



Memorandum

Date: January 23, 2025

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 - December

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Routine Inspections	1,745	1,440	↓	11,418	11,827	↑
Reinspections	109	118	↑	860	971	↑
Downgrades	86	93	↑	784	864	↑
Closures	8	8	→	71	62	↓
Special Events	63	64	↑	425	473	↑
Temporary Food Establishments & Tasting Event Booths	424	384	↓	3,805	4,072	↑
TOTALS	2,435	2,107	↓	17,363	18,269	↑

1. Enforcement Actions and Investigations:

- A. **The Rolling Kitchen, 2121 E. Sahara Ave.:** On December 3, the unit was closed for an Imminent Health Hazard (IHH), no potable water or hot water. The inspector documented 14 demerits. The unit was reinspected and reopened with zero demerits on December 4.
- B. **Circus Circus Buffet Dishroom, 2880 S. Las Vegas Blvd.:** On December 11, the permitted area was closed for an IHH, pest infestation. The area had multigenerational cockroaches, excessive amounts of small flies, and conditions that allowed pest harborage including standing water, old food debris, and holes in the walls. The permitted area was reinspected and reopened with zero demerits on December 12.

- C. **Sumo Restaurant, 8795 W. Warm Springs Rd.:** On December 12, the facility was closed for operating without a valid health permit. The facility was under new ownership and the new owner had not applied for a health permit. The facility was referred to Plan Review for proper permitting.
- D. **Noodle Exchange, 4000 W. Flamingo Rd.:** On December 17, 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 December 20.
- E. **Elara Starbucks, 80 E. Harmon Ave.:** On December 18, 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 December 19.
- F. **7-Eleven Store #29407, 815 E. Twain Ave.:** On December 27, the facility was closed during a scheduled change of ownership inspection for an IHH, pest infestation. The inspector documented nine demerits. The facility remains closed at this time.
- G. Staff closed 10 unpermitted food vending complaint investigations.
- 2. **Food Safety Assessment Meetings (FSAMs):**
 - A. An FSAM was held with the following facility: The Rolling Kitchen, 2121 E. Sahara Ave.
- 3. **Onsite Intervention Training:**
 - A. Onsite Intervention Training was held with the following facilities: Basil 'n Lime Authentic Thai Cuisine, 3665 S. Fort Apache Rd.; and Lamai - Henderson, 2645 Saint Rose Pkwy.
- 4. **Supervisory/Managerial Conferences:**
 - A. Conferences were held with the following facilities: Ramen Aku - East, 4031 S. Maryland Pkwy.; and Romano's Macaroni Grill, 2001 N. Rainbow Blvd.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	1	0	↓	12	13	↑
Legionella Residential Investigations	0	3	↑	5	11	↑

- 5. **Outbreak Response:**
 - A. **McDonald's, 4804 W. Lone Mountain Rd.:** On December 4, staff responded to multiple cases of foodborne illness. The investigation resulted in an A grade.
 - B. **Caesar's Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On December 18, staff responded to multiple cases of foodborne illness. The investigation resulted in an A grade.
 - C. **Grand Lux Cafe, 3355 S. Las Vegas Blvd.:** On December 18, staff responded to multiple cases of foodborne illness. The investigation resulted in an A grade.
 - D. **Hachi, 3410 S. Jones Blvd.:** On December 20, staff responded to multiple cases of foodborne illness. Staff observed risk factors that could lead to illness including improper handwashing practices, foods held at improper temperatures, and potential contamination of foods. The investigation resulted in a C downgrade. A reinspection is still pending.
 - E. **Denny's, 7341 W. Lake Mead Blvd.:** On December 26, staff responded to multiple cases of foodborne illness. Staff observed risk factors that could lead to illness

including improper handwashing practices. The investigation resulted in a C downgrade. The facility passed its reinspection with an A grade.

- F. **Emerald Island Casino Restaurant, 120 Market St.:** On December 30, staff responded to multiple cases of foodborne illness. Staff observed risk factors that could lead to illness including contamination, improper handwashing practices, and temperature violations. The investigation resulted in a C downgrade. A reinspection is still pending.
- G. **Pizza Guys, 3950 N. Tenaya Way:** On December 30, staff responded to multiple cases of foodborne illness. The investigation resulted in an A grade.
- H. **El Tamalucas, 2987 N. Las Vegas Blvd.:** On December 30, staff responded to multiple cases of foodborne illness. The investigation resulted in an A grade.
- I. **Wynn Buffet, 3131 S. Las Vegas Blvd.:** On December 30, staff responded to multiple cases 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	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	11	0	↓	38	23	↓
Adjudicated Hearing Cases	6	0	↓	28	22	↓
Total Cases Received	55	142	↑	413	505	↑
Total Cases Referred to Other Agencies	29	11	↓	146	96	↓
Hearing Penalties Assessed	\$29,000	\$0	↓	\$54,750	\$32,500	↓

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Inspections	72	46	↓	1,236	1,256	↑

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

Underground Storage Tanks	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Compliance Inspections	23	72	↑	255	380	↑
Final Installation/Upgrade/Repair Inspections	1	0	↓	17	14	↓
Closure Inspections	1	0	↓	6	7	↑
Spill Report Investigations	2	3	↑	9	12	↑

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

Permitted Disposal Facilities	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Inspections	27	7	↓	113	124	↑
Reinspections	4	0	↓	11	5	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	0	0	→	1,735	1,967	↑
West Nile Virus Surveillance Mosquitoes Tested	0	0	→	2,803	1,669	↓
West Nile Virus Surveillance Submission Pools Tested	0	0	→	57,214	20,539	↓
West Nile Virus Surveillance Positive Mosquitoes	0	0	→	24	42	↑
West Nile Virus Surveillance Positive Submission Pools	0	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	0	0	→	687	139	↓
Public Accommodations Inspections	48	34	↓	210	115	↓
Public Accommodations Complaints	24	18	↓	157	115	↓
Mobile Home/Recreational Vehicle Park Inspections	6	17	↑	30	43	↑
Mobile Home/Recreational Vehicle Park Complaints	2	3	↑	9	13	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. **Permits Issued** – Restaurant Technologies (Waste Grease); and PGM of Texas (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 (2); Waste Grease (2); and Storage Bin (1)
- D. **Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in January:** Nevada Department of Transportation – 123 E. Washington Ave.

(Storage Bin); and Kismet Enterprises/Filta Environmental Kitchen Solutions
(Waste Grease)

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Asbestos Permits Issued	75	68	↓	494	413	↓
Revised Asbestos Permits Issued	11	11	→	45	45	→

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	9	13	↑	77	76	↓
Tentative Maps-Lot Count	131	1,037	↑	2,497	4,792	↑
Final Maps-Received	18	15	↓	127	94	↓
Final Maps-Lot Count	591	458	↓	4,735	3,766	↓
Final Maps-Signed	23	25	↑	124	99	↓
Final Maps (Signed)-Lot Count	591	1,121	↑	5,772	4,678	↓
Improvement Plans-Received	22	17	↓	110	87	↓
Improvement Plans-Lot Count	647	373	↓	4,039	3,617	↓
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	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Residential ISDS Permits	5	6	↑	38	33	↓
Commercial ISDS Permits	0	0	→	1	2	↑
Commercial Holding Tank Permits	1	1	→	19	16	↓
Residential Tenant Improvements	23	17	↓	138	107	↓
Residential Certifications	0	0	→	3	0	↓
Compliance Issues	6	7	↑	47	50	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	11	8	↓	47	52	↑
Public Water System Violations Issued	0	0	→	33	36	↑

2. Safe Drinking Water Activity:

- A.** One *coliform* positive result was reported from routine monitoring events. Other than where noted, those samples were *E. coli* negative.
- **Shetland Water District:** One routine sample was coliform positive. No repeat samples were triggered (originating sample was from a well and *E. coli* 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; and Coyote Springs Golf Course.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	61	86	↑	432	435	↑
School Facility Kitchen Complaints	0	0	→	3	3	→
School Facility Inspections	60	108	↑	520	515	↓
School Facility Complaints	2	2	→	24	21	↓
Summer Food Service Surveys	0	0	→	6	39	↑
Child Care Facility Inspections	23	27	↑	115	184	↑
Child Care Facility Complaints	2	4	↑	29	16	↓
Body Art Facility Inspections	70	66	↓	341	320	↓
Body Art Facility Complaints	1	4	↑	23	33	↑
Body Art Artist Special Event Inspections	2	1	↓	32	259	↑
Total Program Services Completed	221	298	↑	1,525	1,825	↑

1. Child Care:

A. Imagination Station, 4185 Vegas Valley Dr.: Staff investigated a complaint alleging a cockroach infestation in the kitchen. Staff found no evidence of an infestation in the kitchen or the childcare facility. Facility staff provided pest control receipts showing that a contracted pest control service company was performing routine services at the facility. The complaint was not substantiated at the time of the investigation.

2. Body Art:

A. Crown Electric Tattoo, 4632 S. Maryland Pkwy.: Staff investigated a complaint alleging that a piercing became infected, and the facility was dirty. The operator had received no reports or complaints of infections. Staff found the piercing and sterilization rooms fully stocked. There was an accessible handwashing sink, smooth and easily cleanable work surfaces, and available disinfectant. The autoclave had a current spore test, and the operator was using an ultrasonic cleaner in compliance with the SNHD Regulations. The packages containing equipment and jewelry were labeled, had current dates on them, and each had a Class 5 sterilization indicator as required. The complaint was not substantiated at the time of the investigation.

B. Vegas Ink at Harmon Center, 3717 S. Las Vegas Blvd.: During a routine inspection, several health hazards were observed. The operator lacked sterilization logs for the autoclave, Class 5 sterilization indicators were not placed into each

instrument package, and there was no ultrasonic cleaner. Additionally, several sterilized packages were missing the date of sterilization and the initials of the person who performed the sterilization, as required by SNHD Regulations. Staff also found evidence that artists were performing prohibited dermal piercings. A Cease-and-Desist Order was issued for dermal piercings, and a reinspection is still pending.

- C. Painted Lady Tattoo, 5645 S. Eastern Ave.:** Staff investigated a complaint alleging that an apprentice was tattooing without a mentor, food was sitting on surfaces in the workstation, and no paper towels or soap were available in the restrooms. There was an apprentice working while their mentor was on vacation. Other artists who have SNHD Body Art cards were supervising and working with the apprentice. The restroom was stocked with soap and paper towels and no food was observed at the body art workstations. The complaint was not substantiated at the time of the investigation.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	1	2	↑
Total Pre-Permitting Services	1,317	990	↓	8,478	7,310	↓
New Project Submissions	176	203	↑	1,709	1,369	↓
Released Projects	299	207	↓	2,141	1,448	↓
Total Service Requests Currently in Pre-Permitting	1,294	1,278	↓			

1. Enforcement Actions and Investigations:

- A. Peking Express Chinese Food, 3278 N. Las Vegas Blvd.:** During a change of permit holder (CPH) inspection, staff observed a household-use-only blender and countertop ice maker, a leaking drain line under the three-compartment sink, and a bucket of chlorine sanitizer solution in the kitchen with a concentration of over 200 parts per million (ppm). The acceptable chlorine concentration range for food contact surfaces is 50-100 ppm. SNHD Regulations require that all food contact items are American National Standards Institute (ANSI) sanitation certified, plumbing is maintained, and sanitizer test strips are available for any sanitizer that is used in the restaurant. The permit was approved with stipulations to remove the household equipment and correct the other violations within 10 days.
- B. Dickey's Barbecue Pit, 5597 S. Rainbow Blvd.:** A CPH inspection failed due to inadequate refrigeration. Staff found unplugged reach-in refrigerators in a back storage room and the walk-in refrigerator was unable to maintain temperature. SNHD Regulations require adequate refrigeration to ensure that food is maintained at the proper temperatures. A reinspection was conducted after repairs were completed and the health permit was approved.
- C. Circle K Store #3369, 6490 S. Boulder Hwy.:** During a remodel inspection, staff found that the originally approved plans had been revised but not submitted to SNHD for approval. The original plans indicated a beverage station on a center island, but beverage counters were built along the walls. SNHD Regulations require that revised

plans be submitted to SNHD for approval prior to the final permitting inspection. The updated plans were approved, a reinspection was completed, and the remodel was approved.

- D. BulkSupplements.com, 640 W. Lake Mead Pkwy.:** During a final permitting inspection for a warehouse permit, the operator wanted to begin processing supplements at the new location; however, this location did not have a permitted processing area. A temporary processing area was fabricated with its own walls, ceiling, and air handling units, and was approved for an 8-month seasonal permit. Plans for a permanent processing area have already been submitted and are under review.
- E. Ice Cream Patio, 8480 S. Las Vegas Blvd.:** Plans were reviewed for a new facility selling scooped ice cream. The facility is not equipped with warewashing equipment, which is required for food establishments that serve open food using multi-use utensils. The owner proposed a plan to utilize disposable scoops only for ice cream and no multi-use equipment that requires warewashing. The menu is limited to scooped ice cream and pre-packaged snacks only. Staff reviewed all food safety processes to ensure that the owners understood the requirements and the limitations of the proposed plan, and the frequency of required replacement for disposable scoops. The owner understood that any future expansion or changes to approved operations will require a remodel application and Plan Review approval. A final inspection was conducted, and the health permit was approved.
- F. Fogo De Chao Bar, 360 E. Flamingo Rd.:** A final remodel inspection of upgrades that included a new bar top, back bar with new shelving, and new reach-in wine coolers was conducted. Staff found the underside of the bar to be improperly finished with unsealed gaps and exposed raw wood. The underside of the bar is a wet/splash zone and is subject to water damage, deterioration, and pest harborage if not encapsulated and sealed with impervious materials. The contractor made all necessary improvements, and the bar remodel was approved.
- G. Mayas Crazy Fruits, 3712 E. Owens Ave.:** A final permitting inspection failed due to an IHH, no hot water. SNHD Regulations require adequate hot water to be provided for warewashing and handwashing. Staff also determined that the owners made unapproved equipment and layout changes, requiring submission of as-built plans. The operator is repairing the hot water supply and providing the requested plans. A reinspection is still pending.
- H. Palms Market, 4321 W. Flamingo Rd.:** An after-the-fact plan submission was reviewed for a new market that was already in operation. SNHD Regulations require that properly prepared plans and specifications be submitted to the Health Authority for review and approval prior to starting construction and at least thirty days before the planned opening date. Once the plans were approved, a final inspection was conducted, and the health permit was approved.

VII. AQUATIC HEALTH PROGRAM

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

Aquatic Health Operations	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Total Operation Inspections	725	424	↓	4,424	3,973	↓
Complaint Investigations	5	10	↑	182	161	↓
Inactive Body of Water Surveys	6	5	↓	52	45	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	0	0	→	15	32	↑
Total Program Services Completed	736	439	↓	4,673	4,211	↓

1. Aquatic Health Operations

- A. Trilogy Spa, 4201 Sunrise Flats St.:** A routine inspection conducted at the spa resulted in a compliance schedule to repair broken main drains. Broken drain covers pose entrapment and/or entanglement risks which could result in drowning. The spa was management closed at the time of the inspection and remains closed pending verification of the replaced main drain covers.
- B. Album Union Village, 1100 Wellness Pl.:** A routine inspection conducted at the pool resulted in an IHH closure due to the gate not self-closing. A gate that does not close and self-latch poses a drowning risk by allowing unattended children access to the pool area. A reinspection was conducted the same day, and the pool was approved to reopen.
- C. Royal Crest Condos, 3720 Royal Crest St.:** A routine inspection conducted at the pool resulted in a compliance schedule to correct elevated chlorine levels. High chlorine concentrations can cause skin, eye, and lung irritation. The qualified operator was instructed to confirm proper water chemistry before reopening the spa for bather use.
- D. Elysian at Centennial Hills, 8360 Montecito Pointe Dr.:** A survey conducted at the pool resulted in closure due to an outstanding compliance schedule. The backflow prevention device used to protect the potable water supply from cross contamination had not been recertified. Certification of backflow prevention devices is required annually. Following certification and reinspection, the pool was approved to reopen.
- E. Fairway Hills, 11280 Granite Ridge Dr.:** During a routine inspection conducted at the North Satellite Spa, a gas leak was detected in the pump room. A gas leak will expose the public to unknown health and safety risks. The gas meter was shut off, and the spa was permitted to continue operating.
- F. Garden Terrace Condos, 10809 Garden Mist Dr.:** A routine inspection conducted at the pool resulted in an IHH closure due to broken main drain covers. A reinspection is still pending.
- G. Opulence Condos, 5415 W. Harmon Ave.:** A routine inspection conducted at the North Spa resulted in an IHH closure due to multiple violations. The spa had high chlorine, pH, and cyanuric acid, and a broken main drain cover. A reinspection is still pending.
- H. Park Ave Condos, 85 E. Agate Ave.:** A routine inspection conducted at the spa resulted in an IHH closure due to high chlorine. A reinspection was conducted the same day, and the spa was approved to reopen.

- I. **Marriott Courtyard Las Vegas Convention Center (LVCC), 3275 S. Paradise Rd.:**
A routine inspection conducted at the pool resulted in an IHH closure due to a gate not properly self-latching. A reinspection was conducted the same day, and the pool was approved to reopen.

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

Aquatic Health Plan Review	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Total Pre-Permitting Services	434	425	↓	2,280	2,310	↑
New Project Submissions	106	102	↓	437	511	↑
Released Projects	50	64	↑	481	313	↓
Total Projects Currently in Plan Review	463	590	↑			

2. Aquatic Health Plan Review:

- A. **Vita Bella at Lake Las Vegas, 13 Via Vita Bella:** A final remodel inspection for a heater replacement resulted in closure. The entrance gate to the aquatic venue enclosure was propped open and left unattended. The issue was corrected, a reinspection for the gate was conducted and approved, and the final remodel inspection was approved.
- B. **YMCA Centennial, 6601 N. Buffalo Dr.:** A non-substantial alteration plan review was conducted for the lap pool. The proposed suction outlet fitting assemblies (SOFAs) for the pool did not meet flow requirements for the system. This could lead to bather entrapment which could result in serious injury or death. The contractor resubmitted the application with a SOFA that exceeded the flow rate of the installed equipment, and the application was approved.
- C. **Los Prados, 5150 Los Prados Cir.:** A final inspection on the spa for the installation of a heater resulted in failure. The system flow was not within the acceptable range, which could result in insufficient disinfection, insufficient filtration, or exceeding the SOFA maximum flow ratings. New gauge readings were provided with the flow within the acceptable range and the remodel was approved.
- D. **Element Hotel Las Vegas, 6675 S. Las Vegas Blvd.:** Excavation of the aquatic venues was approved but plumbing configurations for the pool and spa did not match the approved plans. In lieu of a reinspection, SNHD accepted as-built plumbing drawings from the design professional and the project was able to proceed without any setbacks.
- E. **Verraso Apartments, 3055 S. Nellis Blvd.:** A final remodel plumbing inspection for a SOFA replacement resulted in failure. The plumbing configuration on the approved application submission differed from the actual measured pipe sizes onsite, and the sump depth did not meet the installation requirements for the SOFA. 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; CFP Issue Committee meetings; National Environmental Health Association (NEHA) Food Safety Program committee meeting; face-to-face Integrated Food Safety System, Regulatory Laboratory Training System Steering Committee meeting; National Curriculum

Standards Basic Core Competency Review; Healthy People 2030 Norovirus Advisory Group meeting; designed training for beer line cleaning safety survey; developed Kratom variance response; met with Northern Nevada Public Health (NNPH) regarding reciprocal Retail Program Standard 9 verification audits and completed the audit for NNPH which was successfully approved; and submitted documentation to the FDA that SNHD's Retail Program Standard 9 verification audit was successfully approved by NNPH.

2. Abel Hernandez and Nosa Nwaonumah were released from the Food Inspection Training Program to the Special Foods Office on December 6.
3. Special Processes staff met with various operators in a virtual setting, via phone calls and virtual meetings, regarding submission of labels for review, waivers, operational plans, and Hazard and Critical Control Point (HACCP) plans. There are currently eight cook chill/sous vide plans, seven 2-barrier plans, 20 other HACCP plans, nine waivers, and five operational plans in review.

IX. SPECIAL PROCESSES

ENVIRONMENTAL HEALTH Label Review – Fiscal Year Data

Label Review	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Facility Label Review Submissions	7	4	↓	103	83	↓
Facility Label Review Releases	7	4	↓	101	93	↓
Number of Labels Approved	94	79	↓	1,492	1,147	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

Special Processes Review	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Cook Chill/Sous Vide Submissions	0	0	→	2	4	↑
Cook Chill/Sous Vide Releases	0	1	↑	7	3	↓
2-Barrier ROP Submissions	1	0	↓	3	2	↓
2-Barrier ROP Releases	2	0	↓	6	2	↓
Other HAACP Special Processes Submissions (Including ROP of fish, unpasteurized durably packaged juice, preservation, curing, etc.)	1	0	↓	5	1	↓
Other Special Processes Releases	9	0	↓	9	4	↓

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

Waivers & Operational Plans Review	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Waiver Review Submissions	0	3	↑	4	7	↑
Waiver Review Releases	0	0	→	9	4	↓
Operational Plan Submissions	0	0	→	2	1	↓
Operational Plan Releases	1	0	↓	3	1	↓

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	Dec. 2023	Dec. 2024		FY 23-24	FY 24-25	
Registrations Approved	6	13	↑	80	91	↑

CDS/hh