



Memorandum

Date: January 23, 2025

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 - November

I. FOOD OPERATIONS PROGRAM

ENVIRONMENTAL HEALTH Food Operations Program – Fiscal Year Data

Food Operation Services	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Routine Inspections	1,731	1,505	↓	9,673	10,387	↑
Reinspections	109	130	↑	751	853	↑
Downgrades	116	108	↓	698	771	↑
Closures	9	6	↓	63	54	↓
Special Events	73	89	↑	362	409	↑
Temporary Food Establishments & Tasting Event Booths	1,144	1,169	↑	3,381	3,688	↑
TOTALS	3,182	3,007	↓	14,928	16,162	↑

1. Enforcement Actions and Investigations:

- A. **Elotes Y Tacos "El Chino", 1935 Fremont St.:** On November 1, the unit was closed for an Imminent Health Hazard (IHH), sewage or liquid waste not disposed of in an approved manner. The inspector documented 22 demerits. The unit was reinspected and reopened with zero demerits on November 13.
- B. **Asada Mexican Restaurant, 6412 Losee Rd.:** On November 7, the facility was closed for a failed reinspection. The inspector documented 14 demerits. The facility was reinspected and reopened with zero demerits on November 8.
- C. **Romano's Macaroni Grill, 2001 N. Rainbow Blvd.:** On November 18, the facility was closed for exceeding the allowable demerits on an inspection. The inspector

documented 44 demerits. The facility was reinspected and reopened with zero demerits on November 20.

- D. **U Ni Express, 2263 N. Green Valley Pkwy.:** On November 20, the facility was closed for an IHH, pest infestation. The inspector documented 33 demerits. The operator deep cleaned, made necessary structural repairs, and hired a certified pest control operator. The facility was reinspected and reopened with zero demerits on November 25.
 - E. Multi-agency responses for unpermitted vendor complaints were conducted in conjunction with Clark County Business Licensing and Las Vegas Metropolitan Police Department representatives.
 - F. Staff closed eight unpermitted food vending complaint investigations.
2. **Onsite Intervention Training:**
A. Onsite Intervention Training was held with the following facilities: Baguette Café, 8359 W. Sunset Rd. and Sicily's Pizza, 3585 S. Durango Dr.
3. **Supervisory/Managerial Conferences:**
A. A conference was held with the following facility: Elotes Y Tacos "El Chino", 1935 Fremont St.

ENVIRONMENTAL HEALTH Outbreak Response – Fiscal Year Data

Outbreak Response	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Legionella Travel Associated Investigations	1	1	→	11	13	↑
Legionella Residential Investigations	0	2	↑	5	8	↑

4. **Outbreak Response:**
- A. **McDonald's, 3452 St. Rose Pkwy.:** On November 4, staff responded to a lab-confirmed case of Salmonella. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
 - B. **Burger King, 5536 Boulder Hwy.:** On November 5, staff responded to multiple cases of foodborne illness. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
 - C. **Boiling Crab, 4025 S. Decatur Blvd.:** On November 7, 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 an A grade.
 - D. **Bacchanal Buffet, 3570 S. Las Vegas Blvd.:** On November 12, staff responded to multiple cases of foodborne illness. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
 - E. **Bellagio Buffet, 3600 S. Las Vegas Blvd.:** On November 13, 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 C downgrade. The facility passed its reinspection with an A grade.
 - F. **Beauty and Essex, 3708 S. Las Vegas Blvd.:** On November 14, staff responded to multiple cases of foodborne illness. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
 - G. **McDonald's, 5111 Boulder Hwy.:** On November 19, staff responded to a lab-confirmed case of Shigella. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
 - H. **Anna Marie Italian Cuisine, 10170 W. Tropicana Ave.:** On November 19, staff responded to multiple cases of foodborne illness. Staff did not observe any risk

factors that could lead to foodborne illness. The investigation resulted in an A grade. Following the investigation, laboratory stool analysis confirmed Norovirus.

- I. **Taqueria Canonita, 3377 S. Las Vegas Blvd.:** On November 20, staff responded to multiple cases of foodborne illness. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade. Following the investigation, laboratory stool analysis confirmed Norovirus.
 - J. **Panda Express, 7470 S. Las Vegas Blvd.:** On November 20, staff responded to multiple cases 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. Following the investigation, laboratory stool analysis confirmed Norovirus. A reinspection is still pending.
 - K. **Cajun Crackin, 5960 N. Losee Rd.:** On November 21, staff responded to a lab-confirmed case of Cryptosporidium. Staff observed risk factors that could lead to illness including contamination of food contact surfaces. The investigation resulted in a B downgrade. The facility passed their reinspection with an A grade.
 - L. **Tropical Smoothie, 601 N. Stephanie St.:** On November 21, staff responded to a lab-confirmed case of Cryptosporidium. Staff did not observe any risk factors that could lead to foodborne illness. The investigation resulted in an A grade.
5. **Community Outreach:**
- A. **Freedom of Praise Ministry, 500 N. 14 St.:** On November 25, staff responded to multiple cases of foodborne illness. The non-profit facility participates in the Harvest Program to provide free meals to people in need. Staff provided guidance and education on food safety including proper handwashing, safe food temperatures, cleaning and disinfection, employee health, pest prevention and treatment, and Norovirus prevention strategies.

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	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Notices of Violations (New & Remails)	13	4	↓	27	23	↓
Adjudicated Hearing Cases	0	7	↑	22	22	→
Total Cases Received	75	45	↓	358	363	↑
Total Cases Referred to Other Agencies	31	8	↓	117	85	↓
Hearing Penalties Assessed	\$0	\$14,000	↑	\$25,750	\$32,500	↑

ENVIRONMENTAL HEALTH Restricted Waste Management – Fiscal Year Data

Restricted Waste Management	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Inspections	206	112	↓	1,164	1,210	↑

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

Underground Storage Tanks	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Compliance Inspections	54	63	↑	232	308	↑
Final Installation/Upgrade/Repair Inspections	5	4	↓	16	14	↓
Closure Inspections	2	2	→	5	7	↑
Spill Report Investigations	1	2	↑	7	9	↑

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

Permitted Disposal Facilities	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Inspections	29	17	↓	86	117	↑
Reinspections	1	2	↑	7	5	↓

III. VECTOR SURVEILLANCE

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

Vector Surveillance and Other EH Services	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
West Nile Virus Surveillance Traps Set	3	17	↑	1,735	1,965	↑
West Nile Virus Surveillance Mosquitoes Tested	6	8	↑	2,803	1,669	↓
West Nile Virus Surveillance Submission Pools Tested	3	33	↑	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	9	2	↓	687	139	↓
Public Accommodations Inspections	90	44	↓	162	81	↓
Public Accommodations Complaints	17	10	↓	133	97	↓
Mobile Home/Recreational Vehicle Park Inspections	9	18	↑	24	26	↑
Mobile Home/Recreational Vehicle Park Complaints	1	1	→	7	10	↑

IV. EH ENGINEERING

1. Solid Waste Plan Review Program (SWPR):

- A. Permits Issued – Las Vegas Polymer (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 (2); Waste Grease (3); Waste Tire Management (1); and Storage Bin (1)**
- D. Facilities Planned for Approval at DBOH Meetings/SNHD Workshops in December – None**

ENVIRONMENTAL HEALTH Asbestos Permitting Services – Fiscal Year Data

Asbestos Permitting Services	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Asbestos Permits Issued	84	55	↓	419	345	↓
Revised Asbestos Permits Issued	11	3	↓	34	34	→

ENVIRONMENTAL HEALTH Subdivision Program – Fiscal Year Data

Subdivision Plan Review	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Tentative Maps-Received	8	11	↑	68	63	↓
Tentative Maps-Lot Count	556	719	↑	2,366	3,755	↑
Final Maps-Received	14	10	↓	109	79	↓
Final Maps-Lot Count	504	524	↑	4,144	3,308	↓
Final Maps-Signed	18	14	↓	101	74	↓
Final Maps (Signed)-Lot Count	759	654	↓	5,181	3,557	↓
Improvement Plans-Received	10	10	→	88	70	↓
Improvement Plans-Lot Count	452	460	↑	3,392	3,244	↓
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	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Residential ISDS Permits	11	3	↓	33	27	↓
Commercial ISDS Permits	0	0	→	1	2	↑
Commercial Holding Tank Permits	0	1	↑	18	15	↓
Residential Tenant Improvements	31	17	↓	115	90	↓
Residential Certifications	1	0	↓	3	0	↓
Compliance Issues	7	8	↑	41	43	↑

ENVIRONMENTAL HEALTH Safe Drinking Water Program – Fiscal Year Data

Safe Drinking Water Program	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Public Water System Sanitary Surveys	16	17	↑	36	44	↑
Public Water System Violations Issued	7	0	↓	33	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.
- **Las Vegas Valley Water District:** Four routine samples were *coliform* positive. The repeat samples were *coliform* negative.
 - **Sky Ranch Estates:** One routine sample from a backup water well was *coliform* positive. Additional samples were not required.
 - **City of Henderson:** Two routine samples were *coliform* positive. The repeat samples were *coliform* negative.
 - **Virgin Valley Water District:** 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 problem at the Blue Diamond and Rainbow NW Plaza public water system. On November 15, contractors connected buildings in the plaza to Las Vegas Valley Water District. The contaminated well and water storage tank are no longer connected to buildings on the property. On November 21, staff from Food Operations and the Safe Drinking Water Program conducted a joint inspection of the AM/PM on the property. The inspection resulted in a thirty-one month Cease and Desist Order being lifted. The AM/PM was allowed to return to normal operations.

V. SPECIAL PROGRAMS

ENVIRONMENTAL HEALTH Special Programs - Fiscal Year Data

Special Programs	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
School Facility Kitchen Inspections	115	105	↓	371	348	↓
School Facility Kitchen Complaints	1	0	↓	3	3	→
School Facility Inspections	134	131	↓	460	407	↓
School Facility Complaints	9	4	↓	22	19	↓
Summer Food Service Surveys	2	6	↑	6	39	↑
Child Care Facility Inspections	16	12	↓	107	157	↑
Child Care Facility Complaints	0	1	↑	12	12	→
Body Art Facility Inspections	46	21	↓	271	254	↓
Body Art Facility Complaints	3	6	↑	22	29	↑
Body Art Artist Special Event Inspections	4	251	↑	30	262	↑
Total Program Services Completed	330	537	↑	1,306	1,530	↑

1. Schools:

- A. Neal Elementary School, 6651 W. Azure Dr.:** During a routine inspection, staff were informed by the school administration of an infestation of feral rabbits under a portable classroom and in the grass field. Staff observed fecal droppings, several burrows underneath the portable, and urine stains on the playground surfacing. School administration reported that Clark County School District (CCSD) Pest Control staff had provided several traps over the summer, and a significant number of the feral rabbits were caught; however, sightings of multiple generations of feral rabbits had increased in recent months. CCSD Pest Control was contacted again by the school administration and SNHD staff advised CCSD Risk Management of the infestation. Staff will conduct a survey of the facility in January to ensure that appropriate action has been taken.
- B. SLA Food Service at Nevada Prep Charter School, 1780 Betty Ln.:** During a routine inspection, staff observed uncontrolled risk factors that could lead to foodborne illness. Violations included improper handwashing, improper cooling of time/temperature control for safety (TCS) foods, cross contamination, and improper ware washing. The inspection resulted in a C downgrade. The SLA operator also demonstrated ongoing noncompliance with the Food Regulations at other charter schools, so the permit holder was required to attend a supervisory conference. Two weeks later, the facility was reinspected and returned to an A grade.
- C. Guinn Jr. High School, 4150 S. Torrey Pines Dr.:** Staff investigated a complaint alleging that a urinal pipe had burst and flooded a classroom. A urinal pipe had cracked behind the wall and flooded the carpet. At the time of the investigation, students and staff were removed from the affected classroom and relocated while the school was repairing the pipe and remediating the damage. The complaint was substantiated, but the school administration was in the process of mitigating the issue.
- D. Various Clark County School District Elementary Schools:** Staff from the Special Programs office assisted staff from the Office of Acute Communicable Disease Control in investigating outbreaks of gastrointestinal illness at five CCSD elementary

schools. Staff found that school administration was taking the correct steps to control the spread of Norovirus, including using appropriate disinfectants, following the label directions to cleanup emetic events, and hiring a third party to deep clean and disinfect the schools when students were not present.

2. Body Art:

A. Tattoo Temptations LV, 5006 S. Maryland Pkwy.: Staff investigated a complaint alleging that a patron developed an infection after receiving a tattoo. Staff found that the general sanitation of the facility met the requirements of the SNHD Regulations, all artists were using single-use disposable equipment, and all artists had valid SNHD body art cards. The owner of the facility said that no patrons had reported infections following the application of tattoos at their facility. The complaint was not substantiated at the time of the investigation.

B. Las Vegas Tattoo Festival at World Market, 475 S. Grand Central Pkwy.: Staff conducted 250 inspections of artists who attended this event. All artists were operating in compliance with the SNHD Regulations at the time of the inspection.

VI. PLAN REVIEW PROGRAM

ENVIRONMENTAL HEALTH Plan Review Program - Fiscal Year Data

	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Food Pre-Permitting Services						
Food Safety Assessment Meetings	0	0	→	1	2	↑
Total Pre-Permitting Services	958	1,033	↑	6,867	6,229	↓
New Project Submissions	218	166	↓	1,503	1,160	↓
Released Projects	280	259	↓	1,781	1,217	↓
Total Service Requests Currently in Pre-Permitting	1,445	1,293	↓			

1. Enforcement Actions and Investigations:

A. BlaQaT Ultra Hookah Lounge, 6250 W. Charleston Blvd.: A final permitting inspection resulted in failure due to insufficient hot water and inadequate water pressure. The hot water throughout the facility did not reach more than 93°F. SNHD Regulations require a minimum of 100°F for handwashing and 110°F for ware washing. The hot water had been turned off and disconnected from the three-compartment sink due to a leak. A reinspection is still pending.

B. Lucky Pig at New York New York Food Court, 3790 S. Las Vegas Blvd.: A final permitting inspection resulted in failure because the facility was still under construction and in the process of installing the vertical sneeze guard at the front service counter. Also, the person-in-charge (PIC) did not have the required thermometer or sanitizer needed to operate the area. SNHD Regulations require a food establishment to be in substantial compliance with the regulations prior to permit issuance. The contractor installed the food shield and completed construction, and the PIC obtained a thermometer and sanitizer. A second permitting inspection was conducted, and the permit was approved in time for the F1 event.

C. Sam's Club, 2650 E. Craig Rd.: A Change of Permit Holder (CPH) inspection at the snack bar resulted in failure due to several uncontrolled risk factors for foodborne illness. The inspector documented 30 demerits. SNHD Regulations require that CPH

inspections result in 15 demerits or less for permit approval. Violations included a pizza warmer that was unable to hot hold at 135°F, improper handwashing, TCS food not reheated to the required temperature, inadequate sanitizer solution, and PIC unable to demonstrate adequate food safety knowledge. A reinspection is still pending.

- D. Taco Bell, 333 W. St. Louis Ave.:** Plans were reviewed and approved for a new Taco Bell operating out of Cloud Kitchens that will be serving food for pickup and third-party delivery services only. This is the first Taco Bell location in Southern Nevada with no storefront. The final permitting inspection is still pending.
- E. China Mama 2 Bar, 4266 W. Spring Mountain Rd.:** Nine months after this bar was permitted, the owner made changes to the layout of the equipment without prior approval. SNHD staff required the owner to apply for an after-the-fact remodel. The plans were submitted and approved, but when staff arrived for the final inspection, the layout of the bar did not match the approved plans. The remodel was approved with a stipulation to submit revised plans within five business days.
- F. Simply Divine Botanicals, 7235 Bermuda Rd.:** This facility has been operating for 23 years without a health permit. When a new owner took over, business licensing staff referred the owner to SNHD to obtain a health permit. Following review of plans, the new owner was required to change finishes, add a hand sink and mop sink, provide indirect plumbing for the three-compartment sink, and increase lighting in the processing room. The owner was also required to comply with the sewer agency and install an interceptor to prevent chemicals from entering the sewer system. The owner met all the requirements, and the health permit was approved.
- G. Couve Coffee, 9275 W. Russell Rd.:** During a pre-permitting inspection, staff found that sinks had been installed into wooden countertops and cabinets. SNHD Regulations prohibit the use of wood in areas that are subject to moisture and/or have plumbing penetrations. The owner is making the necessary changes. The final permitting inspection is still pending.

VII. AQUATIC HEALTH PROGRAM

ENVIRONMENTAL HEALTH Aquatic Health Operations Program - Fiscal Year Data

Aquatic Health Operations	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Total Operation Inspections	715	456	↓	3,699	3,238	↓
Complaint Investigations	8	5	↓	176	114	↓
Inactive Body of Water Surveys	5	7	↑	46	32	↓
Drowning/Near Drowning/Accident Investigations at Permitted Facilities	1	1	→	15	15	→
Total Program Services Completed	729	469	↓	3,936	3,399	↓

1. Aquatic Health Operations

- A. Chalet Vegas Homeowner's Association (HOA), 4600 Paradise Rd.:** A routine inspection of the pool resulted in an IHH closure for high chlorine. High chlorine can cause skin, eye, and lung irritation. A reinspection is still pending.
- B. Hawthorn Suites, 910 S. Boulder Hwy.:** A routine inspection of a seasonally closed spa resulted in a compliance schedule for corrections before reopening. The spa had

high pH and low chlorine. High pH reduces the effectiveness of chlorine, and inadequate disinfection exposes bathers to pathogens that can make them sick. The qualified operator was instructed to confirm proper water chemistry before reopening the spa for bather use.

- C. The Well Apartments, 1050 Wellness Pl.:** A routine inspection at the spa resulted in an IHH closure due to multiple violations. The spa had no detectable chlorine, high pH, and a water temperature over 104°F. Water temperatures greater than 104°F can result in heat stress, dehydration, burns, and rashes. Following corrections, a reinspection was conducted, and the spa was approved to reopen.
- D. Level 25 at Cactus by Picerne Apartments, 3663 W. Cactus Ave.:** A routine inspection at the spa resulted in an IHH closure due to a broken drain cover. A broken 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.
- E. Ceasar's Palace, 3570 S. Las Vegas Blvd.:** A lifeguard survey resulted in an IHH closure due to inadequate lifeguard coverage. Two lifeguard stands were not occupied as required in the approved lifeguard plan. Inadequate lifeguard surveillance presents an increased drowning risk to bathers. A reinspection was conducted the following day, and the pool was approved to reopen.
- F. Elysian at Post Apartments, 9280 W. Post Rd.:** A routine inspection at the pool resulted in an IHH closure due to entrance gates that were not self-closing or self-latching. Improperly working entrance gates pose an increased risk of drowning by allowing unattended children to enter the pool area. Following repairs, a reinspection was conducted the same day, and the pool was approved to reopen.
- G. Renaissance Villas Apartments, 5418 W. Tropicana Ave.:** A routine inspection at the pool resulted in an IHH closure due to the entry gate being propped open and unattended. Following corrections, a reinspection was conducted the same day, and the pool was approved to reopen.
- H. Silverado Mobile Home Community, 3401 N. Walnut Rd.:** A routine inspection of a seasonally closed pool resulted in a compliance schedule for corrections before reopening. An entry gate was not self-closing or self-latching. The qualified operator was instructed to confirm that the gate was repaired before reopening the pool for bather use.
- I. Santa Margarita HOA, 1601 Santa Margarita St.:** A routine inspection of a seasonally closed pool resulted in a compliance schedule for corrections before reopening. The pool had a damaged drain cover. The qualified operator was instructed to replace the drain cover before reopening the pool for bather use.
- J. Monterey at LVCC HOA, 723 Oakmont Ave.:** A routine inspection at the spa resulted in an IHH closure due to low chlorine. Following corrections, a reinspection was conducted the same day, and the spa was approved to reopen.
- K. Courtyard Sunscape HOA, 1515 E. Reno Ave.:** Routine inspections of a seasonally closed pool and spa resulted in a compliance schedule for corrections before reopening. The spa had low chlorine. The qualified operator was instructed to confirm proper water chemistry before reopening the pool and spa for bather use.

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

Aquatic Health Plan Review	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Total Pre-Permitting Services	391	411	↑	1,846	1,885	↑
New Project Submissions	104	119	↑	331	409	↑
Released Projects	55	78	↑	431	249	↓
Total Projects Currently in Plan Review	411	543	↑			

2. Aquatic Health Plan Review:

- A. Devonshire, 4640 Vegas Valley Dr.:** A suction outlet fitting assembly (SOFA) plumbing inspection resulted in failure because the measured distance between the two SOFAs for the water feature was insufficient. This could lead to bather suction entrapment. The contractor was instructed to move the SOFAs so the appropriate separation could be achieved. A reinspection is still pending.
- B. Spring Oaks II, 4110 Gannet Cir.:** A SOFA plumbing inspection for the pool resulted in a violation requiring correction. The suction pipe outlet had plaster blocking the opening of the pipe, which could potentially modify the flow of water through the SOFA. The contractor was able to correct the issue onsite and the inspection was approved.
- C. Shade Apartments, 10340 S. Decatur Blvd.:** Lighting and pre-plaster inspections were conducted for the pool and spa. The aquatic facility lighting survey was approved, but the equipment room lighting was inadequate. The pre-plaster inspection was not approved due to violations related to the depth markings, emergency telephone, safety signage, and the aquatic facility enclosure. Following corrective actions, a reinspection was conducted, and the aquatic facility was approved to proceed with construction.
- D. Noble Park, 5353 W. Desert Inn Rd.:** A plumbing inspection was attempted on the spa for installation of a SOFA for both the main filtration system and the hydrotherapy jet system. The spa was full of water so the inspection could not be completed. A reinspection has since been conducted and approved.
- E. Green Valley Ranch, 2300 Paseo Verde Pkwy.:** A plumbing inspection for SOFA installation resulted in failure. The flow rating of the proposed SOFA was insufficient for the flow range of the system and the existing plumbing configuration did not match the approved plans. Receipt of a revised application 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 meetings; Regulatory Laboratory Training System Steering Committee meetings; National Curriculum Standards Basic Core Competency Review; developed draft beer line cleaning safety survey; developed and submitted RFFM grant application for the next 3-year grant period; developed and submitted Mentorship grant application for next cohort; developed Voluntary National Retail Food Regulatory Program Standards Program Implementation Plan for each standard; and 2024 intervention strategy data collection.
- 2. Regulatory Support Office staff released Environmental Health Specialist (EHS) trainees

Carlos Herrera to the Specialized Foods Office on November 15 and Jamie Roberts to the Downtown Office on November 22.

3. Staff facilitated and presented a Registered EHS study course on November 19.
4. 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	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Facility Label Review Submissions	16	12	↓	96	79	↓
Facility Label Review Releases	11	12	↑	94	89	↓
Number of Labels Approved	255	146	↓	1,398	1,068	↓

ENVIRONMENTAL HEALTH Special Processes Plan Review - Fiscal Year Data

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

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

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

ENVIRONMENTAL HEALTH Cottage Food Operations Registrations - Fiscal Year Data

Cottage Food Operations Registrations	Nov. 2023	Nov. 2024		FY 23-24	FY 24-25	
Registrations Approved	14	21	↑	74	78	↑

CDS/hh