conferences:

- A.** Conferences were held with the following facilities: Don Tor Taco Mexican Grill #1, 4604 W. Sahara Ave.; Delhi Indian Cuisine, 4022 S. Maryland Pkwy.; and Viva Fresh Produce, 6295 S. Pearl St.

II. SOLID WASTE AND COMPLIANCE

ENVIRONMENTAL HEALTH Solid Waste Management Authority (SWMA) Illegal Dumping Complaints and Hearing Officer Process – Fiscal Year Data

Illegal Dumping and Hearing Officer Process	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	14	12	↓	14	12	↓
Adjudicated Hearing Cases	0	0	→	8	3	↓
Total Cases Received	89	88	↓	159	155	↓
Total Cases Referred to Other Agencies	26	19	↓	43	48	↑
Hearing Penalties Assessed	\$0	\$0	→	\$6,250	\$1,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Inspections	305	296	↓	557	624	↑

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

Underground Storage Tanks	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Compliance Inspections	48	51	↑	117	157	↑
Final Installation/Upgrade/Repair Inspections	5	1	↓	5	2	↓
Closure Inspections	0	0	→	2	1	↓
Spill Report Investigations	2	0	↓	3	1	↓

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

Permitted Disposal Facilities	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Inspections	5	17	↑	27	43	↑
Reinspections	4	1	↓	5	2	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	489	518	↑	924	1,010	↑
West Nile Virus Surveillance Mosquitoes Tested	7,512	4,839	↓	12,618	11,782	↓
West Nile Virus Surveillance Submission Pools Tested	462	388	↓	924	838	↓
West Nile Virus Surveillance Positive Mosquitoes	50	34	↓	219	1,171	↑
West Nile Virus Surveillance Positive Submission Pools	1	2	↑	3	39	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	32	30	↓	66	81	↑
Public Accommodations Inspections	24	6	↓	40	12	↓
Public Accommodations Complaints	29	20	↓	49	49	→
Mobile Home/Recreational Vehicle Park Inspections	1	2	↑	1	2	↑
Mobile Home/Recreational Vehicle Park Complaints	2	2	→	2	4	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued** – Boulder Sand and Gravel – 5th Street (Recycling) and Las Vegas Polymer Center (Material Recovery)
- B. Landfills** – Apex Regional Landfill; Boulder City Landfill; Laughlin Landfill; Nellis Air Force Base (Post Closure Monitoring); Timet; Sunrise Mountain (Post Closure Monitoring); and Wells Cargo
- C. Facility Applications Being Processed** – Recycling Centers (4); Waste Grease Facilities (3); Waste Tire Management (1); and Storage Bin (1)
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in September:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Asbestos Permits Issued	82	71	↓	145	151	↑
Revised Asbestos Permits Issued	8	3	↓	15	14	↓

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	21	8	↓	37	29	↓
Tentative Maps-Lot Count	455	270	↓	1,077	1,847	↑
Final Maps-Received	33	18	↓	57	32	↓
Final Maps-Lot Count	1,499	740	↓	2,470	1,161	↓
Final Maps-Signed	23	11	↓	47	27	↓
Final Maps (Signed)-Lot Count	1,581	393	↓	2,494	1,285	↓
Improvement Plans-Received	26	17	↓	45	33	↓
Improvement Plans-Lot Count	1,351	722	↓	2,062	1,312	↓
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	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Residential ISDS Permits	10	6	↓	14	10	↓
Commercial ISDS Permits	1	1	→	1	1	→
Commercial Holding Tank Permits	3	4	↑	3	4	↑
Residential Tenant Improvements	33	17	↓	54	34	↓
Residential Certifications	1	0	↓	2	0	↓
Compliance Issues	5	7	↑	14	18	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	4	0	↓	5	2	↓
Public Water System Violations Issued	8	2	↓	9	15	↑

2. Safe Drinking Water Activity:

- A.** Ten *coliform* positive results were reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative.
- **City of Henderson:** Three routine samples were *coliform* positive. The repeat samples were *coliform* negative.
 - **Blue Diamond Rainbow SW Plaza Water:** Two routine samples were *coliform* positive. The repeat samples were *coliform* negative.
 - **North Las Vegas Utilities:** Two routine samples were *coliform* positive. One repeat sample was also *coliform* positive.
 - **Park MGM:** One routine sample was *coliform* positive. The repeat samples were *coliform* negative.
 - **Rainbow Gardens Water Users:** One routine sample was *coliform* positive. The repeat samples were *coliform* negative.
 - **Rio Resort and Casino:** 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 Southern California Public Power Authority (SCPPA) Apex Generating Station.
- C.** Staff continued to monitor the Tier 1 nitrate problem at the Blue Diamond and Rainbow NW Plaza public water system.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	97	72	↓	706	699	↓
School Facility Kitchen Complaints	0	3	↑	4	7	↑
School Facility Inspections	101	73	↓	683	684	↑
School Facility Complaints	0	3	↑	18	29	↑
Summer Food Service Surveys	2	0	↓	60	12	↓
Child Care Facility Inspections	49	44	↓	226	245	↑
Child Care Facility Complaints	2	6	↑	3	6	↑
Body Art Facility Inspections	13	12	↓	265	414	↑
Body Art Facility Complaints	3	6	↑	40	37	↓
Body Art Artist Special Event Inspections	2	1	↓	182	36	↓
Total Program Services Completed	269	220	↓	2,187	2,169	↓

1. **Schools:**

- A. Doral Academy Pebble, 6435 W. Pebble Rd.:** Staff responded to an outbreak initially reported by the school on August 16. The school nurse notified SNHD’s Office of Acute Communicable Disease Control that multiple children had been experiencing symptoms of gastrointestinal illness beginning on August 10. Illness and symptoms continued through the week, peaking on August 16. Staff reviewed the school’s vomit and diarrhea clean-up plan with the head custodian and confirmed that custodial staff were following proper procedures with the use of an Environmental Protection Agency (EPA) registered disinfectant rated for gastrointestinal pathogens including Norovirus. Staff will follow up as necessary.
- B. Kid City USA Las Vegas 2, 5120 S. Eastern Ave.:** Staff observed numerous violations including incorrect use of sanitizer and disinfectant, incorrect diapering procedures, hot water greater than 120°F, unlocked cabinets, uncovered electrical outlets, improper use of handwashing sinks, and food safety hazards. During the inspection, the responsible person began organizing training to address violations. A reinspection is still pending.
- C. Aspects Academy of Learning, 3925 N. Martin Luther King Blvd.:** Staff discovered the private school has been operating without a valid health permit since 2021. A compliance order was issued, and the school is now in compliance with a valid health permit.

VI. **PLAN REVIEW PROGRAM**

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	1	0	↓
Total Pre-Permitting Services	1,592	1,265	↓	2,891	2,453	↓
New Project Submissions	342	302	↓	645	538	↓
Released Projects	287	244	↓	705	472	↓
Total Service Requests Currently in Pre-Permitting	1,653	1,412	↓			

1. **Enforcement Actions and Investigations:**

- A. Viva El Taco Express Mexican Food, 5841 E. Charleston Blvd.:** Staff found minor violations at a CPH inspection. Violations included: a household blender; missing splash guard on a handwashing sink; multiple penetrations in the kitchen walls; and damaged floor near the three-compartment sink. SNHD Regulations require food equipment to meet American National Standards Institute (ANSI) sanitation standards, floors and walls must be smooth and easily cleanable, and food must be protected from cross-contamination. The person-in-charge (PIC) was instructed to install a splash guard on both sides of the hand sink, seal wall penetrations, replace the broken floor tile, and remove the unapproved blender. The health permit was approved with stipulations.
- B. Island Sushi and Grill, 9400 S. Eastern Ave.:** Staff surveyed the facility to assess the deteriorating epoxy floor and determine options for repair. Since most of the

kitchen flooring was chipped and eroded, a compliance schedule was issued to allow the owner time to budget for and complete the repairs. The owner said that the floors had been resealed, but the finish did not last. The option to install tile was recommended as a more durable finish.

- C. Smokin' Sammich, 1740 E. Serene Ave.:** During the Plan Review meeting, staff determined that the operator is curing meats and rendering temperature control for safety (TCS) food non-TCS. Curing and prolonging the shelf life of a food is considered a special process that requires a Hazard and Critical Control Point (HACCP) plan. The owner was referred to the Special Processes team for HACCP review but did not want to wait until the plan was approved to begin operating. They decided to use traditional cooking methods that do not require special approval. The final permitting inspection was completed, and the permit was approved.
- D. ABC Stores #115, 3755 S. Las Vegas Blvd.:** Plans were submitted and approved for the first health permit within the Gindi Showcase 5 Mall. The shopping plaza known as Hawaiian Marketplace was demolished in 2023 to make way for the new 300,000 square foot retail space. The anticipated completion date is December 2024.
- E. Bring'em Young Academy, 3940 W. Ann Rd.:** Plans were not approved for an expansion of a childcare facility due to insufficient information regarding toilet and lavatory heights, age group separation, and the location of the diapering areas. The applicant also did not provide the number of plumbing fixtures or the square footage of the rooms to determine occupancy. A resubmittal is still pending. Also, the owner must discuss with SNHD staff how they will keep the children safe so they will not have to close during active construction.
- F. Caribbean Flavorzzz, 333 W. Saint Louis Ave.:** Plans were not approved due to inadequate refrigeration inside the kitchen suite. The menu consists of several TCS foods that require preparation and holding at 41°F or below prior to cooking. A resubmittal is still pending.
- G. U Sushi, 8445 W. Flamingo Rd.:** A CPH inspection failed due to several direct connections between food equipment and sewer lines. Additionally, the ice machines did not appear to meet ANSI sanitation standards. SNHD Regulations require food equipment to be indirectly plumbed to sewer to prevent contamination during backflow or overflow events. The owner has contracted with a licensed plumber for the repairs. A reinspection is still pending.
- H. Rivas Mexican, 5660 S. Hualapai Way:** Staff identified the need for Spanish interpretation during a call to discuss a CPH application. The first contact with a new owner is significant because their food safety knowledge is assessed, and they are expected to answer questions about their operation. An SNHD certified interpreter assisted during a follow-up phone call with the owner. When the final permitting inspection was scheduled, staff ensured that there was someone present to act as an interpreter. It is essential to provide interpretation for clients when discussing food safety concepts necessary for active managerial control. The permit was approved.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Total Operation Inspections	869	635	↓	1,556	1,562	↑
Complaint Investigations	60	47	↓	128	104	↓
Inactive Body of Water Surveys	13	6	↓	22	13	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	3	8	↑	10	19	↑
Total Program Services Completed	945	696	↓	1,716	1,698	↓

1. Aquatic Health Operations

- A. Tesoro Ranch Apartments, 6655 Boulder Hwy.:** A routine inspection at the Secondary Spa resulted in closure due to multiple IHHs. The spa had broken glass within the enclosure and a high cyanuric acid level. High cyanuric acid levels inhibit the action of chlorine. Sharp glass can result in laceration for bathers. The spa remains closed at this time.
- B. EVO Apartments, 8760 W. Patrick Ln.:** A routine inspection at the spa resulted in closure for an IHH, low chlorine. Water that is not adequately disinfected can expose bathers to pathogens that can make them sick. The spa remains closed, and a reinspection has been scheduled.
- C. Cowabunga Canyon, 7055 S. Fort Apache Rd.:** Staff investigated a complaint alleging that a fecal incident in Buckaroo Bay was not properly remediated. The inspector was unable to verify that an incident occurred, and the aquatic venue was allowed to continue operations.
- D. Bonita Terrace, 2140 Paradise Rd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. The pool had high chlorine and high cyanuric acid. High chlorine concentration can cause eye, skin, and lung irritation. The pool remains closed at this time.
- E. Vintage Desert Rose Apartments, 1701 N. Jones Blvd.:** A routine inspection at the pool resulted in closure due to multiple IHHs. One gate was not self-latching, and the pool had high cyanuric acid. An improperly working gate can allow unattended access to the pool enclosure and pose an increased drowning risk for children. The pool remains closed at this time.
- F. Evergreen Condos, 5261 Osman Ct.:** Staff verified a complaint that the pool water was green. The main drain was not visible. The complaint was substantiated, and the pool was closed. Following corrective actions, the pool was reinspected and approved to reopen.
- G. Flamingo Palms Villas, 4200 S. Valley View Blvd.:** A reinspection at the South Spa resulted in closure due to multiple IHHs. Broken glass was observed near the spa and the drain cover was broken. Broken drain covers pose entrapment and/or entanglement risks, which could result in drowning. The spa remains closed at this time.
- H. Casa De Alicia Apartments, 1307 Darlene Way:** A routine inspection at the pool resulted in closure for an IHH, high cyanuric acid. Following corrective actions, a reinspection was conducted, and the pool was approved to reopen.

- I. **Quarter North Apartments, 5500 Simmons St.:** A routine inspection at the pool resulted in closure for an IHH, gate not self-closing. Following corrective actions, a reinspection was conducted the same day, and the pool was approved to reopen.
- J. **Solana Apartments, 8960 W. Post Rd.:** A routine inspection at the spa resulted in closure due to multiple IHHs. One gate was not self-latching, and the spa had low chlorine. Following corrective actions, a reinspection was conducted the same day, and the spa was approved to reopen.
- K. **Tides on Tropicana, 4800 E. Tropicana Ave.:** A routine inspection at the pool resulted in an IHH closure due to low chlorine. Following corrective actions, a reinspection was conducted the same day, and the spa was approved to reopen.

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

Aquatic Health Plan Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Total Pre-Permitting Services	545	455	↓	982	1,001	↑
New Project Submissions	95	58	↓	153	168	↑
Released Projects	85	64	↓	285	106	↓
Total Projects Currently in Plan Review	485	400	↓			

2. Aquatic Health Plan Review:

- A. **Squire Village, 4905 Midnight Oil Dr.:** A final remodel inspection for a pump replacement was not approved. SNHD Regulations require the circulation system to be designed with enough filtration range between clean and dirty filter conditions in order to effectively filter the water under all operating conditions. The required range was not met, so the permit holder must submit an operational plan to ensure the minimum required flow is always achieved. The spa remains closed at this time.
- B. **Heritage Pointe Phase II, 532 College Dr.:** A final remodel inspection of the suction outlet fitting assembly (SOFA) was not approved because the filter pump exceeded the maximum flow rate for the installed SOFA. Excessive flow through the SOFA could lead to bather suction entrapment. The pool remained closed to bathers until equipment meeting the flow requirements was selected and installed. Then the remodel was approved, and the pool was opened to bathers.
- C. **Vintage at the Lakes, 8321 W. Sahara Ave.:** A plumbing inspection was conducted for the spa's circulation and hydrotherapy jet SOFAs. The sump for both SOFAs had plaster remnants covering the suction outlet, and the hydrotherapy jet suction outlet pipe size was larger than the manufacturer approved configuration. Without an approved plumbing configuration for the SOFA and sump, the maximum allowed flow is unknown, posing an entrapment hazard. Following corrective actions, a reinspection was conducted, and the spa was approved to operate.
- D. **West Sahara Senior Apartments, 2550 W. Meyers Ct.:** Lighting and pre-plaster inspections were conducted for the new construction of a pool and spa. Adequate area lighting was provided within the aquatic facility enclosure, so the lighting survey was approved. The pre-plaster inspection was not approved due to several violations related to the aquatic facility enclosure, decking, aquatic venue stair handrails, underwater lighting, filtration equipment, and hygiene facilities. A reinspection is still pending.

- E. The Residences at Tropicana, 1639 E. Tropicana Ave.:** A plumbing inspection of the pool and spa was not approved because two inlets were located more than 15 feet apart. Failure to locate inlets within 15 feet of each other may lead to inadequate mixing of the pool water and distribution of disinfectant. A reinspection is 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; Integrated Food Safety System, Regulatory Laboratory Training System Steering Committee meeting; 2024 Intervention Strategy data collection; meeting with GeenUP! Reusable Containers; Incident Command System (ICS) training; meeting with Nevada Cannabis Compliance Board regarding Diamond Shrooms recall; meeting with other Nevada Health Authorities regarding cottage food operation program policy changes; Hazwoper training; updated standardization procedures; and updated pre-standardization training.
2. Regulatory Support Office staff released Lilian Hernandez from the Food Inspection Training Program to the Special Foods Office on August 16.
3. Special Processes staff met with various operators in a virtual setting, via phone calls and virtual platform meetings, regarding submission of labels for review, waivers, operational plans, and HACCP plans. There are currently eight cook chill/sous vide plans, six 2-barrier plans, 23 other HACCP plans, six waivers, five operational plans and one HACCP exemption in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Facility Label Review Submissions	19	25	↑	44	43	↓
Facility Label Review Releases	24	20	↓	45	60	↑
Number of Labels Approved	301	182	↓	604	557	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Cook Chill/Sous Vide Submissions	2	2	→	2	2	→
Cook Chill/Sous Vide Releases	1	1	→	2	1	↓
2-Barrier ROP Submissions	1	0	↓	1	0	↓
2-Barrier ROP Releases	0	1	↑	2	1	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	3	0	↓	3	0	↓
Other Special Processes Releases	0	1	↑	0	1	↑

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

Waivers & Operational Plans Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Waiver Review Submissions	1	1	→	1	1	→
Waiver Review Releases	3	1	↓	3	1	↓
Operational Plan Submissions	0	1	↑	0	1	↑
Operational Plan Releases	2	1	↓	2	1	↓

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Registrations Approved Without Voluntary Label Review	11	17	↑	26	22	↓