



# Memorandum

**Date:** October 24, 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	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Routine Inspections	1,867	1,976	↑	6,335	6,791	↑
Reinspections	153	146	↓	514	563	↑
Downgrades	137	140	↑	474	505	↑
Closures	11	8	↓	43	38	↓
Special Events	94	82	↓	185	198	↑
Temporary Food Establishments & Tasting Event Booths	622	673	↑	1,038	1,061	↑
<b>TOTALS</b>	<b>2,884</b>	<b>3,025</b>	<b>↑</b>	<b>8,589</b>	<b>9,156</b>	<b>↑</b>

### 1. Enforcement Actions and Investigations:

- A. **Poke Poku, 9310 S. Eastern Ave.:** On September 4, the facility was closed for an Imminent Health Hazard (IHH), pest infestation. The inspector documented 17 demerits. The facility was deep cleaned, the operator made necessary structural repairs, and remediation was performed by a certified pest control operator. The facility was reinspected and reopened with zero demerits on September 11.
- B. **Viva Zapata Grille, 3826 E. Craig Rd.:** On September 17, the facility was closed for an IHH, lack of adequate refrigeration. The inspector documented 17 demerits. The facility was reinspected and reopened with zero demerits on September 18.
- C. **Bellagio Mangia and Room Service Kitchen, 3600 S. Las Vegas Blvd.:** On September 19, the two adjacent permits were closed for an IHH, sewage overflowing

into active food preparation areas. The inspectors documented 10 demerits, five demerits on each permit. The permitted areas were reinspected and reopened with 8 and 3 demerits on September 20.

- D. **Nuevo Vallarta #2 Mobile, 4181 Pioneer Ave.:** On September 26, the unit was closed for an IHH, lack of adequate refrigeration. The inspector documented 26 demerits. The unit remains closed at this time.
- E. **Burgundy French Bakery, 9440 W. Sahara Ave.:** On September 30, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The inspector documented 10 demerits. The facility remains closed at this time.
- F. Multi-agency responses for unpermitted food vendor complaints were conducted in conjunction with staff from Clark County Business Licensing and the Las Vegas Metropolitan Police Department.
- G. Staff closed five unpermitted food vending complaint investigations.
- 2. **Onsite Intervention Training:**
  - A. Onsite Intervention Training was held with the following facilities: Lolo's Chicken and Waffles, 325 Hughes Center Dr.; Southern Express Soul Food, 2810 S. Maryland Pkwy.; and Vive Cancun, 3513 E. Charleston Blvd.
- 3. **Supervisory/Managerial Conferences:**
  - A. A conference was held with the following facility: Halloween Town, 510 S. Rampart Blvd.

#### ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	4	2	↓	7	7	→
Legionella Residential Investigations	1	4	↑	2	6	↑

- 4. **Outbreak Response:**
  - A. **Albertson's Deli, 1760 E. Charleston Blvd.:** On September 11, staff responded to a lab-confirmed case of foodborne illness. Staff did not observe risk factors that could lead to foodborne illness. The investigation resulted in a B downgrade. A reinspection is still pending.
  - B. **Lazy Dog, 1725 Festival Plaza Dr.:** On September 13, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including inadequate cooking temperatures and cross-contamination from raw to ready-to-eat foods. The investigation resulted in an A grade.
  - C. **Red Robin, 7860 W. Tropical Pkwy.:** On September 16, staff responded to multiple reports 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. The facility was reinspected and passed with an A grade.
  - D. **Mariscos El Puerto, 1901 N. Decatur Blvd.:** On September 18, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing practices and improper cleaning and sanitizing of food contact surfaces. The investigation resulted in a B downgrade. A reinspection is still pending.
  - E. **Beauty and Essex, 3708 S. Las Vegas Blvd.:** On September 18, staff responded to multiple reports of foodborne illness. Staff observed risk factors that could lead to

illness including improper handwashing practices and barehand contact with foods. The investigation resulted in an A grade.

**F. Subway, 4375 N. Pecos Rd.:** On September 19, staff responded to a lab-confirmed case of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing practices. The investigation resulted in an A grade.

**G. McDonald's, 3815 S. Maryland Pkwy.:** On September 20, staff responded to a lab-confirmed case of foodborne illness. Staff did not observe risk factors that could lead to 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	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	0	0	→	14	12	↓
Adjudicated Hearing Cases	9	6	↓	17	9	↓
Total Cases Received	78	84	↑	237	239	↑
Total Cases Referred to Other Agencies	25	19	↓	68	67	↓
Hearing Penalties Assessed	\$15,500	\$7,000	↓	\$21,750	\$8,500	↓

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

Restricted Waste Management	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Inspections	233	232	↓	790	856	↑

### 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	28	35	↑	145	192	↑
Final Installation/Upgrade/Repair Inspections	2	4	↑	7	6	↓
Closure Inspections	0	2	↑	2	3	↑
Spill Report Investigations	2	3	↑	5	4	↓

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

Permitted Disposal Facilities	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Inspections	14	19	↑	41	62	↑
Reinspections	0	0	→	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	447	507	↑	1,370	1,517	↑
West Nile Virus Surveillance Mosquitoes Tested	950	376	↓	1,724	1,214	↓
West Nile Virus Surveillance Submission Pools Tested	27,181	4,433	↓	39,481	16,215	↓
West Nile Virus Surveillance Positive Mosquitoes	18	0	↓	21	42	↑
West Nile Virus Surveillance Positive Submission Pools	796	0	↓	927	1,237	↑
St. Louis Encephalitis Surveillance Positive Mosquitoes	0	0	→	0	0	→
St. Louis Encephalitis Surveillance Positive Submission Pools	0	0	→	0	0	→
Mosquito Activity Complaints	405	24	↓	471	105	↓
Public Accommodations Inspections	13	9	↓	53	21	↓
Public Accommodations Complaints	34	11	↓	83	59	↓
Mobile Home/Recreational Vehicle Park Inspections	4	0	↓	5	2	↓
Mobile Home/Recreational Vehicle Park Complaints	3	1	↓	5	5	→

### IV. EH ENGINEERING

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

- A. **Permits Issued** – Pipe Maintenance (Waste Grease) and Vital Records (Recycling Center)
- 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 (3); Waste Grease (2); Waste Tire Management (1); Storage Bin (1); and Material Recovery (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in October:** 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	97	58	↓	242	209	↓
Revised Asbestos Permits Issued	7	8	↑	22	22	→

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

Subdivision Plan Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	16	5	↓	53	34	↓
Tentative Maps-Lot Count	310	245	↓	1,387	2,218	↑
Final Maps-Received	15	14	↓	72	46	↓
Final Maps-Lot Count	499	479	↓	2,969	1,640	↓
Final Maps-Signed	14	13	↓	61	40	↓
Final Maps (Signed)-Lot Count	823	561	↓	3,317	1,846	↓
Improvement Plans-Received	12	9	↓	57	42	↓
Improvement Plans-Lot Count	259	466	↑	2,321	1,778	↓
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	9	7	↓	23	17	↓
Commercial ISDS Permits	0	0	→	1	1	→
Commercial Holding Tank Permits	10	9	↓	13	13	→
Residential Tenant Improvements	20	20	→	74	54	↓
Residential Certifications	0	0	→	2	0	↓
Compliance Issues	6	9	↑	20	27	↑

**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	8	5	↓	13	7	↓
Public Water System Violations Issued	15	0	↓	24	23	↓

**2. Safe Drinking Water Activity:**

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

- **Las Vegas Valley Water District:** One routine sample was *coliform* positive. The repeat samples were *coliform* negative.
- **Shetland Water District:** 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; and SCPPA Apex Generating Station.

- C. Staff continued to monitor the Tier 1 nitrate issue 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	98	92	↓	176	161	↓
School Facility Kitchen Complaints	0	0	→	1	3	↑
School Facility Inspections	123	99	↓	202	163	↓
School Facility Complaints	4	5	↑	8	11	↑
Summer Food Service Surveys	1	12	↑	2	25	↑
Child Care Facility Inspections	5	22	↑	40	115	↑
Child Care Facility Complaints	2	4	↑	8	9	↑
Body Art Facility Inspections	29	31	↑	170	161	↓
Body Art Facility Complaints	4	4	→	16	18	↑
Body Art Artist Special Event Inspections	11	4	↓	14	6	↓
<b>Total Program Services Completed</b>	<b>277</b>	<b>273</b>	<b>↓</b>	<b>637</b>	<b>672</b>	<b>↑</b>

**1. Schools:**

**A. Rowe, Lewis E. Elementary School, 4338 S. Bruce St.:** Staff investigated a complaint alleging that the air conditioning was not working and temperatures in the classrooms were above 85°F. School administration reported that the air conditioning system had been suffering recurring outages since the school year started. School staff check classroom temperatures each morning and monitor them throughout the day. When a classroom becomes too warm, the students and teachers are relocated to an area of the school that has adequate air conditioning. One campus building had been taken out of use prior to the start of the school year due to lack of air conditioning. Temperatures in school classrooms ranged between 72°F to 83°F. Staff discussed with the school administration plans to repair the air conditioning units and the need to take action to relocate the students and teachers if classroom temperatures exceed 85°F.

**B. Mack, Jerome Middle School, 4250 Karen Ave.:** During a routine inspection, staff found that the school was undergoing a modernization project where some restrooms were closed due to construction. Other restrooms not affected by the construction were locked and not available for use. The only open restrooms were in the school gym and one wing of the campus. Many of the classrooms were greater than the 250 feet from restrooms required by the Nevada Administrative Code (NAC). Staff also observed that the temperature in several areas of the school was between 60°F and 64°F. These temperatures are below the minimum required temperature of 65°F. Staff told school administration that the temperature in an area that is occupied by pupils or members of the staff must be maintained between 65°F and 85°F. SNHD staff also communicated with Clark County School District (CCSD) Risk

Management staff, who reported that they would address the restroom access and temperature issues. Later, CCSD Risk Management staff told SNHD staff that there was miscommunication between the construction staff and school administration. An additional set of restrooms was no longer under construction and was now available for use. CCSD Risk Management staff also reported that temperatures will continue to be monitored. Staff will conduct a survey of the campus in October to ensure that compliance has been met.

- C. Mack, Jerome Middle School Kitchen, 4250 Karen Ave.:** During a routine inspection, staff observed time/temperature control for safety (TCS) foods being held in the temperature danger zone. Food was double stacked in the refrigerator, food was not protected from contamination by consumers in the self-service line, and two handwashing sinks were out of order due to hot water issues. These violations resulted in a B downgrade. Staff spoke with the CCSD Food Service Supervisor regarding the violations and the reinspection process. A reinspection is still pending.
  - D. White, Thurman Jr. High School, 1661 Galleria Dr.:** During a routine inspection, staff observed a rodent infestation as evidenced by rodent droppings in the art classroom cabinets and on shelving. The art teacher also reported seeing urine in the classroom. Others reported seeing rats outside the library and in the quad over the previous seven days. School administration reported that CCSD Pest Control was contacting CCSD Risk Management to develop a plan of action. Later, CCSD Risk Management staff reported that an assessment of the campus determined that the issue had grown beyond what school staff can manage. CCSD has contracted with an outside vendor who will begin trapping and assume responsibility for rodent control at the school. Staff will continue to monitor the situation.
  - E. Craig, Lois Elementary School, 2637 E. Gowan Rd.:** During a routine inspection, staff observed repeat violations that included unsanitary restrooms, plumbing issues, and unsanitary playgrounds. A reinspection is still pending.
  - F. Canyon Springs High School, 350 E. Alexander Rd.:** Staff investigated a complaint alleging that the school had no air conditioning. Staff found that classroom temperatures were adequate and did not exceed the maximum temperatures listed in the NAC. The complaint was unsubstantiated.
2. **Body Art:**
- A. Jungle Zone Body Piercing, 3655 S. Durango Dr.:** During a routine inspection, staff observed several hazards including failure to perform autoclave spore tests monthly, no class V indicator strips available, no ultrasonic cleaner onsite, and sterilization logs for 2024 not available for review. Additionally, SNHD found evidence that the artists were performing dermal and single-point piercings, which are prohibited by SNHD Regulations. The sterilizer was taken out-of-service, a Cease-and-Desist Order was issued for dermal and single point piercings, and the permit holder was required to schedule a reinspection following corrections. The reinspection is still pending
3. **Child Care:**
- A. Kindercare Learning Center, 3570 N. Buffalo Rd.:** A supervisory conference was conducted due to a history of numerous repeat violations that occurred during the past calendar year. At the conference, staff discussed the history of violations, emphasizing the repeat violations and the plan to operate in compliance with SNHD Child Care Regulations. Pending actions to be taken by the operator was also discussed, including correction of the violations noted and a list of courses all employees will be required to complete prior to the reinspection. The reinspection is still pending.

**B. Source Academy, 10 N. 28th St.:** Staff investigated a complaint alleging that children were not washing hands because of a clogged hand sink and that there was a shattered window in the toddler room. The toddler room hand sink was clogged, yet hands were being washed. Childcare providers instructed children to wash their hands in the adjacent classroom hand sink until proper drainage was restored. Wipes and hand sanitizers were used by childcare providers after performing diaper changes, and hands were being washed as required in the adjacent room. The shattered window was observed on the outer side of a double paned window; the damage was not accessible to children. The director will provide confirmation of both the hand sink and window repairs when completed. Staff will actively monitor the facility to ensure compliance.

**VI. PLAN REVIEW PROGRAM**

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

Food Pre-Permitting Services	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
<b>Food Safety Assessment Meetings</b>	0	2	↑	1	2	↑
<b>Total Pre-Permitting Services</b>	1,336	1,051	↓	4,364	3,551	↓
<b>New Project Submissions</b>	376	236	↓	1,039	786	↓
<b>Released Projects</b>	306	187	↓	1,068	691	↓
<b>Total Service Requests Currently in Pre-Permitting</b>	1,685	1,441	↓			

**1. Enforcement Actions and Investigations:**

**A. Panda Express, 4985 E. Cleveland Ave.:** A final permitting inspection resulted in failure due to inadequate refrigeration and no hot water. Inadequate refrigeration and lack of hot water are IHHs. The person-in-charge (PIC) powered up the walk-in refrigerator and two refrigerated prep tables which dropped to required temperatures, but the water heaters could not be repaired before the inspection ended. A reinspection was conducted the next day, and the health permit was approved.

**B. Posh Tattoo – Body Piercing, 8930 S. Maryland Pkwy.:** A final permitting inspection resulted in failure because the sterilizer for body piercing tools and jewelry did not meet sanitation standards. A certified sterilizer is required for all jewelry and reusable implements. Staff discussed options to replace the sterilizer with an approved unit or utilize presterilized jewelry with disposable tools only. The owner decided to use disposable tools and presterilized jewelry until a certified sterilizer can be obtained. A follow-up inspection is still pending.

**C. Rebel #58 Market and Hatch Chicken Snack Bar, 3204 N. Tenaya Way:** The facility was closed by ownership to undergo a major remodel to add refrigerated cases and a beer cave for the market. The snack bar was also changing to a Hatch Chicken which required the addition of an exhaust hood, fryers, and a grease interceptor. Plans were reviewed and approved. A final permitting inspection was required prior to reopening to ensure all SNHD Regulations were met prior to operation; however, Food Operations staff found the facility operating without approval and closed it. After the final inspection was requested and expedited, the health permits were approved and the establishment resumed operations.



- D. El Mercado Latino, 1819 E. Charleston Blvd.:** A refrigerated display case that was out of temperature was removed from service during a final permitting inspection. SNHD Regulations require cold holding equipment that is unable to maintain temperature to be removed from service until repaired and approved for use by SNHD. The health permit was approved, and the operator was directed to repair the refrigerated display case. A reinspection is still pending.
- E. Zucker Academy High School, 10050 Banbury Cross Dr.:** During a remodel inspection of the childcare center, staff inquired about a two-story building across the parking lot at a different address. The pre-school staff explained that it was the new Zucker High School which began operating this year. Pursuant to NAC 444, construction and operation of new schools cannot begin until plans are approved, and a final permitting inspection has been conducted. The requirements for plan review and permitting of new schools was discussed and the responsible parties were instructed to apply for a health permit. Incomplete plans and an application with the incorrect address were submitted to SNHD. A resubmission was required and has been received. The high school is continuing operation while permitting requirements are completed.
- F. Freddo Gelato, 7210 S. Durango Dr.:** The submitted plumbing plans indicated that all food equipment would be directly connected to the indoor grease interceptor. SNHD Regulations require that food equipment be indirectly plumbed to sewer to prevent contamination during backflow events. The general contractor repaired the plumbing lines and health permit approval is pending a final inspection.
- G. Cost Plus World Market, 535 N. Stephanie St.:** During a final permitting inspection for a retail market and sampling permit, the facility had no hot water in the restrooms or sampling kitchen. SNHD Regulations require hot water to be provided at all hand sinks in open food handling areas and restrooms used by food handlers. The regional manager arrived during the inspection and determined that the water heater was off. The water valve to the heater was adjusted, hot water was recovered, and the health permit was approved with only minor corrections required.

**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	
<b>Total Operation Inspections</b>	682	606	↓	2,238	2,278	↑
<b>Complaint Investigations</b>	19	21	↑	147	133	↓
<b>Inactive Body of Water Surveys</b>	10	11	↑	32	25	↓
<b>Drowning/Near Drowning/Accident Investigations at Permitted Facilities</b>	3	4	↑	13	27	↑
<b>Total Program Services Completed</b>	714	642	↓	2,430	2,463	↑

**1. Aquatic Health Operations**

- A. Tuscany Suites, 255 E. Flamingo Rd.:** A routine inspection at the spa resulted in an IHH closure due to 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. Country Club Village Mobile Home Park, 400 Mona Ln.:** A routine inspection at the pool resulted in an IHH closure. An entrance gate was unable to self-latch. An improperly working gate can pose an increased drowning risk by allowing unattended children to enter the pool area. A reinspection is still pending.
- C. Sunset Palms Apartments, 900 Doolittle Ave.:** A routine inspection at the pool resulted in an IHH closure for multiple violations. A gate was not self-closing or self-latching and there was broken glass on the pool deck. Broken glass on the pool deck can result in lacerations to bathers walking barefoot. A reinspection is still pending.
- D. Pinehurst Apartments South Pool, 6650 W. Warm Springs Rd.:** A routine inspection resulted in an IHH closure for multiple violations. The pool had no detectable chlorine, and an entrance gate was unable to self-latch. Inadequate disinfection exposes bathers to pathogens that can make them sick. A reinspection is still pending.
- E. Evo Apartments, 8760 W. Patrick Ln.:** A routine inspection at the spa resulted in an IHH closure due to the water temperature being over 104°F. Water temperatures greater than 104°F can result in heat stress, dehydration, burns, and rashes. A reinspection was conducted, and the spa was approved to reopen.
- F. Lakeside Village Homeowners Association (HOA), 7900 W. Charleston Blvd.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The chlorine was high, and chlorine tablets were found in the skimmer. High chlorine concentration can cause eye, skin, and lung irritation and unapproved methods of chemical application exposes bathers to unknown concentrations of chlorine. A reinspection was conducted the same day, and the spa was approved to reopen.
- G. Solera at Stallion Mountain, 3736 Budenny Dr.:** A routine inspection at the spa resulted in an IHH closure for multiple violations. The spa had no detectable chlorine and damaged drain covers. Damaged drain covers pose an entrapment hazard and an increased risk of drowning. A reinspection was conducted, and the spa was approved to reopen.
- H. Lynnwood Place Apartments, 2606 Lynnwood St.:** A routine inspection at the pool resulted in an IHH closure due to a damaged underwater light. The light had exposed electrical wires which pose an electrocution risk to bathers. A reinspection is still pending.
- I. Duck Creek Village, 5800 Medallion Dr.:** A routine inspection at the pool resulted in an IHH closure. An entrance gate was unable to close and self-latch. Following repairs, a reinspection was conducted, and the pool was approved to reopen.
- J. Chateaux Bordeaux, 1616 N. Torrey Pines Dr.:** A complaint investigation alleging green water in the pool and spa was substantiated and resulted in closures. Green water obscures the bottom of an aquatic venue and can prevent seeing a bather needing rescue. A reinspection is still pending.
- K. The Hampton Apartments, 3070 S. Nellis Blvd.:** A survey at a drained pool, as part of a County Multi-Agency Response Team (CMART) action, resulted in a written compliance schedule. The plywood cover was damaged, allowing debris and stray cats to enter the drained pool. A 30-day compliance schedule was issued to remove the debris and repair the plywood cover to prevent pest harborage. Facility proof of compliance is still pending.
- L. Pacific Harbors Sunrise, 5150 E. Sahara Ave.:** A reinspection at the pool and spa, as part of a CMART action, resulted in administrative closure due to non-compliance with a written compliance schedule issued 30 days earlier. The pool and spa remain closed at this time.

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

Aquatic Health Plan Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
<b>Total Pre-Permitting Services</b>	468	369	↓	1,429	1,370	↓
<b>New Project Submissions</b>	105	91	↓	287	247	↓
<b>Released Projects</b>	85	47	↓	331	267	↓
<b>Total Projects Currently in Plan Review</b>	425	477	↑			

**2. Aquatic Health Plan Review:**

- A. Accent on Rainbow, 6666 W. Washington Ave.:** A remodel inspection for a skimmer replacement failed because gauge readings on the system did not provide a value needed to calculate flow on the published pump curve. When system flow is unknown, the system has the potential of exceeding the limits of the suction outlet fitting assembly (SOFA) or equipment, which poses an entrapment risk. Alternatively, not meeting the minimum flow requirements can lead to inadequate filtration or disinfection. The contractor is currently working on repairs and a reinspection is still pending.
- B. Homewood Suites by Hilton Hotel, 1590 E. Craig Rd.:** Lighting and pre-plaster inspections were conducted for the new construction of a pool and spa. The lighting survey was not approved as inadequate illumination was provided at the pool and spa deck area and inside the equipment room. The pre-plaster inspection had violations for the depth markings, hygiene facilities, filtration equipment, chemical feed equipment, and aquatic facility signage. The pre-plaster inspection was not approved but the reinspection has been scheduled.
- C. YMCA Centennial Hills, 6601 N. Buffalo Dr.:** During a review for interior finish remodels on multiple aquatic venues, the proposed SOFAs did not have an adequate flow rating for the maximum flow potential of the installed pumps. The contractor was instructed to revise the applications to include SOFAs that are acceptable for the systems. Resubmissions are still pending.
- D. Amigo Trails, 550 Dolce Vista Ave.:** At the final permitting inspection for the pool, skimmer equalizer lines were present and uncapped. Equalizers on skimmers are prohibited on new construction due to conflicts with local building codes. The contractor was given a 30-day compliance schedule to cap the skimmer equalizer lines.
- E. Dragon Ridge Country Club, 1400 Foothills Village Dr.:** A plumbing inspection was conducted on the spa for SOFA installation. The suction pipe opening was partially blocked with plaster, which did not provide the pipe diameter required for the listed SOFA configuration. Following repairs, a reinspection was conducted, and the SOFA was approved.
- F. Los Prados, 5150 Los Prados Cir.:** A final remodel inspection was conducted on the adult spa jet pump, heater, and filter replacements. System flow was within the acceptable range. The remodel was approved.
- G. 4200 Paradise Apartments, 4200 Paradise Rd.:** A plumbing inspection for a SOFA replacement was not approved because the plumbing configuration did not match the listed SOFA model. 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 meetings; National Curriculum Standards Basic Core Competency Review; developed draft beer line cleaning safety documents; 2024 intervention strategy data collection; updated SNHD Standards on standardization procedures; and provided pre-standardization training.

2. Staff attended the Western Association of Food and Drug Officials (WAFDO) Food and Drug Administration (FDA) Retail Food Seminar in Sacramento, CA on September 24-27.
3. Staff coordinated Hazard and Critical Control Point (HACCP) Manager Training for 32 EH staff on September 24-27.
4. Staff welcomed three new Environmental Health Specialists (EHSs), Alexia Rivera Perez, Emalee Schuler, and Kristina Mihajlovski, to Food Operations training on September 30.
5. 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, seven 2-barrier plans, 20 other HACCP plans, four 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	
<b>Facility Label Review Submissions</b>	20	13	↓	64	56	↓
<b>Facility Label Review Releases</b>	27	11	↓	72	70	↓
<b>Number of Labels Approved</b>	354	188	↓	958	745	↓

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

Special Processes Review	Sept. 2023	Sept. 2024		FY 23-24	FY 24-25	
<b>Cook Chill/Sous Vide Submissions</b>	0	0	→	2	2	→
<b>Cook Chill/Sous Vide Releases</b>	3	0	↓	5	1	↓
<b>2-Barrier ROP Submissions</b>	0	1	↑	1	1	→
<b>2-Barrier ROP Releases</b>	1	0	↓	3	1	↓
<b>Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)</b>	0	0	→	3	0	↓
<b>Other Special Processes Releases</b>	0	3	↑	0	4	↑

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

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

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

<b>Cottage Food Operations Registrations</b>	<b>Sept. 2023</b>	<b>Sept. 2024</b>		<b>FY 23-24</b>	<b>FY 24-25</b>	
<b>Registrations Approved</b>	15	14	↓	41	36	↓

CDS/hh