

Proposed Environmental Health (EH) Fee Schedule Adjustments

LISTENING SESSION PRESENTATION
APRIL 7, 2022

EH Programs

- ▶ Food Operations – Inspections
 - ▶ Food Establishment Inspections
 - ▶ Special Events
- ▶ Food Operations – Regulatory Compliance
 - ▶ Regulatory Support Office – Staff and Industry Training, Hazard and Critical Control Point (HACCP) Reviews, and Label Reviews
 - ▶ Specialized Food Office – Mobile Vending, Farmer's Markets, Annual Itinerants, Unpermitted Food Vending, and Water Stores
 - ▶ Foodborne Illness Investigations

EH Programs Continued

- ▶ Solid Waste
 - ▶ Solid Waste Plan Review
 - ▶ Subdivisions
 - ▶ Asbestos Waste Transport
 - ▶ Individual Sewage Disposal Systems (ISDS)
 - ▶ Safe Drinking Water
 - ▶ Permitted Disposal Facilities
 - ▶ Underground Storage Tanks
 - ▶ Restricted Waste Management
 - ▶ Illegal Dumping
 - ▶ Public Accommodations
 - ▶ Legionella

EH Programs Continued

- ▶ Consumer Health
 - ▶ Aquatic Health Plan Review
 - ▶ Aquatic Health Operations
 - ▶ Plan Review
 - ▶ Special Programs – Schools, Childcares, Body Art Facilities, Jails

All Environmental Health programs work together to protect the health of Clark County citizens and millions of tourists.

Food Operations Community Benefits

Program	Potential Hazards Identified/Addressed
Food Operations	<p>Minimizes the potential for foodborne illness among consumers</p> <p>Safe food allows for healthier individuals and a significant decrease in healthcare spending</p>
Unpermitted Food Vending	<p>Reduces the presence of unpermitted food vendors in Clark County to minimize the potential for foodborne illnesses</p> <p>Ensures food is made in an inspected facility with appropriate sanitation measures</p>
SNHD Training	<p>Provides food safety and regulatory guidance to industry partners</p> <p>Provides Standardization training and evaluation for food inspectors</p> <p>Trains newly hired food inspectors</p>
Hazard and Critical Control Point (HACCP)	<p>Reviews and approves cutting-edge food industry practices for processes with enhanced food safety risks</p>
Specialized Foods	<p>Performs inspections and provides food safety education to the regulated community to minimize the potential for foodborne illness</p>

Solid Waste Community Benefits

Program	Potential Hazards Identified/Addressed
Restricted Waste Management	Works to prevent hazardous waste from getting into the environment
Illegal Dumping	Ensures the proper disposal of waste that may have been illegally dumped in the community
Individual Sewage Disposal System (ISDS)	Protects groundwater quality in the Las Vegas Valley through enforcement of the SNHD ISDS Regulations
Vector-Mosquito Disease Surveillance	Monitors mosquito populations and the serious diseases they may carry that could infect citizens/visitors across all jurisdictions of Clark County
Public Accommodations	Ensures hotels and motels maintain clean and sanitary facilities
Underground Storage Tanks (UST)	Protects groundwater from contamination and surface water from contaminants in stormwater to protect drinking water

Consumer Health Community Benefits:

Plan Review – Most Health Permits Start Here

Purpose: Evaluates and enforces sanitary design and construction principles promulgated by State law and SNHD's Regulations for:

Permit Type	Potential Hazards Identified/Addressed
Food Establishments	Ensures the design of equipment/facilities does not lead to food contamination/adulteration; pest harborage; inadequate operator food safety knowledge
Institutions/Childcare	Ensures the design of equipment/facilities does not lead to food contamination/adulteration; pest harborage; inadequate operator food safety knowledge; unsafe playgrounds
Body Art Establishments	Ensures the design of equipment/facilities does not lead to transmission of communicable diseases; inadequate infection control measures; inadequate artist knowledge of disease
Public Bathing Places	Ensures the design of equipment/facilities does not lead to injury, death, or disease transmission; insufficient personnel to manage facilities safely

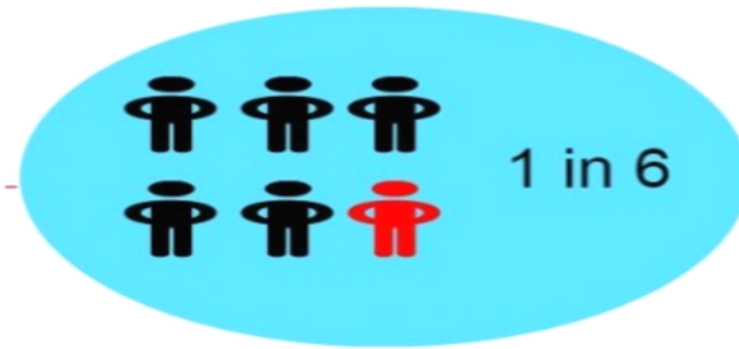
Consumer Health Community Benefits Continued:

Operations

Purpose: Conduct routine inspections, complaint investigations, and accident/injury/illness investigations for:

Permit Type	Potential Hazards Identified/Addressed
Institutions/Childcare	Service of unsafe foods, nuisance, or unsanitary conditions which result in disease transmission; broken or unsafe play equipment that can lead to injury or death
Body Art Establishments	Transmission of bloodborne pathogens and other communicable diseases; unsafe equipment, inks, or jewelry leading to injury
Public Bathing Places	Unsafe deck conditions, inadequate lifeguard coverage, inadequate disinfection levels which can lead to injury, illness, or death

CDC Estimates for Foodborne Illness



128,000 People are Hospitalized



3,000 People Die from Foodborne Illness

EH COVID-19 Activities

- ▶ Developed COVID related informational pamphlets/resources for Industry at the start of the pandemic when such resources were not available at the Federal and State level. The COVID resources received appreciation and national recognition by Industry and other local health departments around the country.
- ▶ Collaborated with State and local Business License agencies on business reopening guidance and COVID compliance checks.
- ▶ Provided oversight and enforcement of the Governor's COVID-19 mitigation orders and Senate Bills (SB4 and SB386), including conducting thousands of COVID-19 Compliance Surveys.
- ▶ Conducted regular educational outreach to the Culinary Union, the Resort Association, the Nevada Hotel and Lodging Association and many other organizations on COVID regulatory changes and requirements.

EH Accomplishments

- ▶ Won the 2019 Crumbine Award (recognition of unsurpassed achievement in providing outstanding food protection services to the community)
- ▶ Conducted multiple Industry outreach campaigns, such as the Handwashing Intervention campaign, Special Processes Class, and the Food Allergy Awareness campaign
- ▶ Conducted several risk-factor studies to determine the largest risk factors to foodborne illness specific to Clark County
- ▶ Used cutting edge techniques and software to scan consumer restaurant reviews to identify potential foodborne illness in the community
- ▶ Participated in the National Association of County and City Health Officials (NACCHO) mentorship program (Staff mentored other Health Departments about the FDA's Retail Food Voluntary Standards program.)

Maximized Efficiencies:

▶ Food Operations

- ▶ Monthly meetings with all field staff to discuss productivity and expectations (analyzing field time versus office time, ensuring staff are meeting goals/deadlines, and ensuring staff are making progress with assigned inspections)
- ▶ Focused efforts on high-risk food establishments due to staffing shortage
- ▶ Temporary reassignments of staff to meet community needs (inspections of large events, unpermitted food vending response, etc.)

▶ Consumer Health

- ▶ Shifted from in-field follow-ups to office or virtual follow-ups to reduce travel time
- ▶ Split Aquatic Health Plan Review and Operations offices to allow plan review staff to focus full-time on plan review activities
- ▶ Streamlined inspections to focus on risk and reduce time spent on inspections

▶ Solid Waste

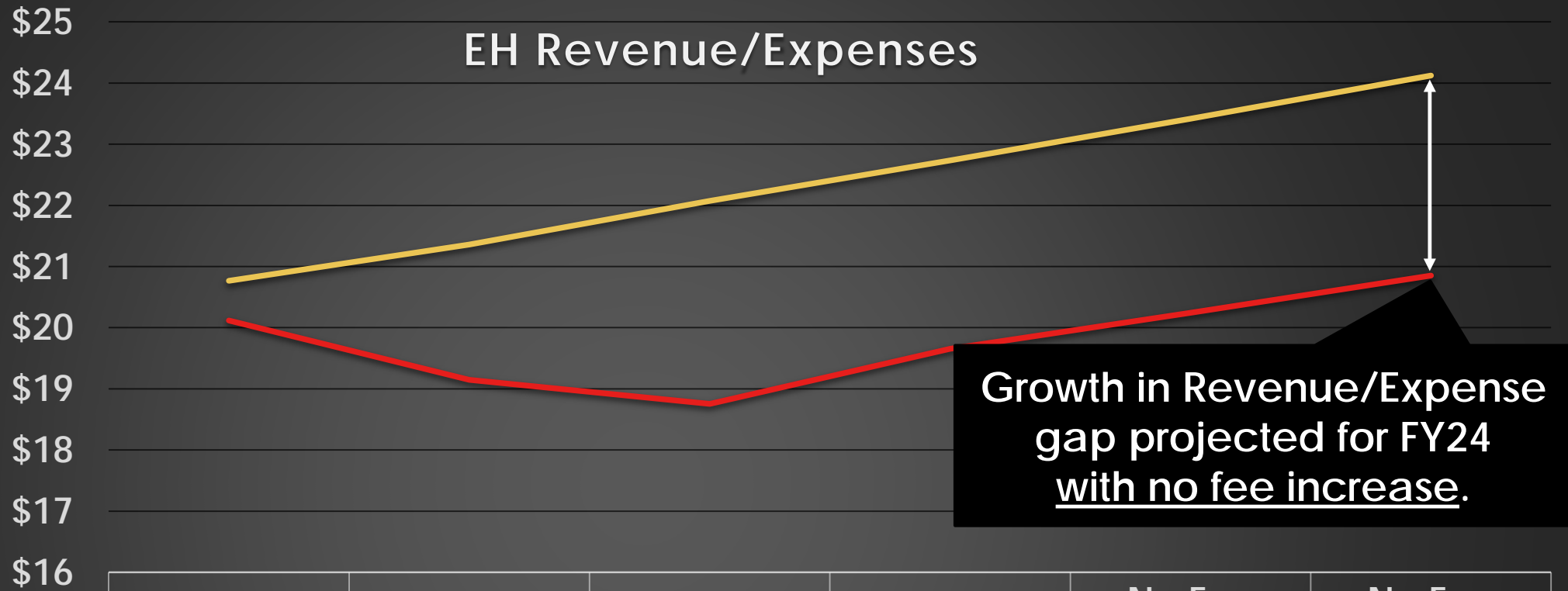
- ▶ SB4 inspections were done concurrently with annual facility inspections
- ▶ Streamlined/reduced complaint investigations by forwarding to applicable jurisdictions

Current Situation

- ▶ Environmental Health is not financially self-sufficient.
- ▶ Program expenses exceed program revenues, and the community continues to grow.
- ▶ Workload and community demands exceed current staffing levels.
- ▶ Services and staffing have been adversely impacted.
- ▶ Staff are not meeting policy requirements and mandates.
- ▶ The Board of Health has directed staff to charge fees that pay for the services provided.

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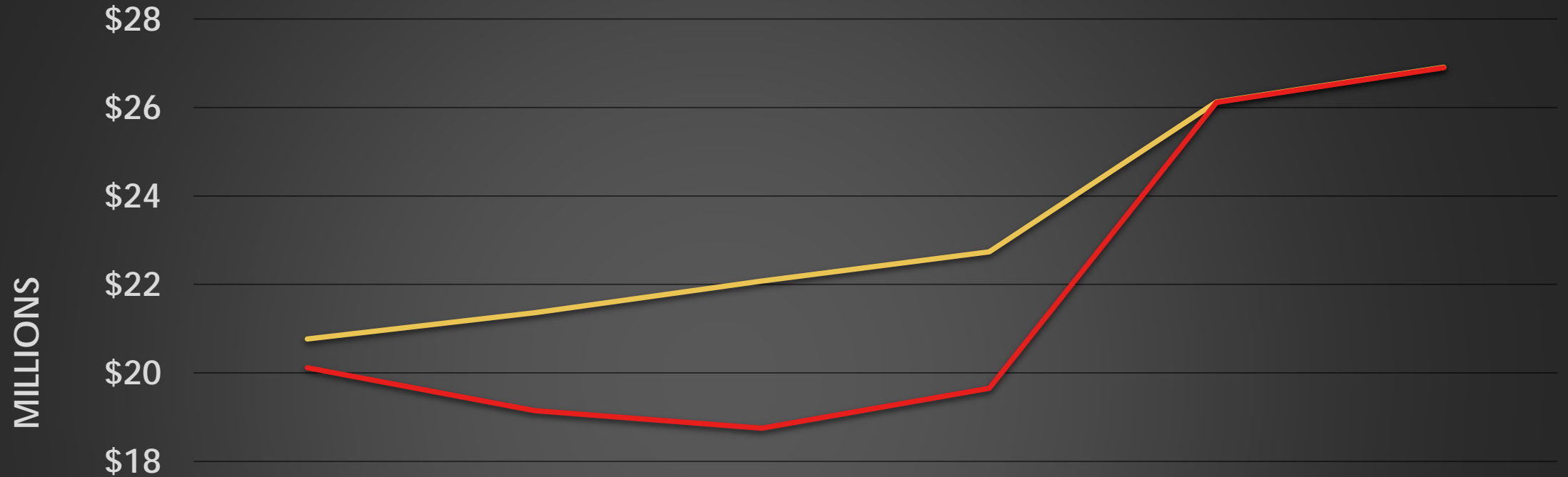
EH Revenue/Expenses



Growth in Revenue/Expense gap projected for FY24 with no fee increase.

	FY19	FY20	FY21	Projected FY22	No Fee Increase Projected FY23	No Fee Increase Projected FY24
Total Expenses	\$20.77	\$21.36	\$22.07	\$22.74	\$23.42	\$24.12
Total Revenues	\$20.12	\$19.15	\$18.75	\$19.65	\$20.24	\$20.85

EH Revenue/Expenses



	FY19	FY20	FY21	Projected FY22	29% Fee Increase Projected FY23	29% Fee Increase Projected FY24
Total Expenses	\$20.77	\$21.36	\$22.07	\$22.74	\$26.13	\$26.91
Total Revenues	\$20.12	\$19.15	\$18.75	\$19.65	\$26.11	\$26.90

EH Projections

	FY19	FY20	FY21	Projected FY22	No Fee Increase Projected FY23	No Fee Increase Projected FY24
EH Revenue	\$20,115,982	\$19,145,478	\$20,751,999	\$19,654,013	\$20,243,633	\$20,850,942
EH Expenses	\$20,766,925	\$21,359,253	\$22,074,164	\$22,736,388	\$23,418,480	\$24,121,034
Net Loss	\$650,944	\$2,213,775	\$1,322,164	\$3,082,376	\$3,174,847	\$3,270,092

	29% Fee Increase Projected FY23	29% Fee Increase Projected FY24
EH Revenue	\$26,114,287	\$26,897,715
EH Expenses	\$26,127,322	\$26,911,142
Net Loss	\$13,035	\$13,427

Inflation Versus Fee Increase

CPI Inflation Calculator

\$

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has the same buying power as

in

Vs.

29%

https://www.bls.gov/data/inflation_calculator.htm

Fee Increase Impact Estimate

Permit Type	Current Cost	Cost with 29% Increase	Total Difference
Fast Food (All Permits)	\$391	\$504	+ \$113
Restaurant (All Permits)	\$1,055	\$1,361	+ \$306
Residential Septic Permit	\$551	\$711	+160
Hotel/Motel/MHP/RV - BASE	\$363	\$468	+ \$105
Recycling Center – Permit	\$400	\$516	+ \$116
Recycling Center – Plan Review	\$1,579	\$2,037	+ \$458
Swimming pool w/spa < 1000sqft	\$826	\$1,066	+ \$240
Body Art facility	\$290	\$374	+ \$84
School w/ kitchen(ES, MS, HS)	\$239	\$308	+ \$69
Plan review fee – Restaurant/takeout, no seats	\$398 + permit fee	\$513	+ \$115

Past EH Overall Fee Adjustments

Year	Amount of Increase (approximate)
2001	16%
2002	10%
2004	28%
2005	9%
2006	9%
2007	28%
2008	9%
2009	4%

Staff Recommendations:

- ▶ Proceed with 29% overall fee increase
- ▶ Tie the EH Fee Schedule to the Consumer Price Index (Western Region) with a 1% floor / 3% ceiling annual adjustment to give programs sustainability as the community continues to grow.

Business Impact Questions

1. Will the proposed Environmental Health Fee Schedule adjustments impose a direct and significant economic burden upon a business?
2. Will the proposed Environmental Health Fee Schedule adjustments directly restrict the formation, operation, or expansion of a business?

DEADLINE FOR BUSINESS IMPACT STATEMENT COMMENTS = APRIL 15, 2022

Options for Submitting Comments

- ▶ SNHD Website – <https://www.southernnevadahealthdistrict.org/news-info/public-notice/>
- ▶ Mail: SNHD
Attention: EH – Heather Hanoff
280 S. Decatur Blvd.
Las Vegas, NV 89107
- ▶ Email: hanoff@snhd.org
- ▶ Phone: 702-759-0619
- ▶ Attend a Board of Health meeting to make public comments