






Memorandum

Date: November 21, 2024

To: Southern Nevada District Board of Health

From: Christopher D. Saxton, MPH-EH, REHS, *Director of Environmental Health* 
 Cassius Lockett, PhD, *Deputy District Health Officer-Operations* 
 Fermin Leguen, MD, MPH, *District Health Officer* 

Subject: Environmental Health Division Monthly Report

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Routine Inspections	1,607	2,091	↑	7,942	8,882	↑
Reinspections	128	160	↑	642	723	↑
Downgrades	108	158	↑	582	663	↑
Closures	11	10	↓	54	48	↓
Special Events	104	122	↑	289	320	↑
Temporary Food Establishments & Tasting Event Booths	1,199	1,458	↑	2,237	2,519	↑
TOTALS	3,157	3,999	↑	11,746	13,155	↑

1. Enforcement Actions and Investigations:

- A. **Mothership Coffee, 2708 N. Green Valley Pkwy.:** On October 4, the facility was closed for an Imminent Health Hazard (IHH), no hot water. The hot water was restored, and the facility was reopened with eight demerits the same day.
- B. **Sabores De Mexico, 2570 E. Tropicana Ave.:** On October 14, the facility was closed due to exceeding 15 demerits during an identified unpermitted change of permit holder (CPH) inspection. The inspector documented 30 demerits. The facility was reinspected and reopened with six demerits on October 24.
- C. **Las Vegas Marriott, 1935 E. Fremont St.:** On October 16, the facility was closed for an IHH, sewage or liquid waste not disposed of in an approved manner. The

inspector documented eight demerits. The facility was reinspected and reopened with zero demerits on October 17.

- D. **Mimosas Gourmet Bar, 3455 S. Durango Dr.:** On October 24, the facility was closed for an IHH, no hot water. The inspector documented 21 demerits. Violations included: barehand contact with ready-to-eat foods, expired foods, and potential for cross-contamination of foods/food contact surfaces. The facility was put into the Administrative Process and the permit holder is required to attend a Supervisor Conference prior to reopening. The facility remains closed at this time.
 - E. **Taqueria San Miguel Portable Unit for the Service of Food (PUSF), 3025 N. Las Vegas Blvd.:** On October 29, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Critical violations included: not reporting to a commissary or servicing area daily when in operation; operating out of a residence; and selling homemade foods. The inspector observed approximately 15-20 pounds of various meats, 20 containers of salsas, and 60 pounds of prepared vegetables. The inspector documented 10 demerits. The unit was reinspected and reopened with zero demerits on October 31
 - F. **Taqueria San Miguel #3 PUSF, 3216 Civic Center Dr.:** On October 29, the unit was closed for an IHH, other condition or circumstance that may endanger public health. Critical violations included: not reporting to a commissary or servicing area daily when in operation; operating out of a residence; and selling homemade foods. An onsite worker said that foods are prepared, stored, and supplied to both PUSFs (#1 and #3) from a residence. The inspector observed an excessive amount of food, equipment, and supplies; various large cold-holding equipment; reach-in coolers storing food products; and storage racks with food, equipment, and supplies. The inspector documented 10 demerits. The unit remains closed at this time.
 - G. Multi-agency responses for unpermitted food vendor complaints were conducted in conjunction with Clark County Business Licensing, City of North Las Vegas Business Licensing, the City of North Las Vegas Police Department, and the Las Vegas Metropolitan Police Department.
 - H. Staff closed 228 unpermitted food vending complaint investigations.
2. **Onsite Intervention Training:**
- A. Onsite Intervention Training was held with the following facilities: Seafood City Supermarket - Grill City, 10405 S. Eastern Ave.; Panna Thai Restaurant, 6015 S. Fort Apache Rd.; and Ocean One Bar and Grille Restaurant, 3663 S. Las Vegas Blvd.
3. **Supervisory/Managerial Conferences:**
- A. Conferences were held with the following facilities: Fantastic Indoor Swap Meet, 1717 S. Decatur Blvd.; and Mimosas Gourmet, 3455 S. Durango Dr.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	3	5	↑	10	12	↑
Legionella Residential Investigations	3	0	↓	5	6	↑

4. **Outbreak Response:**
- A. **Round 1 Arcade, 7400 S. Las Vegas Blvd.:** On October 4, staff responded to multiple cases of foodborne illness. Staff did not observe risk factors that could lead to foodborne illness. The investigation resulted in an A grade.

- B. Panda Express, 7560 W. Lake Mead Blvd.:** On October 7, staff responded to multiple cases of foodborne illness. Staff observed risk factors that could lead to illness including inadequate cooking temperatures and improper handwashing practices. The investigation resulted in an A grade.
- C. Wingstop, 7260 W. Azure Dr.:** On October 8, staff responded to a lab-confirmed case of *Campylobacter*. Staff did not observe risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
- D. Mario's Westside Market, 1425 W. Lake Mead Blvd.:** On October 9, staff responded to multiple cases of foodborne illness. Staff observed risk factors that could lead to illness including food held at improper temperatures and malfunctioning food equipment. The investigation resulted in a B downgrade. The facility passed their reinspection with an A grade.
- E. Grimaldi's Pizzeria, 3355 S. Las Vegas Blvd.:** On October 10, staff responded to a lab-confirmed case of *Shigella*. Staff observed risk factors that could lead to illness including improper handwashing practices and improper holding temperatures for time/temperature control for safety (TCS) foods. The investigation resulted in a B downgrade. The facility passed their reinspection with an A grade.
- F. Outback Steakhouse, 521 N. Stephanie St.:** On October 10, staff responded to a lab-confirmed case of *Campylobacter*. Staff observed risk factors that could lead to illness including cross-contamination of raw food with ready-to-eat foods. The investigation resulted in an A grade.
- G. Peking Express, 3278 N. Las Vegas Blvd.:** On October 16, staff responded to a lab-confirmed case of *Yersinia*. Staff observed risk factors that could lead to illness including improper cleaning and sanitizing practices. The investigation resulted in a B downgrade. The facility passed their reinspection with an A grade.
- H. Tacos El Gordo, 724 E. Charleston Blvd.:** On October 17, staff responded to a lab-confirmed case of Shiga toxin producing *E. coli*. Staff did not observe risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
- I. A Simple Affair, 9931 W. Charleston Blvd.:** On October 17, staff responded to multiple cases of foodborne illness, including a lab-confirmed case of *Norovirus*, after attending a single special event at the location. The facility did not have health permits with SNHD, and food was provided from an unpermitted vendor. Staff discussed proper cleaning and disinfection strategies, employee health, proper permitting, and approved food sources. No food was onsite at the time of the investigation. The operator started the process to obtain a proper health permit. Regulatory Support Office staff followed up with the unpermitted vendor to notify them of the permitting requirements and process.
- J. McDonald's, 7171 W. Ann Rd.:** On October 30, staff responded to multiple cases of foodborne illness. Staff did not observe risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
- K. Wynn Buffet, 3131 S. Las Vegas Blvd.:** On October 31, staff responded to multiple cases 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	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	0	7	↑	14	19	↑
Adjudicated Hearing Cases	5	6	↑	22	15	↓
Total Cases Received	46	79	↑	283	318	↑
Total Cases Referred to Other Agencies	18	10	↓	86	77	↓
Hearing Penalties Assessed	\$4,000	\$10,000	↑	\$25,750	\$18,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Inspections	168	242	↑	958	1,098	↑

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

Underground Storage Tanks	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Compliance Inspections	33	53	↑	178	245	↑
Final Installation/Upgrade/Repair Inspections	4	4	→	11	10	↓
Closure Inspections	1	2	↑	3	5	↑
Spill Report Investigations	1	3	↑	6	7	↑

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

Permitted Disposal Facilities	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Inspections	16	38	↑	57	100	↑
Reinspections	1	1	→	6	3	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	358	425	↑	1,729	1,942	↑
West Nile Virus Surveillance Mosquitoes Tested	799	410	↓	2,800	1,657	↓
West Nile Virus Surveillance Submission Pools Tested	13,853	3,878	↓	57,211	20,501	↓
West Nile Virus Surveillance Positive Mosquitoes	3	0	↓	24	42	↑
West Nile Virus Surveillance Positive Submission Pools	80	0	↓	1,007	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	202	32	↓	674	137	↓
Public Accommodations Inspections	19	14	↓	72	35	↓
Public Accommodations Complaints	33	27	↓	116	86	↓
Mobile Home/Recreational Vehicle Park Inspections	10	6	↓	15	8	↓
Mobile Home/Recreational Vehicle Park Complaints	1	4	↑	6	9	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Las Vegas Recycling (Recycling Center) and CertainTeed Gypsum (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 Center (1); 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 November:** None

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Asbestos Permits Issued	93	81	↓	335	290	↓
Revised Asbestos Permits Issued	1	9	↑	23	31	↑

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	7	18	↑	60	52	↓
Tentative Maps-Lot Count	423	825	↑	1,810	3,036	↑
Final Maps-Received	23	23	→	95	69	↓
Final Maps-Lot Count	671	1,142	↑	3,640	2,784	↓
Final Maps-Signed	22	20	↓	83	60	↓
Final Maps (Signed)-Lot Count	1,105	1,057	↓	4,422	2,903	↓
Improvement Plans-Received	21	18	↓	78	60	↓
Improvement Plans-Lot Count	619	1,006	↑	2,940	2,784	↓
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	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Residential ISDS Permits	2	7	↑	25	24	↓
Commercial ISDS Permits	1	1	→	2	2	→
Commercial Holding Tank Permits	6	1	↓	19	14	↓
Residential Tenant Improvements	17	19	↑	91	73	↓
Residential Certifications	1	0	↓	3	0	↓
Compliance Issues	8	8	→	28	35	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	7	20	↑	20	27	↑
Public Water System Violations Issued	0	3	↑	26	27	↑

2. Safe Drinking Water Activity:

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

- **Shetland Water District:** One routine sample was coliform positive. The repeat samples were coliform negative.
- **Roark Estates Water Association:** One routine sample was coliform positive. Four repeat samples were coliform positive. Corrective actions are due by November 19.
- **North Las Vegas Utilities:** One routine sample was coliform positive. The repeat samples were coliform negative.
- **Lee Canyon Campgrounds United States Forest Service:** 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	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	78	63	↓	254	229	↓
School Facility Kitchen Complaints	1	0	↓	2	3	↑
School Facility Inspections	111	81	↓	313	201	↓
School Facility Complaints	5	4	↓	13	15	↑
Summer Food Service Surveys	0	0	→	0	0	→
Child Care Facility Inspections	39	15	↓	79	130	↑
Child Care Facility Complaints	4	2	↓	12	11	↓
Body Art Facility Inspections	46	43	↓	206	204	↓
Body Art Facility Complaints	3	5	↑	19	23	↑
Body Art Artist Special Event Inspections	0	4	↑	0	6	↑
Total Program Services Completed	287	217	↓	898	822	↓

1. Schools:

- A. **CP Squires Elementary School, 1312 E. Tonopah Ave.:** During a routine inspection, staff found out that the air conditioning system had not been functioning adequately since the first week of August. An occupied classroom had an ambient temperature over 85°F. The Nevada Administrative Code (NAC) requires that ambient temperatures in school classrooms be between 65°F and 85°F. The students and staff were relocated to classrooms with acceptable room temperatures. Staff will work with the school district administration to ensure that the air conditioning system is repaired.
- B. **Ullom Elementary School Kitchen, 4865 E. Sun Valley Dr.:** During a routine inspection, staff found milk that was above 41°F. SNHD Regulations require that refrigeration maintain all TCS foods at 41°F or less. The food service staff prepared bags of breakfast to be served the next day and then placed the bags into one milk cooler. Four hours later the milk in the prepared bags was between 53°F and 59°F. The temperature rise resulted when the overpacking of the cooler restricted cool air circulation in the unit. The bags were removed, and the milk was voluntarily discarded. When empty, the cooler returned to normal operation. CCSD Food Service Department Administration will work with the school's food service staff to develop a system of packing the breakfasts that does not result in milk or other TCS food exceeding 41°F. SNHD staff will continue to monitor the situation.
- C. **Stevens Elementary School Kitchen, 550 Dave Wood Cir.:** Staff conducted a routine inspection and found a walk-in refrigerator holding TCS food at an ambient

temperature of 48°F. The food was voluntarily discarded, and the refrigerator was taken out of service. SNHD staff will follow-up to ensure that the refrigerator is holding an adequate temperature before it is used to hold TCS food.

D. American Heritage Academy K-12, 2100 Olympic Ave.: Staff investigated a complaint alleging that the gym was too hot. Staff conducted a survey and found that the temperature in the gym was 75°F. The complaint was not substantiated.

E. Silvestri Middle School, 1055 E. Silverado Ranch Blvd.: Staff investigated a complaint alleging that a sewer odor was present in the cafeteria. The inspector found a strong odor within both cafeteria restrooms that extended into the cafeteria. School staff was required to investigate the cause of the odor, correct the condition, and report the findings and corrective actions to SNHD. Staff will continue to monitor the situation. The complaint was substantiated.

2. Child Care:

A. Imagination Station Early Learning Center Palace, 2750 S. Rancho Dr.: Staff conducted an intervention meeting with facility management to discuss the repeat violations and ongoing non-compliance with SNHD Regulations. Staff reviewed the violations noted on previous inspection reports and assisted facility management with the development of a plan to ensure that they can properly educate and train employees on how to meet the regulation requirements.

3. Body Art:

A. Crown Electric Tattoo Company, 4632 S. Maryland Pkwy.: Staff investigated a complaint alleging that dermal piercings were being done at the facility and one dermal piercing became infected. Dermal piercings are prohibited by SNHD Regulations. The inspector found no evidence of dermal piercings being done; there were signs posted saying that the shop only does dermal top changes. The owner of the shop provided several text messages of clients asking for a dermal piercing with responses stating that they are not licensed for dermal piercings. The complaint was unsubstantiated.

B. Bad Apple Tattoo, 5640 W. Charleston Blvd.: Staff investigated a complaint alleging that an artist was not checking identification or having clients fill out required paperwork prior to tattooing. SNHD Regulations require that all patrons complete a consent form before body art is administered. The inspector found that the consent forms were being filled out by clients, but a copy of the client's identification was not attached to the consent form as required. SNHD Regulations require that a copy of identification be kept if the patron is under the age of 21 or of the parent when a minor under the age of 18 is receiving body art. The owner will train staff on the identification requirement. The complaint was substantiated.

VI. PLAN REVIEW PROGRAM

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

Food Pre-Permitting Services	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Food Safety Assessment Meetings	0	0	→	1	2	↑
Total Pre-Permitting Services	1,477	1,346	↓	8,884	7,508	↓
New Project Submissions	246	181	↓	1,285	967	↓
Released Projects	419	236	↓	1,490	927	↓
Total Service Requests Currently in Pre-Permitting	1,515	1,388	↓			

1. Enforcement Actions and Investigations:

- A. On Demand Sushi, 9250 S. Rainbow Blvd.:** During a final permitting inspection, staff found the three-compartment sink in disrepair after an unapproved modification of the drain board. The modification included cutting the sink and rewelding the drainboard, which created uneven and uncleanable surfaces. SNHD Regulations require food equipment to be sanitation listed to the American National Standards Institute (ANSI)/National Sanitation Foundation (NSF) standards. Any unapproved modifications may void the ANSI/NSF sanitation certification. At the follow-up inspection, a new sink was installed, and the health permit was approved.
- B. Wynn Airstream Annual Itinerant, 3131 S. Las Vegas Blvd.:** Plans were reviewed and approved for an Airstream trailer that will operate on the Wynn Golf Course for special events as a high-risk annual itinerant. The Airstream will be fitted with commercial restaurant equipment and will offer a menu that may include burgers, hot dogs, tacos, and pizza. The final permitting inspection is still pending.
- C. Jason Aldean’s Las Vegas, 3716 S. Las Vegas Blvd.:** During a rough plumbing inspection, staff noticed construction of a sixth bar which was not included in the original plans. All drinking establishments are required to submit a permit application and plans for review prior to construction. Plans for the bar were subsequently submitted, reviewed, and approved. The final permitting inspection is still pending.
- D. Noodle Master, 9711 S. Eastern Ave.:** While reviewing an application for a CPH, staff determined that the facility did not qualify for a CPH due to extensive remodeling and cancellation of sushi permit operations. A facility with extensive remodels and changes in operation is required to apply for a new health permit. The submitted plans were reviewed and approved, and the application was reprocessed as a new permit. After a final inspection, the permit was approved.
- E. Flamingo GR Burger, 3555 S. Las Vegas Blvd.:** During a pre-permitting inspection, staff found insufficient lighting on the cook line and at the wait station; missing grout around floor sinks; a broken cove base tile; an unsealed entrance plate into the walk-in cooler; incomplete scupper drains and drink rail; and missing under the counter lighting in the bar. All construction and corrections must be completed prior to final approval. The final permitting inspection is still pending.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Total Operation Inspections	746	617	↓	2,984	3,031	↑
Complaint Investigations	21	8	↓	169	144	↓
Inactive Body of Water Surveys	9	7	↓	41	32	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	1	4	↑	14	31	↑
Total Program Services Completed	777	636	↓	3,208	3,238	↑

1. Aquatic Health Operations

- A. Pinehurst Apartments, 6650 W. Warm Springs Rd.:** A routine inspection at the North Pool resulted in an IHH closure due to multiple violations. One of the two gates did not self-latch, the pool had multiple broken drain covers, and the filter pump was inoperable. An unsecure and improperly working gate can allow unauthorized access to the enclosure and pose an increased drowning risk for children. An inoperable filtration system increases bather exposure to unknown pathogens. The pool remains closed at this time.
- B. Ascaya, 1 Ascaya Blvd.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gap greater than seven inches in the fence. A breach in the enclosure can allow unauthorized access to the enclosure and pose an increased drowning risk for children. Following repairs, the pool was reinspected the same day and approved to reopen.
- C. Laguna Palms Condos, 3145 E. Flamingo Rd.:** Routine inspections conducted at the pool and spa resulted in IHH closures due to multiple violations. The pool had high chlorine and high cyanuric acid. The chlorine in the spa was low. High chlorine concentrations can cause skin, eye, and lung irritation. High cyanuric acid levels inhibit the action of chlorine. Failure to maintain proper chemical concentrations is a health hazard to bathers. Following corrections, both the pool and spa were reinspected and approved to reopen.
- D. Bavington Court, 2133 Twickenham Pl.:** Routine inspections conducted at the East Pool and Spa resulted in IHH closures due to low chlorine. Water that is not properly disinfected exposes bathers to unknown pathogens that can make them sick. Following corrections, both the pool and spa were reinspected and approved to reopen.
- E. Las Casitas Condos, 4800 S. Rainbow Blvd.:** A routine inspection conducted at the spa resulted in an IHH closure due to a broken drain cover. Broken drain covers pose an entrapment and/or entanglement risk, which could result in drowning. The spa remains closed at this time.
- F. Ely on Fremont, 901 Fremont St.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had no detectable chlorine and high pH. High pH reduces the effectiveness of the disinfectant and can cause skin irritation. Following corrections, the spa was reinspected the same day and approved to reopen.
- G. Boulevard at 4201 Apartments, 4201 S. Decatur Blvd.:** Routine inspections conducted at the pool and spa resulted in IHH closures due to a nonfunctional ground

fault circuit interrupter (GFCI) for the underwater lights. A non-functional GFCI is an electrocution risk to bathers. Both the pool and spa remain closed at this time.

- H. Harmon Pines Apartments, 6000 W. Harmon Ave.:** Routine inspections conducted at the pool and spa resulted in IHH closures due to multiple violations. In addition to high cyanuric acid in the pool and spa, the pool had high chlorine, and the spa had high pH. The pool and spa remain closed at this time.
- I. Fairway Villas, 4785 Wild Draw Dr.:** A routine inspection conducted at the spa resulted in an IHH closure due to multiple violations. The spa had high chlorine and a broken drain cover. The spa remains closed at this time.
- J. Adam Elm Apartments, 550 Elm Dr.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gap greater than seven inches in the fence. Following repairs, the pool was reinspected the same day and approved to reopen.
- K. Durango Canyon Apartments, 4515 S. Durango Dr.:** A routine inspection conducted at the pool resulted in an IHH closure due to a gate propped open and unattended that did not self-latch. Following repairs, the pool was reinspected the same day and approved to reopen.

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

Aquatic Health Plan Review	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Total Pre-Permitting Services	473	394	↓	1,455	1,474	↑
New Project Submissions	74	122	↑	227	290	↑
Released Projects	91	65	↓	376	171	↓
Total Projects Currently in Plan Review	393	412	↑			

2. Aquatic Health Plan Review:

- A. Cantera Apartments, 7600 S. Rainbow Blvd.:** A plumbing inspection for an interior remodel of the South Pool was conducted. A large section of the pool decking and coping had been removed without prior SNHD approval. Submittal of a deck remodel application allows staff to assess if the work is compliant with the SNHD Regulations. The contractor was instructed to revise the initial application to include the deck remodel scope of work and materials. Plans resubmission is still pending.
- B. Tropicana Laughlin - Pool, 2121 S. Casino Dr.:** A remodel inspection for replacement of the pool heater and circulation pumps resulted in failure. System flow was not able to be determined as gauge readings appeared inaccurate and there was no display on the pump to determine the pump speed. Not being able to identify the flow of the pump prevents determining if the flow is within the acceptable range to ensure safe pool water. A reinspection is still pending.
- C. Tropicana Laughlin - Spa, 2121 S. Casino Dr.:** A plumbing inspection on the spa for installation of suction outlet fitting assemblies (SOFAs) on the main filtration system, the hydrotherapy jet system, and the skimmer equalizer lines resulted in failure. The sump depth for the SOFAs did not measure the required depth for the listed model. A reinspection is still pending.
- D. Evora, 6159 S. Buffalo Dr.:** Final permitting inspections conducted on the spas resulted in failure due to multiple violations which included non-complaint handrails and missing depth markers. A reinspection is still pending.

VIII. REGULATORY SUPPORT

1. Staff participated in or performed the following activities and participated in the following external meetings: EH Orientation and training for new environmental health specialists; Council for Food Protection (CFP) leadership meetings; 2024 Retail Flexible Funding Model Mentorship Team meetings; National Environmental Health Association Food Safety Program committee meeting; SW States Retail Program Standards Network call; CFP Fall Board 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; and conducted preliminary research for a variance request allowing the sale of kratom.
2. Staff attended Verbal Defense Training on October 9; Incident Command System Position Specific training on October 15; and the Managers Conference on October 17.
3. Regulatory Support Office staff released Jalen Jones from training to the Special Programs Office on October 11.
4. Staff facilitated and presented on the 48-hour exemption for reduced oxygen packaged food at the quarterly Food Safety Partnership meeting on October 28.
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 Hazard and Critical Control Point (HACCP) plans. There are currently nine cook chill/sous vide plans, seven 2-barrier plans, 20 other HACCP plans, six waivers, and five operational plans in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Facility Label Review Submissions	16	8	↓	80	67	↓
Facility Label Review Releases	17	14	↓	89	87	↓
Number of Labels Approved	342	177	↓	1,300	922	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Cook Chill/Sous Vide Submissions	0	1	↑	2	3	↑
Cook Chill/Sous Vide Releases	2	0	↓	7	1	↓
2-Barrier ROP Submissions	1	1	→	2	2	→
2-Barrier ROP Releases	0	1	↑	3	2	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	4	0	↓
Other Special Processes Releases	0	0	→	0	4	↑

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

Waivers & Operational Plans Review	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Waiver Review Submissions	2	3	↑	3	4	↑
Waiver Review Releases	2	1	↓	5	4	↓
Operational Plan Submissions	0	0	→	0	1	↑
Operational Plan Releases	0	0	→	2	1	↓

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	Oct. 2023	Oct. 2024		FY 23-24	FY 24-25	
Registrations Approved	19	21	↑	60	57	↓

CDS/hh