SOUTHERN NEVADA HEALTH DISTRICT
2026 PUBLIC ACCOMMODATION REGULATIONS

WHEREAS, the Southern Nevada Health District (SNHD) has been established by the County of Clark and the cities of Las Vegas, North Las Vegas, Henderson, Mesquite, and Boulder City as the Public Health Authority for those entities, pursuant to Nevada Revised Statutes (NRS) 439; and

WHEREAS, the Southern Nevada District Board of Health is the governing body of the Southern Nevada Health District, and is authorized to adopt Regulations necessary to protect and promote the public health and safety in the geographical area subject to its jurisdiction; and

WHEREAS, the Southern Nevada District Board of Health finds that the sanitation and safety of public accommodation facilities does affect the public health, and that it is necessary to adopt Public Accommodation Regulations to prevent and control the spread of communicable disease, and to promote and regulate the safety and sanitary condition of those establishments; and

WHEREAS, the Southern Nevada District Board of Health believes that the following Regulations are designed to protect the public health and safety, it does therefore publish, promulgate and order compliance with the substantive and procedural requirements hereinafter set forth within Clark County, Nevada.

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Section 1 – General Provisions

1.1 Title

These Provisions must be known as the Southern Nevada Health District (SNHD) 2026 Public Accommodation Regulations, hereinafter referred to as "Regulations."

1.2 Scope

The Regulations establish definitions; set minimum standards for the design, construction, operation, and maintenance of public accommodation facilities; outline record keeping and reporting requirements; provide for enforcement; and include provisions for the issuance, suspension, and revocation of Health Permits

1.3 Intent

The purpose of these Regulations is to protect the public health, safety and environment through preventive measures and timely correction of significant public health issues relating to public accommodation facilities.

1.4 Definitions

The following definitions apply in the interpretation and application of these Regulations

"Air Gap" is an unobstructed vertical distance between the lowest opening from a pipe, plumbing fixture, or appliance to the flood-level rim of the drain.

"Agency of jurisdiction" is the local building department, safety authority, fire marshal, business licensing, police or other federal, state or local health agency, federal regulatory agencies, departments of agriculture, other than the Health Authority, having jurisdiction concerning construction, operation, maintenance, and public safety of a public accommodation facility.

"Back siphonage" is backflow caused by a negative pressure (i.e., a vacuum or partial vacuum) in a public water system or consumer's potable water system.

"Bathroom" is a room which contains a bathtub or a shower, or both.

"Bedding" includes mattresses, quilts, blankets, sheets, pillows, comforters and spreads.

"Biohazard event" is an event in which a biological agent, including pathogenic microorganisms and their toxins, causes a condition that may constitute a threat to human health and safety.

"Biohazard Event Control Plan" is a written plan which contains detailed clean-up procedures by which public accommodation facility employees can safely disinfect potentially contaminated surfaces and control potential communicable disease outbreaks among guests and/or employees.

"Certified applicator" is a person who is certified by the Nevada Department of Agriculture as qualified to use or supervise the use of restricted-use pesticides.

"Clean" means free of visible dirt, dust, sludge, foam, slime (including algae and fungi), rust, scale, mineral deposits, accumulation of impurities, and/or other foreign material.

"Common bathroom" is a guest bathroom that is to be shared by the guests of more than one guest room.

"Communicable disease" is a disease which is caused by a specific infectious agent or its toxic products, and which can be transmitted, either directly or indirectly, from a reservoir of infectious agents to a susceptible host organism.

"Disinfect" means the use of a disinfectant to destroy of inhibit pathogenic microorganisms on work surfaces, equipment or instruments.

"Disinfectant" is a United States Environmental Protection Agency (EPA)-registered antimicrobial agent, such as a chemical or heat, that destroys, neutralizes, or inhibits the growth of pathogenic microorganisms

"Dry camping" is the practice of camping or parking where there are no available hookups for water, sewage disposal, electricity, and other amenities at each individual parking space.

"Furniture" is the movable articles in a guest room or public area that make it fit for living or working. Furniture includes but is not limited to tables, chairs, bed headboards, bed frames, box frames, sofas, curtains, pictures, vases, mirrors, televisions and other electrical equipment, and appliances. Bedding and tableware are NOT considered to be furniture.

"Ground Fault Circuit Interrupter" (GFCI) is a device for protection of personnel that de-energizes an electrical circuit or portion thereof in the event of excessive ground current.

"Guest" is any person other than employees, either paying or non-paying, that uses any part of a public accommodation facility.

"Guest room" is any sleeping or resting rooms and contiguous areas such as bathrooms, kitchens, kitchenettes, etc., intended for private use by a guest or guests of a public accommodation facility.

"Guest room attendant" is any public accommodations facility employee who, as part of their normal work assignment, performs the routine cleaning and upkeep (excluding maintenance items) of one or more guest rooms.

"Health Authority" means the officers and agents of the Southern Nevada Health District.

"Health Permit" is written approval by the Health Authority to operate a public accommodation facility under the provisions of these Regulations.

"Hostel" is a public accommodation facility consisting of a building or group of buildings in which there are five or more guest rooms used, designed, or intended to be used, let, or rented out for the purpose of offering to the general public transitory lodging. Hostels are supervised, and include common restrooms, bathrooms, and kitchen facilities.

"Hotel" is any public accommodation facility which is a building or group of buildings in which there are three or more guest rooms used, designed, or intended to be used, let, or rented out for the purpose of offering to the general public lodging, on a day-to-day basis, where the primary entrance is through a lobby or foyer.

“Housekeeping cart” is any cart used by guest room attendants to facilitate cleaning, linen exchange, and other routine housekeeping activities associated with guest room upkeep.

“Mold” is any of the microscopic organisms of the kingdom *Fungi*, which possess a filamentous structure or mycelium.

“Mold remediation” includes, without limitation:

> The enclosure, abatement, or removal of mold or material containing mold from a building or structure, including any associated mechanical systems inside or outside the building or structure;
>
> The repair, renovation, or demolition of a building or structure containing mold or material containing mold; or
>
> Any activity connected with the enclosure, removal, abatement, repair, renovation, or demolition of a building or structure containing mold or material containing mold.

“Motel” is a public accommodation facility which consists of a building or group of two or more detached or semi-detached buildings containing one or more guest rooms, each with a separate exterior entrance, used as a room for lodging on a day-to-day basis.

“Non-sewered toilet” is a toilet that is not connected to a sewage disposal system. The term includes, without limitation, a free-standing portable toilet and a recreational vehicle and/or trailer equipped with waste holding tanks.

"Nuisance" is anything which is injurious to health or offensive to the senses, so as to interfere with the comfort or endanger the health or safety of the public.

“Order” is a written directive issued by the Health Authority which instructs the responsible person to immediately stop doing or allowing a specific action to occur at a public accommodation facility.

“Outbreak” is the occurrence of cases of a communicable disease in a community, geographic region or particular population at a rate in excess of that which is normally expected in that community, geographic region or particular population, per Nevada Administrative Code (NAC) 441A.130.

“Pathogenic” means the ability to produce disease.

“Person in Charge” means the individual present at a public accommodation facility who is responsible for its operation.

“Personal hygiene items” are consumable articles that are used for personal cleanliness and/or grooming.

“Potable water” is water that is safe for human consumption.

“Public accommodation facility” is a hotel/casino, resort, hotel, motel, hostel, or other facility offering rooms or areas to the public for monetary compensation or other financial consideration on an hourly, daily, or weekly basis. Facilities offering rooms for 31 consecutive days or longer may be exempt from these Regulations.

“Public area” is any area open to public view, whether indoors or outdoors, excluding guest rooms, at a public accommodation facility to which the public has approved access.

“Putrescible” means capable of being decomposed by microorganisms with sufficient rapidity as to cause nuisances from odors or gases.

“Recreational park trailer” is a vehicle which is primarily designed to provide temporary living quarters for recreational, camping, or seasonal use and which:

Is built on a single chassis mounted on wheels;

Has a gross trailer area not exceeding 400 square feet in the set-up mode; and

Is certified by the manufacturer as complying with Standard No. A119.5 of the American National Standards Institute. (NRS 482.1005)

“Recreational vehicle (RV)” is a vehicular-type unit primarily designed as temporary living quarters for travel, recreational or camping use, which may be self-propelled, mounted upon, or drawn by, a motor vehicle, occupied in any one place for 30 days or less. The term includes a recreational park trailer. (NRS 482.101)

“Responsible person” is the person or persons who own, manage, lease, act as the primary point of contact or otherwise control the construction, remodeling, operation or maintenance of a public accommodation facility.

“Restricted-use pesticide” is any pesticide that has been classified for restricted use by or under the supervision of a certified applicator in accordance with Title 7, Agriculture; Chapter 6, Insecticides and Environmental Pesticide Control; Subchapter II, Environmental Pesticide Control; Section 136.

“Restroom” is a public room that contains one or more toilets and one or more sinks.

“Room service cart” is any cart used by food establishment staff to facilitate the provision of food from a room service kitchen to guests in a guest room.

“Sanitary station” is a facility used for removing and disposing of wastes from RV and self-contained recreational vehicle (SCRV) waste retention tanks.

“Sanitized” means the treatment of equipment, tableware, and surfaces that can be accessed by the public with a biocide by a process which has been approved by the Health Authority as being effective in destroying pathogenic microorganisms of public health concern.

“Self-contained recreational vehicle (SCRV)” is a recreational vehicle or trailer of any size designed to serve as self-contained living quarters, including potable water and waste disposal facilities, for recreational or seasonal travel.

“Service animal” is any dog or miniature horse that is individually trained to provide assistance to an individual with a disability.

“Service building” is a building provided to house toilet and shower facilities.

“Sewage” is wastewater consisting of liquid waste and water-carried solids, including effluent from commercial, industrial, and domestic sources and toilets.

“Short-Term Residential Rental” means the commercial use, or the making available for commercial use, of a residential unit for dwelling, lodging or sleeping purposes, wherein any individual guest rents or occupies the entire dwelling unit or one or more individual rooms within the unit for a period of less than thirty-one consecutive calendar days. Short-Term Residential Rentals are not included in the definition of Public Accommodations and not required to maintain a Public Accommodation Health Permit.

“Significant water/moisture” is the presence of uncontrolled visible water or detectable moisture (measured as 95 percent relative humidity or higher) which persists for more than twenty-four hours from an unmitigated source such as a roof leak, pipe leak or similar unexpected source; or evidence of uncontrolled visible water or detectable moisture (unmeasured) indicated by the presence of visible mold

“Solid waste” is all putrescible and nonputrescible refuse in solid or semisolid form, including, but not limited to, garbage, rubbish, junk vehicles, ashes or incinerator residue, street refuse, dead animals, demolition waste, construction waste, and solid or semisolid commercial and industrial waste. The term does not include hazardous waste managed pursuant to NRS 459.400 to 459.600, inclusive, or a vehicle described in subparagraph (2) of paragraph (b) of subsection 1 of NRS 444.620.

“Surface” is the surface of any furniture, equipment, fixture, walls, floors, ceilings, bathtubs, showers or similar surface which is part of a public accommodation facility.

“Tableware” is eating, drinking, and serving utensils for table use, such as flatware including forks, knives, and spoons; hollowware including bowls, cups, serving dishes, ice buckets, coffee pots, carafes, and tumblers; and plates.

“Time/Temperature Control for Safety” (TCS) means a food that requires time or temperature control to limit pathogenic microorganism growth or toxin formation.

Section 2 – Substantial Hazards to Public Health and Safety

2.1 Substantial Hazards to Public Health and Safety include, but are not limited to:

2.1.1 Substantial damage to the public accommodation facility caused by earthquake, wind, fire, rain, or flood.

2.1.2 Loss of electrical power to such critical systems as lighting, heating, cooling, or ventilation controls for a period of two or more hours.

2.1.3 Reduction of water pressure below 20 pounds per square inch (psi) to any part of a facility, any unplanned water outage, for a period of one or more hours.

2.1.4 A water supply that is not approved by the Health Authority.

2.1.5 A defect or condition that exists in the system supplying potable water that may result in the contamination of the water.

2.1.6 A cross-connection between the potable and non-potable water distribution systems, such as landscape irrigation, air conditioning, heating, and/or fire suppression.

2.1.7 A back siphonage event.

2.1.8 Sewage that is not disposed of in an approved and sanitary manner.

2.1.9 Lack of properly installed toilet and/or hand washing facilities.

2.1.10 An infestation, harborage or propagation of pests.

2.1.11 The presence of toxic or noxious gases, vapors, fumes, mists or particulates in concentrations immediately dangerous to life or health, or in concentrations sufficient to cause an environmental disease or a public nuisance.

2.1.12 The presence of any unapproved pesticide residues in the interior building areas of a public accommodation facility, in food establishments contained within the public accommodation facility, or in any food present in the facility; or the presence of excessive restricted-use pesticides in any outdoor area of a public accommodation facility; or any evidence of the indiscriminate use of a pesticide or herbicide which may be injurious to the health of humans.

2.1.13 The presence of any disease-causing organism in water exposed to the atmosphere, which has caused an environmental disease in the public accommodation facility.

2.1.14 An employee infected with a communicable disease which represents an immediate hazard to staff or guests.

2.1.15 Equipment that by condition, design, construction or use poses an immediate risk of entrapment, fall, puncture, pinch, crush, trip, or other cause of injury.

2.1.16 Surfaces, furnishings, bedding, towels, chairs or other items within a room that are stained with blood or bodily fluids, soiled, or infested with pests; or are in an otherwise unsanitary condition.

2.1.17 Any unmitigated biohazardous event that simultaneously involves more than one guest room or a public area.

2.1.18 Missing or inoperable smoke detection equipment in each sleeping or separated living area.

2.1.19 Inability of the heating and cooling equipment to maintain the room temperature between 68°F and 80°F by thermostatic control in all living and sleeping rooms while being used by guests.

2.1.20 The presence of uncontrolled putrescible waste within the public accommodation facility, on the facility grounds, or in waste accumulation and disposal areas in quantity and duration as to create a nuisance.

2.1.21 All illegal clandestine drug laboratories and related activities.

2.2 Notification of the Health Authority

All substantial health hazards listed in Section 2 that are not mitigated within the required timeframes listed in these Regulations must be reported to the Health Authority.

2.3 Health Authority Actions

When the Health Authority determines a substantial health hazard exists at a public accommodation facility, the Health Authority may order the public accommodation facility to take corrective action, suspend operations, and/or take any other action as provided in Section 12 of these regulations.

Section 3 – Facilities and Equipment

3.1 Certain areas prohibited from use as quarters for living or sleeping

A public accommodation facility must not allow any person to use, or to permit another person to use, any of the following portions of a public accommodation facility for living or sleeping purposes:

3.1.1 Any kitchen, cellar, hallway, water closet, bath, shower compartment, or mop-sink room.

3.1.2 Any other room or place which does not comply with the provisions of this chapter, or in which, in the judgment of the Health Authority, living or sleeping is dangerous or prejudicial to life or health by reason of an overcrowded condition, insufficient light, windows, ventilation or drainage, dampness, or offensive or obnoxious odors or poisonous gases in the room or place, or a lack of exits as required by the version of the Uniform Building Code being used by the agency of jurisdiction.

3.2 Air space, floor area and ceiling height of rooms

No room for sleeping purposes shall have less than 500 cubic feet of air space for each occupant. The floor area of each sleeping room must be at least 80 square feet and at least 7 feet in width. All rooms must have a ceiling height of at least 8 feet.

3.3 Floors

3.3.1 Every floor and every floor covering, such as carpeting, must be kept clean and in good repair, sanitized or replaced so that it will not become a hazard to safety or health.

3.3.2 The floors in areas with a high potential to be wet, including areas used for washing and sanitizing tableware and in laundry areas, kitchenettes, and in areas in bathrooms and toilet rooms, which are next to the tub, shower or toilet, must be constructed of smooth, durable, nonabsorbent and easily cleanable material. The Health Authority may prohibit the use of carpeting in any other area, which it deems would be made unsanitary by the use of carpeting.

3.3.3 Every concrete, tile, ceramic and vinyl floor installed in a bathroom, toilet room, laundry room or kitchenette must be coved at the junctures between the floor and the walls. All material used to cove the junctures must be fitted snugly to the floor and the walls so there are no openings large enough to permit the entrance of pests.

3.4 Walls, ceilings and closures

3.4.1 All walls, ceilings, doors, windows, skylights, other closures, fixtures and decorative material must be kept clean and in good repair.

3.4.2 The walls of bathrooms, toilet rooms, rooms for washing tableware, and kitchenettes must be smooth and easily cleanable.

3.4.3 The materials used in constructing the walls and ceilings must be joined along their edges so as to leave no open spaces or cracks.

3.4.4 Studs, joists, rafters and beams must not be left exposed in bathrooms, toilet rooms, laundry

rooms or kitchenettes. If left exposed in other areas, these structural members must be suitably finished and be kept clean and in good repair.

3.5 Furniture

All furniture must be kept in good repair, cleanable, and maintained in a clean and sanitary condition.

3.6 Lighting

3.6.1 At least 50 foot-candles of light at a distance of 30 inches from the floor must be provided in each area for washing tableware and in each kitchenette.

3.6.2 At least 20 foot-candles of light at a distance of 30 inches from the floor must be provided in each laundromat area for guest use, toilet room, bathroom and in each other area during cleaning.

3.6.3 At least 15 foot-candles of light at a distance of 30 inches from the floor must be provided in any area used for living or sleeping.

3.7 Smoke Alarms

3.7.1 Each guest room or separated living area must be equipped with at least one working smoke alarm, which is installed, maintained, and tested according to existing fire codes.

3.7.2 The smoke alarm must be free of foreign matter such as tape or paint that could impair its proper function.

3.8 Ground Fault Circuit Interrupters (GFCI)

GFCI electrical outlets must be installed per the current National Electrical Code version adopted by the local municipal jurisdictional agency, including at the following locations:

3.8.1 Bathrooms: All electrical outlets must be GFCI protected

3.8.2 Kitchens: All electrical outlets serving countertop areas and any receptacle within 6 feet of a sink must have GFCI protection

3.8.3 Laundry Room: All receptacles must have GFCI protection

3.8.4 Public accommodation facilities constructed prior to 1971 without GFCI protection must install GFCI outlets if updating the building's electrical system.

3.9 Heating and ventilating systems

3.9.1 All bathrooms and toilet rooms must be adequately ventilated so that excessive moisture is removed from the room.

3.9.2 Each system for heating, cooling or ventilation must be properly installed and maintained at all times that guest rooms are occupied.

3.9.3 All sleeping rooms, bathrooms and toilet rooms must be capable of being maintained at a temperature between 68°F and 80°F while being used by guests.

3.9.4 The use of portable space heaters as the primary source of heat is prohibited in guest rooms.

3.10 Baths, showers, toilets and sinks

3.10.1 Common bathrooms servicing guest rooms are prohibited in all hotels and motels newly built.

3.10.2 Each guest room in a public accommodation facility must contain, at a minimum, one toilet, one sink, and one shower and/or bathtub, which may include a bathtub/shower combination.

3.10.3 All baths, showers, toilets and sinks must be kept in good repair.

3.10.4 While being used by guests, the floors of the bathrooms, every surface of a bathtub, shower, shower enclosure, toilet and sinks, which may come in contact with a person's body, must be cleaned and sanitized each day, unless the guest has declined regular guest room services. If a guest declines regular guest room services, the public accommodation facility must ensure that these surfaces are cleaned and sanitized at least once per week and between guests. In the event that the guest room remains vacant, the public accommodation facility must ensure that the guest room is cleaned and sanitized prior to use by the next guests.

3.10.5 Cloths used for cleaning and sanitizing dirty environmental surfaces of the guest room shall be used in one guest room only and then be placed in the dirty compartment of the housekeeping cart when the guest room attendant has completed cleaning that room.

3.10.6 Cellulose sponges are prohibited from use; abrasive scrubbing pads that are used in multiple rooms must be stored in disinfecting solution

3.10.7 The pumping and recirculation of fill-and-drain whirlpool spa bathtubs must be disinfected between guests.

3.10.8 All under-the-counter cabinets must be maintained in a clean, dry, and structurally sound condition. The cabinets must be replaced if the understructure shows warping, peeling and/or rotting.

3.11 Sanitation of guest room following occupation by guest having a communicable disease

3.11.1 Whenever the responsible person knows or suspects that a guest room has been occupied by a person with a reportable infectious illness, the guest room shall be thoroughly cleaned and sanitized, depending on the suspected or known pathogen, according to the public accommodation facility's Biohazard Event Response Plan. ***An example SOP can be found in Appendix A***.

3.11.2 All linens, towels, and bedding from the contaminated guest room shall be laundered and dried before reuse.

3.11.3 The guest room shall not be occupied by new guests until the timeframe recommended by the manufacturer of the treatment substance has passed.

3.12 Water supply

3.12.1 The potable water supply for each public accommodation facility must be from a source approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking

Water and must meet all NRS 445A requirements.

3.12.2 Each public accommodation facility must be supplied with a hot and cold potable water supply that meets all sanitary purposes, including water for cooking, bathing, sink use, and laundering.

3.12.3 Anytime the responsible person receives a water quality-related complaint in which two or more persons report similar illness within 24 hours of each other, the responsible person must report the alleged illnesses to the Health Authority immediately.

3.13 Plumbing

3.13.1 The potable water system must be installed and maintained in such a manner that there is no cross connection between it and any other system.

3.13.2 Every room with laundry facilities must have a drain in the floor of the room. The floor must be sloped to provide proper drainage.

3.13.3 Each washing machine, dishwasher or sink used for washing laundry, tableware, and all ice machines, must drain through an approved air gap to a floor sink.

3.13.4 A device used to prevent backflow or back siphonage that is installed on a potable water system must comply with the standards for the construction, installation, maintenance, inspection, and testing of the Uniform Plumbing Code (UPC) for that specific application and type of device.

3.13.5 Each hose bib with a hose connected must be equipped with a suitable backflow prevention device, such as an Atmospheric Vacuum Breaker (AVB), and installed and maintained in accordance with manufacturer guidelines.

3.13.6 The written results of annual backflow prevention device testing must be made available at the public accommodation facility for Health Authority review.

3.14 Water damage evaluation

3.14.1 Whenever evidence of significant water/moisture intrusion from any source is found within or on the walls, ceilings, attic spaces, crawl spaces, floors, carpeted surfaces, ventilation ducts, insulation, or other materials or areas which may promote the growth of mold, the source of the water or moisture must be identified and stopped to prevent or reduce mold growth.

3.14.2 Whenever a need arises to conduct a large-scale mold remediation affecting more than 1,000 square feet within a public accommodation facility, the Health Authority must be notified in writing of actions taken.

3.15 Solid waste disposal

3.15.1 Each public accommodation facility must have solid waste containers of sufficient number and size to store all the solid waste in a manner that does not exceed the waste containers' capacities until the solid waste is removed.

3.15.2 When solid waste is not being removed in a manner that prevents a public health nuisance or danger, the Health Authority may direct the responsible person at the public accommodation facility to increase their solid waste container capacity and/or increase the frequency of

scheduled pickups until adequate removal of the solid waste is achieved.

3.15.3 The solid waste containers must be:

3.15.3.1 Kept at locations approved by the Health Authority.

3.15.3.2 Emptied at least twice weekly. The frequency of solid waste removal must be at an interval, which prevents putrescible waste from becoming a nuisance even if such frequency is more often than twice weekly.

3.15.3.3 Kept covered and closed with a tight-fitting lid at all times except when being filled, emptied, or cleaned, unless the equipment is specifically designed to be operated as an open dumpster or trash compactor.

3.15.3.4 Kept clean. Facilities for washing them must be provided and operated in a sanitary manner or appropriate contracts with a solid waste disposal company must be in place to clean and/or replace waste containers that become excessively dirty.

3.15.4 Wastewater generated from cleaning the containers must be disposed of as sewage in the public sewerage system, in an Individual Sewage Disposal System (ISDS) approved by the Health Authority, or as otherwise approved by the Health Authority. This wastewater must not be discharged into storm drains or onto public thoroughfares.

3.16 Sewage disposal

3.16.1 All sewage must be disposed of to a public sewerage system.

3.16.2 Any sewage discharge, sewer pipe leaks, spills, or backflow onto the ground, or other inappropriate release of sewage must be promptly stopped, contained, and remediated. When a public accommodation facility fails to stop, contain, and remediate an inappropriate sewage release within four hours of the condition being discovered, the Health Authority may close the facility without notice in accordance with Section 12 of these Regulations.

3.16.4 All sewage spills must be remediated in a manner that eliminates potential disease transmission, offensive odors, sewage solids, and sewage litter. ***For guidance, see Appendix C: Sewage Remediation Guidelines***

3.17 Outdoor areas

3.17.1 All outdoor areas including, but not limited to, parking areas, walkways, landscaped areas, storage areas, service buildings, and undeveloped grounds must have sufficient drainage to prevent water from collecting and stagnating in pools and must be kept clean and free of any health hazards.

Section 4 – General Sanitation

4.1 Public areas

4.1.1 All public areas of public accommodation facilities must be maintained in a clean and sanitary manner, free of nuisances.

4.2 Public restrooms

4.2.1 All public restrooms must be kept in sanitary condition and good repair.

4.2.2 The floors of all public restrooms must be cleaned and sanitized at least daily.

4.2.3 All surfaces of toilets, urinals, and other fixtures which may come in contact with a person's body in a public restroom, must be cleaned and sanitized at least daily. Any other surfaces not specifically addressed must be maintained in a clean condition.

4.2.4 All public restrooms must be stocked with a sufficient supply of toilet paper, disposable paper towels, electric hand dryer, or single-use cloth towels and liquid soap dispensed from easily cleanable permanent mounted dispensers.

4.2.5 Cloth towels provided in public restrooms for use by guests and customers must be dispensed in a manner that clearly facilitates single use prior to laundering. If cloth towels are provided for this purpose, they must be stored for use, dispensed, and stored for re-laundering in a sanitary manner.

4.3 Guest room bedding, linen, and towels

4.3.1 All items of bedding, linen, and towels must be protected from contamination.

4.3.2 All guest room bathrooms must be provided with a sufficient supply of clean towels while the room is occupied.

4.3.3 All beds must be provided with a sufficient supply of clean bedding, which is appropriately sized, while the room is occupied.

4.3.4 Sheets and pillowcases must be replaced at least twice weekly, at the request of a guest, between guests, and whenever they have become soiled or are in disrepair.

4.3.5 Mattresses must be protected from contamination with waterproof encasements, waterproof mattress pads, or similar barriers.

4.3.6 Clean bedding that is found to be in poor condition must be discarded and replaced.

4.3.7 Clean linen and bedding must not be stored or transported in laundry bags, laundry carts or other containers which have been used for soiled linen unless the operator of the public accommodation facility demonstrates to the Health Authority that the containers are, or can be, properly cleaned and their surfaces sanitized.

4.4 Third-party linen provider

When a third-party linen provider is used, any bedding, linens, towels, and/or conveyances that are found to be dirty, stained, or otherwise in poor condition must be rejected and returned to the third-party linen provider.

4.5 On-site laundry facilities

When bedding, linens, and/or towels are laundered in-house:

4.5.1 They must be laundered, folded, and stored in an area that is clean and well maintained.

4.5.2 Separate storage areas must be designated for soiled bedding, linen, and towels away from clean bedding, linen, and towels.

4.5.3 There must be an adequate hot water (at least 90°F) supply to the on-site laundry facilities.

4.5.4 There must be an adequate number of washing machines, dryers, and folding tables to handle the volume of laundry generated at the public accommodation facility. Such approved equipment must be installed or placed:

4.5.4.1 With a drain indirectly connected to sewer through an air gap;

4.5.4.2 On an approved floor, with wall-to-floor junctures sealed with base coving;

4.5.4.3 In a room with a minimum 50 foot-candles of light measured 30 inches above the floor;

4.5.4.4 On adjacent walls with coverings of fiberglass-reinforced plastic paneling or equivalent where moisture is likely to occur; and

4.5.4.5 In a room with an enclosed ceiling, finished with a cleanable surface.

4.5.5 The washing machines, dryers, and folding tables must be maintained in good operating condition.

4.5.6 There must be a handwashing sink, supplied with hot and cold running water and dispenser-fed liquid soap and disposable towels installed in the laundry room.

4.5.7 Prior to their next use, bedding, linens, and towels must be washed with soap or detergent and sanitized with a product labeled for that use.

4.5.8 Laundry that has been exposed to a biohazardous event, must be handled in accordance with the public accommodation facility's Biohazard Event Response Plan and all applicable regulatory requirements. ***An example "Biohazard Event Response Plan" can be found in Appendix A.***

4.5.9 Laundered bedding, linen, and towels must be stored off the floor level in a clean, place until used.

4.5.10 Linen storage shelves or cabinets must be constructed of smooth, nonporous, corrosion, and water damage-resistant material.

4.5.11 Existing wooden or combination metal/wood shelving must be sealed with an enamel sealing paint or clear coat and the shelves must be maintained in an easily cleanable condition.

4.6 Used bedding

4.6.1 The responsible person may not sell, trade, give away, or otherwise allow the transfer of any used bedding from a public accommodation facility for use in another public accommodation facility unless the used bedding is first sterilized by an approved sterilization process at a sterilization plant that has been approved by the Health Authority or otherwise disinfected in accordance with NAC 444.001 through 444.006. This prohibition does not include the exchange of furniture and mattresses that are in good condition between properties that are operated under the same management group when such a need arises.

4.6.2 No used bedding may be recovered from any landfill, dump, dumpster or other waste disposal, junkyard, or hospital for the purpose of reuse in a public accommodation facility even after sterilization at an approved sterilization plant.

4.6.3 Used mattresses that have been sterilized in a process approved by the Health Authority, which are transported for sale in Southern Nevada from another jurisdiction must be labeled with a waterproof tag permanently affixed on each article of bedding. The label must state "Sterilized", "Disinfected" or "Sanitized" and, "Secondhand". The label must include the name, address, and Health Permit number of the sterilization plant.

4.6.4 The owner of a sterilization plant located outside of the Health Authority's jurisdiction may submit an application for reciprocity approval if the sterilization plant meets all of the requirements of NRS 444.010 through 444.040, NAC 444.001 through 444.006, and Section 4.6 of these Regulations inclusive, and has a current Health Permit in good standing from the agency of jurisdiction.

4.7 Maintenance areas

Maintenance areas shall be clean and organized. Chemical storage and use shall be conducted in accordance with manufacturer's instructions.

4.8 Housekeeping carts

4.8.1 Each cart shall be maintained in clean, sanitary, and good working condition.

4.8.2 Clean items shall not come into contact with any soiled articles or chemicals on the cart.

4.8.3 Each cart used for combined delivery of clean articles and removal of items for laundering must have a separate storage bin or bag for the soiled articles. The storage bin shall be made of a cleanable, smooth, and impervious material while storage bags shall be made of a durable material that is machine washable unless the bag is for single use only.

4.8.4 Laundry storage bins and bags shall be washed whenever they become visibly dirty.

4.8.5 All containers of chemicals used for maintaining guest rooms must be labeled.

4.9 Personal hygiene supplies

4.9.1 A supply of toilet paper must be provided to guests for use in the guest room bathroom.

4.9.2 A supply of single-use soap must be made available for use by guests. Used personal hygiene items left by departing guests must be discarded. Permanently-mounted stocked soap and shampoo dispensers may be provided for tub, shower, or sink use.

4.10 Ice

4.10.1 Ice used in a public accommodation facility must be made of water obtained from a water supply approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking Water or the ice must be obtained from a food establishment approved by the Health Authority.

4.10.2 All ice-making machines must be certified by National Sanitation Foundation (NSF) or an equivalent third-party certification organization and located, installed, operated and maintained to prevent contamination of the ice.

4.10.3 The responsible person at the public accommodation facility must have and adhere to an appropriate or effective routine maintenance and cleaning schedule for ice machines.

4.10.4 Ice must be handled, transported and stored in a manner which protects it from contamination.

4.10.5 Ice machines that are provided for direct use by guests must be designed to dispense ice cubes automatically from a storage area, which is within the machine and is inaccessible to the guest.

4.10.6 Ice buckets, ice scoops and other containers and tableware used for ice, unless of a disposable/single-use type, must be made of a smooth, impervious material and designed to permit effective cleaning. Such containers and utensils must be cleaned and sanitized each day the guest room is occupied and must be stored and handled in a sanitary manner. When a guest declines regular guest room service, the public accommodation facility must ensure that containers and tableware are cleaned and sanitized at least once per week and between guests.

4.10.7 New, disposable/single-use, food-grade plastic ice bucket liners must be provided each day that the guest room is occupied except when disposable/single-use ice buckets are being provided.

4.11 Tableware

4.11.1 Suitable areas and equipment must be provided for the cleaning, sanitizing, drying and storage of tableware. Such equipment must be installed and/or placed:

4.11.1.1 With a drain indirect to sewer;

4.11.1.2 On, at a minimum, a composite tile or other approved floor, with wall-to-floor junctures sealed with base coving;

4.11.1.3 In a room with a minimum 50 foot-candles of light measured 30 inches above the floor;

4.11.1.4 On adjacent walls with coverings of fiberglass-reinforced plastic paneling or equivalent where moisture is likely to occur;

4.11.1.5 In a room with an enclosed ceiling, finished with a smooth, washable surface; and

4.11.1.6 In a room maintained to prevent the contamination of equipment and tableware.

4.11.2 In-room cleaning of any tableware is permitted in a guest room with use of an in-room automatic dishwasher, appropriate detergent, and having a functional and/or adequate sanitizing cycle.

4.11.3 If the tableware is not cleaned using a dishwasher in the guest room, a sink with three compartments and integral double drain boards or a dishwasher having a functional and/or adequate sanitizing cycle, certified by NSF or equivalent third-party certification organization must be used in another area of the facility.

4.11.4 Dish tables and drain boards must be large enough to accommodate the separate proper handling of soiled and clean tableware.

4.11.5 A handwashing sink, supplied with hot and cold running water and dispenser-fed liquid soap and disposable towels, must be installed within any room, other than a guest room, used for washing tableware or glassware.

4.11.6 The Health Authority may approve any type of facility, device, or procedure for cleaning and sanitizing tableware if the responsible person demonstrates that it is effective and reliable for that purpose.

4.11.6 If no dishwashing facilities are available, single-use tableware only must be provided.

4.11.7 Manually washing and sanitizing

4.11.7.1 All tableware must be thoroughly washed in a reasonably clean solution that contains an effective concentration of detergent.

4.11.7.2 All tableware must be rinsed in clean water after washing.

4.11.7.3 All tableware, when manually washed, must be sanitized by immersion into an approved sanitizer at concentrations per the manufacturer's use directions included in the labeling.

4.11.7.4 The proper test kit must be provided for each type of sanitizer used.

4.11.7.5 After being sanitized, all the tableware must be placed in a position permittingself-draining in a suitable area where it is allowed to air dry.

4.11.8 Storage and handling

4.11.8.1 All tableware must be stored at least six inches above floor level in a clean and dry location so that it is protected from contamination.

4.11.8.2 All cleaned and sanitized tableware must be protected from contamination during storage and handling.

4.12 Disposable/single-use articles

4.12.1 All disposable/single-use articles in a public accommodation facility must be stored in closed containers to protect the contents from contamination and be handled and dispensed in a manner that will prevent contamination.

4.12.2 Disposable/single-use articles may be used only once.

4.13 Pets and service animals

4.13.1 No pet or service animal may be allowed to create a nuisance.

4.13.2 Animal wastes must be cleaned up as often as necessary to prevent nuisances, odors, and transmission of diseases.

Section 5 – Pest Control

5.1 General provisions and preventive measures

5.1.1 Insects, rodents, and other pests must be controlled. Corrective engineering measures may be required by the Health Authority whenever a pest control problem is identified.

5.1.2 All openings to the exterior of a public accommodation facility must be protected to prevent access of or by rodents, flies and other pests. Operational windows and patio doors in guest rooms may be required to be screened if pest issues are observed.

5.1.3 Access doors such as those used for warehouse access must be kept closed when not in use unless a control measure such as an air curtain or bird netting is being used to prevent pest entry.

5.1.4 The interior and exterior of a public accommodation facility must be maintained to prevent the harborage or feeding of pests.

5.1.5 Guest rooms found to have live rodents, cockroaches, bed bugs, or other pests in type and number to cause a public health nuisance must be closed to the public immediately and until the presence or infestation is eliminated.

5.1.6 The solid waste receptacle storage area must be checked for evidence of pest activity. Corrective actions must be taken whenever evidence of pest activity is found.

5.1.7 The feeding of feral birds and animals may cause a public nuisance and is prohibited.

5.2 Pest control application

5.2.1 All pesticides must be used and stored in a safe manner in accordance with the manufacturer's recommended directions and labeling instructions.

5.2.2 Only certified applicators or persons under the direct supervision of a primary principal or principal, as defined by NRS 555.2618, NAC 555.2555, and NAC 555.256, may apply restricted-use pesticides at a public accommodation facility.

5.2.3 The Health Authority may require that the responsible person enter into a contract for licensed commercial pest control service whenever the Health Authority determines that:

5.2.3.1 An in-house pest control applicator using a restricted-use pesticide does not have a current Nevada Restricted Use Pesticide Certificate issued in their name by the Nevada Department of Agriculture which includes approval in at least the commercial certification categories of Industrial Pest Control and Institutional Pest Control of NAC 555.620 7(a) and 7(b) respectively;

5.2.3.2 In-house pest control measures are inadequate to maintain control of pests;

5.2.3.3 An in-house certified applicator is not available or is not being used;

5.2.3.4 Adequate in-house records as required in Section 5.4 are not being maintained; or

5.2.3.5 In-house pest control chemicals are being stored or applied improperly.

5.3 Rodent waste clean-up

5.3.1 All rodent waste clean-up must be completed in a manner which reduces the disturbance of rodent feces, urine, and saliva particles and associated mists.

5.3.2 Appropriate respiratory protection must be provided for any employee involved in rodent waste clean-up consistent with the U.S. Centers for Disease Control and Prevention recommendations.

5.4 Record keeping

5.4.1 The responsible person must ensure that a copy of all records which document pest control services from licensed commercial applicators, for the past one year timeframe, are maintained on-site for review by the Health Authority.

5.4.2 If the public accommodation facility has an in-house certified applicator performing their pesticide applications, then records documenting all pest control applications at the public accommodation facility must be kept on site and in accordance with NAC 555.700 for the past one year indicating the date, type, and location of pest control activities. ***See Appendix B for a "Pesticide Use Report Sample."***

5.5 Required reporting

Any out-of-control infestation of pests must be reported to the Health Authority.

Section 6 - Employees

6.1 Illness reporting and duty status

6.1.1 Employment in a public accommodation facility is a sensitive occupation under NAC 441A.170

6.1.2 Any employee or person deemed to be an employee pursuant to NAC 441A.205, who has been diagnosed by a medical professional licensed or registered to practice medicine or nursing in the state in which they practice and excluded from work by that medical professional or the SNHD Office of Disease Surveillance (ODS) because he or she:

6.1.2.1 Has a communicable disease,

6.1.2.2 Is in a carrier state of a communicable disease,

6.1.2.3 Has a boil or other infected wound,

6.1.2.4 Or has an acute respiratory infection

must not work in a public accommodation facility until cleared, in writing, by a medical professional licensed or registered to practice medicine or nursing in the state in which they practice. The SNHD ODS shall make the final decision whether or not an excluded employee is released to work based on the requirements of NAC 441A.

6.1.3 During the course of an investigation conducted by the Health Authority into a suspected or confirmed outbreak involving a public accommodation facility, all employees and persons deemed employees must cooperate with the Health Authority in investigating the outbreak, including providing information on illness signs and symptoms and undergoing tests that may be required.

6.2 Employee training

6.2.1 All employees that are directly involved in the servicing or maintenance of guest rooms must be trained to recognize obvious health hazards in the guest room as outlined in Section 2. Any employee encountering such a health hazard must immediately report it to their supervisor or the responsible person.

6.2.2 All employees designated to be directly involved in responding to biohazard events must be trained in biohazard issues and handling in accordance with Occupational Safety and Health Administration (OSHA) standards.

6.2.3 All employees must maintain good personal hygiene practices as appropriate for their work assignment.

6.3 Handwashing

Each employee working in a public accommodation who comes in contact with amenities, tableware, linen or who cleans toilets, bathrooms, or restrooms while servicing guest rooms or public restroom facilities must wash their hands with soap and warm water, change soiled gloves, and/or apply a hand sanitizer approved by the Health Authority (Apply hand sanitizer only after proper handwashing has been performed):

6.3.1 Before starting work each day;

6.3.2 After personal restroom use;

6.3.3 In laundry rooms between handling dirty and clean linen; and

6.3.4 As often as may be required to remove soil and contamination.

6.4 Employee clothing

6.4.1 The outer garments of each person engaged in handling bedding, linen, towels or tableware in a public accommodation facility must be kept visibly clean.

6.4.2 Soiled employee clothing stored on site must be stored in a designated area away from clean clothing and other laundered items

6.5 Employee facilities

6.5.1 Employee locker rooms and restrooms must be maintained in a clean, sanitary, and safe condition.

6.5.2 Each employee restroom must be furnished with a hand washing sink, mounted soap and paper towel dispensers, and hot and cold running water.

6.6 Employee Food Handler's Health Cards

6.6.1 All employees involved in food handling activities must possess a valid Food Handler's Health Card issued by the Health Authority.

6.6.2 Employees that handle food service tableware only after service to the guest, conduct in-room dishwashing, who only stock mini-bars or collect ice from the public accessible ice machines do not have to possess a current, valid Food Handler's Health Card.

Section 7 – Food Service and Food Service Facilities

7.1 Prepackaged food sales

7.1.1 A public accommodation facility may offer guest room prepackaged non-TCS food sales using a cabinet, refrigerator, or similar mini-bar. No Health Permit is required for this guest service.

7.1.2 The commissary used to service guest rooms with point-of-sale food items must have a valid Health Permit issued by the Health Authority. This Health Permit may be combined with another food establishment as part of a single Health Permit within the public accommodation facility at the discretion of the Health Authority.

7.1.3 Gift shops within public accommodation facilities that sell snacks and beverages must meet the requirements outlined in the Regulations adopted by the Health Authority pursuant to NRS 446.940(2).

7.2 Room service

7.2.1 When room service is offered, a separate Health Permit for the room service kitchen facilities must be obtained and kept in good standing. When the Health Permit of the room service kitchen facility is suspended or revoked, all room service activity must cease.

7.2.2 Room service carts must be kept well maintained, clean, and in sanitary condition.

7.2.3 Chemicals such as “sterno” and “canned heat” must be stored separate from and below food items on room service carts.

7.2.4 Room service carts must not be used for housekeeping purposes.

7.2.5 Leftover room service food items and used tableware must be removed from public hallways at least once per eight hour shift.

7.3 Continental breakfast facilities

7.3.1 Permanent or temporary facilities constructed for the purpose of regularly or routinely serving foods to guests, whether or not a separate fee is charged for the service, shall be considered food establishments, as defined by the Regulations adopted by the Health Authority pursuant to NRS 446.940(2).

7.3.2 A separate Health Permit is required for the operation of a Continental Breakfast.

7.3.3 Facilities may provide coffee and non-TCS, individually prepackaged food for guest use in the lobby or other areas without a food operations health permit. The countertop and equipment must be kept clean. If no three-compartment sink or approved dishwasher is available:

7.3.3.1 All coffee cups and other items must be disposable, single-service and prepackaged.

7.3.3.2 Creamers and food must be non-TCS and dispensed from disposable, prepackaged, single-use containers.

7.4 Kitchenettes

7.4.1 Except in hostels, no community kitchen facilities are permitted.

7.4.2 A kitchenette or community kitchen, when provided, must have all of the following facilities:

7.4.2.1 A sink which is supplied with adequate hot and cold running water. The hot water must be able to reach a temperature of 120°F at the faucet within two minutes and be supplied at a pressure at the faucet of at least 20 psi.

7.4.2.2 Cooking equipment that is properly installed and a means within the guest room, such as a hood with a fan or other ventilation system, to remove smoke, fumes, and odors.

7.4.2.3 A washable container for waste.

7.4.2.4 A counter for food preparation. The surface of the counter must be made of material which is impervious and easily cleanable.

7.4.2.5 A refrigeration unit for holding cold food. The unit must be capable of maintaining a temperature of 41°F or lower.

7.4.2.6 A cupboard or other receptacle in which tableware and food can be stored protected from contamination.

7.4.3 All tableware stored for use by guests in a kitchenette must be washed, rinsed, and sanitized between guests in an approved three-compartment sink or a dishwasher.

Section 8 – SCRV Dry Camping at Public Accommodation Facilities

8.1 Plans for construction, area designation, remodeling

8.1.1 Any public accommodation facility providing or intending to supply SCRV dry camping spaces must notify the Health Authority at least 30 days prior to doing so and must submit the information outlined in Section 8.11 of these Regulations entitled, The Management Plan. Approval must be obtained from all appropriate agencies of jurisdiction before commencing construction.

8.1.2 No public accommodation facility may construct, reconstruct, or remodel SCRV dry camping facilities without the prior approval of the Health Authority.

8.2 Allowable vehicle type

8.2.1 Only SCRVs registered with a public accommodation's SCRV dry camping facilities are permitted to use those amenities. All other types of RVs or trailers are excluded from using SCRV dry camping facilities.

8.2.2 A public accommodation facility must not allow a guest of the SCRV dry camping facility to stay longer than the facility's management plan allows.

8.3 Special events

8.3.1 The parking and usage of SCRVs, RVs, trailers and any other associated set-up or conveyance during Health permitted Special events are not governed under these Regulations. Regulations and conditions outlined in the Special Event Permit are in force during the Special event, separate from the operation of the SCRV dry camping facility.

8.4 Parking lots and spaces

8.4.1 Parking spaces for SCRVs must be located on a well-drained site and must not create a

public health hazard or nuisance.

8.4.2 Parking spaces for SCRVs must be arranged in a manner so that there is adequate space between each SCRV and from any road, public walkway or the exterior boundary of the property.

8.5 Baths and showers; backup toilets and sinks

8.5.1 An SCRV dry camping facility shall provide conveniently located backup public restrooms, such as within a service building or the public accommodation facility.

8.5.2 When the restroom facilities provided are not in the public accommodation facility, but are in an area such as service building, these rooms must be well ventilated with all openings screened to exclude flying insects and constructed of material permitting satisfactory cleaning.

8.5.3 Floors in a service building must be constructed of water-impervious material, well-pitched to a floor drain. The floor must be free from cracks or uneven surfaces that interfere with proper cleaning.

8.5.4 Partitions must be raised 12 inches from the floor and must be so constructed as to be easily cleaned. All service buildings and sanitary facilities must be kept in good repair.

8.5.5 During health-permitted temporary events, the SCRV dry camping facility may, upon approval by the Health Authority, provide properly maintained non-sewered toilets and temporary hand washing facilities to accommodate the large number of guests present.

8.6 Water supply station

8.6.1 SCRV dry camping facilities must provide a potable water supply from a source approved by the State of Nevada Division of Environmental Protection, Bureau of Safe Drinking Water and meets all applicable NRS 445A requirements.

8.6.1.1 The potable water supply may be located on the property offering SCRV dry camping spaces, or

8.6.1.2 The potable water supply may be provided by another SCRV dry camping facility, RV Park, or campground with potable water hookups. There must be a written inter-facility agreement to permit the guests of the subject SCRV dry camping facility to use the off-site potable water supply.

8.6.2 A new water supply intended to serve the SCRV dry camping facility must be approved by the Health Authority prior to operation as a potable water source.

8.6.3 The potable water system supply station must be maintained in a clean and sanitary manner.

8.6.4 The water supply station must provide hoses to fill SCRV water tanks. These hoses must be maintained in a clean and sanitary manner. A hose can be disconnected and stored in a sanitary place or it can remain attached to the faucet and be rolled up on a hose reel positioned off the ground. The hose must not be allowed to lie on the ground when not in use.

8.6.5 The hose/faucet connection must have an operational backflow or back siphonage prevention device installed.

8.7 Sewage disposal

8.7.1 All liquid wastes from service buildings must be discharged into a sanitary sewer.

8.7.2 An approved sanitary station must be provided and toilet wastes from the retention tanks of SCRVs must be discharged through it to a sanitary sewer.

8.7.3 Sewage disposal sanitary stations must be maintained in good working order. Visual inspections must be made by staff to ensure that no failure occurs.

8.7.4 Any hose or pipe used to empty the SCRV's waste holding tank must be provided with a standard fitting to assure a watertight connection with the sanitary station. Each connection on both the SCRV and the sanitary station must be closed when not in use.

8.7.5 Sanitary stations must be maintained free of litter, debris, and raw sewage. Should an incident occur where raw sewage is released from the SCRV or backs up from the sewer connection, it shall be addressed by implementing the SCRV dry camping facility's Biohazard Event Response

Plan. ***An example is provided in Appendix A: Biohazard Event Response Plan for Public Areas.***

8.8 Solid waste disposal

Each SCRV dry camping facility must have solid waste containers (e.g., dumpsters, trash cans) of sufficient number and size to store all the solid waste in a manner that does not exceed the waste containers' capacities until it is removed. The criteria given for solid waste containers in Section 3.16 of these Regulations, apply to the SCRV dry camping facility as well as the public accommodation facility.

8.9 Outdoor areas

The public accommodation facility providing SCRV dry camping facility parking spaces and service buildings is responsible for maintaining the premises. All outdoor areas including, but not limited to, walkways, landscaped areas, storage areas, service buildings, and undeveloped grounds must have sufficient drainage to prevent water from collecting and stagnating in pools, and be kept clean and free of any health hazards.

8.10 Signage

8.10.1 The SCRV dry camping facility must display signs identifying the location of:

8.10.3.1 Potable water supply.

8.10.3.2 Sewage disposal sanitary station.

8.10.3.3 Solid waste disposal containers.

8.11 The Management Plan

8.11.1 The Management Plan document

As part of applying for an SCRV dry camping facility Health Permit, prior to beginning operation, each SCRV dry camping facility shall have a written Management Plan that addresses the operational and administrative policies and procedures that the SCRV dry camping facility plans to implement on its property. Each Management Plan should include narrative descriptions and/or site map(s) of the following items:

8.11.1.1 Basic facility information such as facility name, address, and contact information.

8.11.1.2A site map of the SCRV dry camping facility parking area(s). Note the dry camping parking area(s) in relation to an easily located landmark on the public accommodation facility grounds, such as the hotel/casino itself. On the site map, mark:

8.11.1.2.1 The size of all of the areas of the SCRV dry camping facility.

8.11.1.2.2 The layout of the parking area.

8.11.1.2.3 The layout of the spaces.

8.11.1.2.4 The number of spaces available.

8.11.1.2.5 The location of the potable water supply if it is on property. When water is

supplied from off property (as part of an inter-facility agreement with another facility) include directions to go from the current facility to the facility with the water supply. Also provide an abridged site map showing the location of the water supply on the property of the facility with which the supply agreement has been made.

8.11.1.2.6 The location of the sewage system and sanitary station if they are on property. If they are provided off property (as part of an inter-facility agreement with another facility) include directions to go from the current facility to the facility with the sanitary station. Also provide an abridged site map showing the location of the sanitary station on the property of the facility with which the disposal agreement has been made.

8.11.1.2.7 The location of solid waste disposal facilities, including the proposed number of waste disposal stations.

8.11.1.2.8 The location of backup public restrooms.

8.11.1.2.9 Any available signage locations.

8.11.1.3 Include narrative information in the Management Plan such as:

8.11.1.3.1 Information that supports the critical items listed above that are marked on the site map. Examples include a written description of each of the items, such as backup bathrooms (e.g., located in a service building or located in the casino) and language used on any signs.

8.11.1.3.2 Information regarding any contingency plans the facility might have to accommodate guest overflow or seasonal changes to the size and layout of the dry camping parking area.

8.11.1.3.3 The language used in the inter-facility agreements. Actual copies of the agreements can be attached as part of the management plan submission.

8.11.1.3.4 Plans for visually surveying parking lots and the SCRV dry camping spaces for health and safety hazards at regular intervals by Security or other facility-assigned staff.

8.11.1.3.5 Methods for documenting areas requiring cleanup or other attention during the parking lot/camping space survey. Facility-assigned staff should document any issues, note the necessary corrective action(s) to be taken, and then contact the appropriate department within the facility to complete the work.

8.11.1.3.6 Information regarding the public accommodation facility's own guest check-in, registration, and checkout policies for the SCRV dry camping facility.

8.11.1.3.7 Information regarding rules of conduct and responsibilities assigned to the guests.

8.11.1.3.8 A description of the content of pamphlets, maps, and other informational items provided to the guests.

8.11.1.3.9 Security's location, contact information, duties, and interface with other property departments such as maintenance and management.

8.11.1.3.10 Information on the SCRV dry camping facility's administrative policies regarding the circumstances under which the facility would want to contact the Health Authority for assistance (e.g., guests illegally disposing of liquid or solid waste in a manner inconsistent with these Regulations or the facility's Management Plan), including contact information for the Health Authority.

8.11.1.3.11 Any other information unique to this SCRV dry camping facility.

8.11.1.3.12 Responsibilities and plans for the upgrade of or changes to this Management Plan document.

8.11.2 Management Plan submission

The Management Plan shall be submitted to the Health Authority for review prior to implementation. During the review process, the Health Authority shall make required and recommended changes to the Management Plan. After approval, the Health Authority and the responsible person shall mutually agree upon an implementation schedule and dates by which any noted corrective actions must be taken.

8.11.3 Management Plan revision review

Should any changes to the Management Plan become necessary that would significantly alter the nature of the SCRV dry camping facility's operation, then those changes must be provided to the Health Authority for review and approval prior to their implementation.

Section 9 – Health Permits

9.1 Health Permit required

No person may operate a public accommodation facility without a valid permit from the Health Authority.

9.2 Health Permit posted

The current Health Permit must be posted conspicuously behind the front service counter in the lobby at a location clearly visible to the public at the time of check-in.

9.3 Applications for and issuance of Health Permits to operate

9.3.1 Prior to commencing the operation of any public accommodation facility, the responsible person or persons, business entity, or agent must make written application for a Health Permit on forms provided by the Health Authority, pay all applicable fees, and receive written approval from the Health Authority to operate.

9.3.2 When making application for a Health Permit to operate a public accommodation facility, the following information and items must be brought to the Health Authority for review and/or approval:

9.3.2.1 The name, location and mailing address of the public accommodation facility;

9.3.2.2 The applicant's full name, mailing address, and signature;

9.3.2.3 A statement indicating whether the applicant is a natural person, firm or corporation, and:

9.3.2.3.1 If the applicant is a natural person, the name and mailing address shall be provided.

9.3.2.3.2 If the applicant is a firm or partnership, the name(s) and mailing address(es) of the managing partner(s) shall be provided.

9.3.2.3.3 If the applicant is a corporation, the names and mailing addresses of the corporate officers shall be provided.

9.3.2.3.4 If the applicant is a limited liability company, the name(s) and mailing address(es) of the manager(s) shall be provided.

9.3.2.4 The name and signature of the responsible person of the public accommodation facility;

9.3.2.5 Proof of ownership, lease agreement, or operating agreement for the property and buildings on which the public accommodation facility will be built.

9.3.2.6 A complete set of construction plans including all schedules, e.g., floor plans, elevations, electrical schematics, etc.

9.3.3 Any food establishment or any swimming pool/spa operating at the same address or on the same property as a public accommodation facility must have a separate food establishment or swimming pool/spa Health Permit issued by the Health Authority, respectively.

9.3.4 A Health Permit issued pursuant to these Regulations is not transferable from person to person or from location to location.

9.4 Health Permit issuance

Upon receipt of a completed Health Permit application, construction plans, and all applicable fees, the Health Authority shall acknowledge receipt of the plans within 48 hours and then review the submitted application and plans in a timeframe agreed upon by the Health Authority and the public accommodation facility. The Health Authority shall make an inspection of the public accommodation facility to determine compliance with the provisions of NRS 447, NAC 447, and these Regulations. The Health Authority shall issue a permit to operate when applicable requirements are met.

9.5 Health Permit fee schedule

Pursuant to NRS 439.360(5), and under the authority of NRS 439.410(3), the District Board of Health adopts by reference, the current Environmental Health Fee Schedule.

Section 10 – Plan Review and Submission and Approval

10.1 Regulation of new construction and renovation of a public accommodation facility

10.1.1 No person may construct or extensively remodel a public accommodation facility that requires a building permit without written approval from the Health Authority.

10.1.2 The construction of new public accommodation facilities and remodeling of existing public accommodation facilities must be in accordance with all applicable laws, ordinances, codes and regulations.

10.2 Plans for construction and remodeling

10.2.1 At least thirty days prior to beginning construction or remodeling of a public accommodation facility, the responsible person must submit construction plans with all schedules to the Health Authority for review and approval.

10.2.2 Plans to construct or remodel a public accommodation facility must include:

10.2.2.1 Full set of onsite Civil Engineering Improvement Plans

10.2.2.2 Mechanical (heating, ventilation, and cooling) Drawings

10.2.2.3 Plumbing Drawings

10.2.2.4 Electrical and Lighting/Photometric Drawings

10.2.2.5 Specification sheets for the guest room heating/cooling units

10.2.2.6 Exterior site plans and details

10.2.2.7 Interior floor plans and details, including guestroom plans and elevations.

10.2.3 Plans must be submitted prior to beginning construction or remodeling.

10.3 Health Authority review timeline

10.3.1 Plans for construction and remodeling of a public accommodation facility which are submitted to the Health Authority must be reviewed within a reasonable time frame unless the applicant and the Health Authority agree upon a specific time period.

10.3.2 Construction or remodeling of a public accommodation facility may not begin until authorized by the Health Authority.

10.4 Exemption of existing facilities and equipment from design construction requirements

Equipment in use and compliant at the time these Regulations are revised will be considered compliant so long as it is in good repair, is capable of being cleaned and maintained in a sanitary condition, and does not create a health hazard, safety hazard, or nuisance condition.

Section 11 - Inspections

11.1 Agent of Health Authority identification

An agent of the Health Authority shall wear and show the responsible person their Health Authority photo-identification card upon entering a public accommodation facility to make an inspection or other official visit pursuant to NRS 447.200 and these Regulations. Such an inspection or official visit may be made as often as the Health Authority determines is necessary to ensure compliance with NRS and NAC 447, applicable law and these Regulations.

11.2 Responsible person must provide immediate access to Health Authority

Upon showing the required photo-identification to the responsible party, the Health Authority must be provided immediate access to the public accommodation facility to perform an inspection or other official work. Any unreasonable denial of access by an owner or operator to guest rooms or other areas of the public accommodation facility for inspection after the Health Authority has properly identified himself may result in an immediate suspension of the Health Permit to operate the public accommodation facility. The public accommodation facility Order may state that the Health Permit is suspended and all renting of guest rooms must be discontinued immediately. Any responsible person to whom such an order is issued shall comply with it immediately.

11.3 Unlawful to interfere with Health Authority

It is unlawful for any person to interfere with the Health Authority in the performance of their duties, pursuant to NRS 199.300.

11.4 Health Authority must provide written report

11.4.1 Upon completion of the visit to the public accommodation facility, the Health Authority representative shall prepare a written report describing any findings. The report must set forth any deficiencies discovered during the inspection.

11.4.2 Deficiencies may be present that do not constitute a substantial threat to public health and safety. Corrective actions for these types of deficiencies shall be noted on the inspection report and be assigned a specified period of time within which the indicated corrections must be completed.

11.4.3 A copy of the completed report must be furnished to the owner, operator, or responsible person of the public accommodation facility upon completion of the inspection.

11.5 Failure to correct a deficiency

11.5.1 Failure of the responsible person to correct a deficiency within the period specified in the written report is a violation of these Regulations.

11.5.2 Violations that constitute a substantial threat to public health and safety and their remedies are addressed in Section 2 of these Regulations.

11.6 Annual inspection

Public accommodation facilities shall be inspected at least once each year.

Section 12 - Enforcement

12.1 Corrective Action and Closure Orders

When the Health Authority determines that a violation of these regulations has occurred or that a substantial threat to health and safety exists at a public accommodation facility, the Health Authority may take the following actions:

12.1.1 The Health Authority may order a public accommodation facility to correct a violation within a specified time frame and may order further corrective action, at the public accommodation facility's expense, to protect health and safety. Corrective actions may include without limitation, lockout and tagout of equipment, testing or assessment by qualified individuals, development of procedures, or any other action intended to prevent health and safety. The Health Authority may inspect a public accommodation at any time to verify compliance with an order.

12.1.2 In addition, the Health Authority may order a public accommodation facility to close a portion of the public accommodation facility, including guest rooms, when the Health Authority determines that a violation or condition impacting the public accommodation facility constitutes a substantial threat to health and safety. Any area which has been ordered closed by the Health Authority must not be rented, leased, or otherwise occupied until approved in writing by the Health Authority following a reinspection.

12.2 Reinspection protocol for Corrective Action Orders and Closure Orders

12.2.1 The Health Authority may require a public accommodation facility to pay applicable fees, including without limitation, verified complaint fees, reinspection fees, and closure fees, prior to conducting a reopening inspection of the guest room(s) or area(s) in question (see the current edition of the Southern Nevada Health District Environmental Health Fee Schedule).

12.2.2 Once the public accommodation facility pays the applicable fees and closure fee and requests a reinspection, the Health Authority shall reinspect within three business days of the request, or at some other time mutually agreed upon between the public accommodation facility and the Health Authority.

12.3 Health Permit suspension

12.3.1 When conditions at the public accommodation are so severe as to constitute a substantial threat to public health and safety throughout the majority of the property or when the responsible person fails to remedy deficiencies previously addressed in an inspection report or Order, the Health Authority may suspend the public accommodation's Health Permit.

12.3.2 The Health Authority may suspend a public accommodation facility's health permit when the public accommodation facility causes or allows a food establishment, swimming pool, spa, or potable water supply system, such as a water well, to operate within the public accommodation facility without a required Health Permit.

12.3.3 The Health Authority may suspend the Health Permit of a public accommodation facility if the public accommodation facility:

12.3.3.1 Does not have a valid Health Permit, license, or other authorization required by applicable government agencies.

12.3.3.2 Rents, leases, lets or otherwise allows a room which has been closed by the Health Authority to be occupied.

12.3.3.3 Knowingly causes or allows illegal activity which could cause potential illness, injury, or death of guests or employees to occur at the public accommodation facility.

12.4 Procedure for request of Health Permit reinstatement

12.4.1 When a public accommodation facility Health Permit has been suspended, a responsible person representing the facility may make application for a reinspection, which may result in the reinstatement of the Health Permit.

12.4.2 The applicant must provide to the Health Authority a written request for reinspection and reinstatement within ten calendar days of the initial suspension of the Health Permit.

12.4.3 Following a timely review of the application, the Health Authority shall make a reinspection of the public accommodation facility.

12.4.4 The Health Authority shall determine if the conditions have been corrected, which caused the threat to public health and resulted in the suspension of the Health Permit.

12.4.5 Unless the Health Authority is pursuing permanent revocation of the Health Permit, if the conditions have been corrected and the applicant is complying with the requirements of these Regulations, the Health Permit shall be reinstated.

12.5 Health Permit revocation

The Health Authority may permanently revoke a public accommodation facility's Health Permit due to repeated or willful noncompliance with the requirements of these Regulations. The public accommodation facility must cease all operations upon receipt of a Notice of Revocation and pending a hearing pursuant to an exercised right of appeal.

12.6 Appeal Rights

Upon written petition submitted to the Health Authority within five business days after receipt of a Notice of Suspension or Revocation of a public accommodation facility Health Permit, the recipient of the written Notice may exercise their right of appeal and must then be afforded a hearing as soon as possible, and in any event in not more than thirty days from the receipt of the petition by the Health Authority.

12.7 Hearings

12.7.1 All hearings provided for in this Section must be conducted in accordance with the Nevada Administrative Procedure Act and NRS 233B

12.7.2 All hearings will be conducted by a Hearing officer selected by the Health Authority's legal counsel.

17.7.2.1 The Hearing Officer must not be an employee of the State or any political subdivision

of the State, or of any entity which is permitted or regulated pursuant to these Regulations.

17.7.2.2 The Hearing Officer will be an independent contractor paid in accordance with a fee schedule approved by the Southern Nevada District Board of Health.

12.7.3 Based upon the record of the hearing, the Hearing Officer will make a finding and may sustain, modify, or rescind any official notice or order considered in the hearing.

12.7.4 A written order specifying the Hearing Officer's decision will be furnished to the owner

or other responsible party by the Health Authority.

12.7.5 Nothing herein contained must be construed as denying the rights of appeal to the courts after administrative remedies as herein above have been exhausted.

12.8 Health Authority additional legal remedy

Whenever the responsible person, operator, or owner fails to comply with the provisions of these Regulations in a timely manner, relief may also be sought through a court of competent jurisdiction.

Section 13 - MISCELLANEOUS

13.1 Severability clause

Should any section, paragraph, sentence, phrase, or provision of these Regulations be held invalid for any reason, the remainder of these Regulations shall not be affected.

13.2 Effective date

13.2.1 These Regulations were adopted at a duly noticed public hearing January 22, 2026.

13.2.2 These Regulations became effective on June 5, 2026, upon approval by the Nevada State Board of Health.

APPENDIX A: SAMPLE BIOHAZARD EVENT RESPONSE PLAN

WHAT IS A BIOHAZARD EVENT?

Diarrhea, vomit, blood, bodily fluids, or hypodermic needles found in a guest room or public area.

PRIOR TO CLEANING:

1) If a guest or staff member is seriously ill, injured, or deceased, call 911 immediately.
2) Notify management and security (if available) of the biohazard event.
3) If a guest room is affected, close the room. If the affected area is in a public area, block it off using signs or barriers.
4) Gather as much information as possible:
   a. Date and time of the event.
   b. Where the event happened, including floor and room numbers.
   c. What happened during the event (diarrhea, vomit, etc.)?
   d. Names of the person(s) involved with the event.
   e. If contact with SNHD is required – the date, time of the contact; name, title, department and phone number of the person contacted.

STEPS TO CLEAN AFFECTED AREAS

1) Staff cleaning biohazardous spills are recommended to wear the following personal protective equipment (PPE): _____
2) Wait at least 15 minutes since the event occurred to allow airborne droplets to settle.
3) If biohazard is a needle or other sharps, use tongs or forceps to place into a sharps container or _____.
4) If mostly liquid, cover the area with an absorbent material, using the following materials:_____.
5) If mostly solid, soak a towel with disinfectant and place it on the affected areas where any solids are. Leave the towels on the substance for 15 minutes to allow the disinfectant* to soak.
6) Scoop and wipe up the absorbent materials or towels and place it all, including tools, in a biohazard labeled bag.
7) If needed, spray more disinfectant on the area and continue to remove the substance with towels/paper towels until no more visible substance is left.
8) When all the substance is removed, spray the entire area with disinfectant* and let it soak for 15 minutes.
9) Finish cleaning the area using the following methods:
   a. Hard floor and hard surfaces (such as toilet/bathtub) – allow it to air dry
   b. Carpet – steam clean the area
   c. Linens – place in a separate plastic bag, tie it up and put the bag into another plastic bag. Tie up the second bag and take it to the laundry. Wash and disinfect the linen.
   d. Bed/couch – If made of easily cleanable materials or protected with a waterproof cover, clean and disinfect. Otherwise, discard affected items. Mark them or cut them open to prevent reuse.
10) Place items used to clean the area into in the plastic bag. Place the bag into a second plastic bag, tie off, and place into a dumpster. Towels used to clean can be grouped with linens
11) Document details of the event and keep in your records.

CHECKLIST

Personal Protective Equipment (check all that apply):

☐ Gloves
☐ Goggles
☐ Face Mask
☐ Apron

Cleaning supplies (check all that apply):

☐ Disposable gloves
☐ Broom
☐ Dustpan
☐ Paper Towels
☐ Absorbent Powder
☐ Tongs/Forceps
☐ Towels
☐ Mop
☐ Biohazard bags
☐ Biohazard labeled sharp containers
☐ Biohazard bag

Third Party Companies (list any that may be used):

1) _____

2) _____

3) _____

APPENDIX B - SAMPLE PESTICIDE USE REPORT

Pesticide Application Record for: **Permanent NV PCO License #:**

#	*Date	*Name and Address of Property and/or Area Treated	*Active Ingredient or Brand or Product Name Applied to Site	*EPA Reg. #	*Total Amount of Product or Rate/Acre	Crop or Commodity	*Applicator's or Supv's Full Name	Target Pest/Use
1.								
2.								
3.								
4.								
5.								
6.								
7.								

			✓Temperature		✓Wind Velocity & Wind Direction		✓Start and Finish Times	
*Site, Area, or Item Treated	✓Area of Turf or ✓ Ground Treated or Volume Fumigated.	Purpose of Treatment	Start	Finish	Start	Finish	Start	Finish
1.								
2.								
3.								
4.								
5.								
6.								
7.								

* **Required for all applications**

✓ **Required for Ornamental & Turf Fumigation**

APPENDIX B - SAMPLE PESTICIDE USE REPORT (continued)

Pesticide Application Record for: **Permanent NV PCO License #:**

#	*Date	*Name and Address of Property and/or Area Treated	*Active Ingredient or Brand or Product Name Applied to Site	*EPA Reg. #	*Total Amount of Product or Rate/Acre	Crop or Commodity	* Applicator's or Supv's Full Name	Target Pest/Use
1.	6-30-03	Hotel XYZ	Prentox ExciteR	655-798	1.75 gal 0.05%	N/a	Mary Hall	Ants
2.	7-1-03	Hotel XYZ	Tempo SC Ultra	3125-498	2 gal 0.10 %	Turf	Don Smith	Ants
3.								
4.								
5.								
6.								

			✓Temperature		✓Wind Velocity & Wind Direction		✓Start and Finish Times	
*Site, Area, or Item Treated	✓Area of Turf or Ground Treated or Volume Fumigated.	Purpose of Treatment	Start	Finish	Start	Finish	Start	Finish
1. Baseboards interior	500 sq. ft.	Preventive	N/a	N/a	N/a	N/a	0800 hrs	0830 hrs
2. Turf on E. side of fac.	40,000 sq ft	Eradicate ant colonies	98 deg F	102 deg F	2 mi/NE	10 mi/NE	1200 hrs	1330 hrs
3.								
4.								
5.								
6.								
7.								

*** Required for all applications**

✓ Required for Ornamental & Turf Fumigation

APPENDIX C - SEWAGE SPILL REMEDIATION REQUIREMENTS

(STEPS 1-5): ACTION TO COMMENCE UPON RECEIPT OF THIS ORDER. Follow-up inspection(s)will be conducted within 4 hours, after 24 hours, and up to 72 hours of order issuance to confirm compliance with this Order. All visits will be documented with photographs.

1. **ISOLATE AND CONTAIN** the raw sewage spill to include both solid and liquid contamination and perimeters.

2. **CEASE AND DESIST** causing or allowing sewage to overflow, pool, or accumulate on this or any other property in Clark County. If necessary, avoid using any water fixtures that may contribute to further sewage overflows.

3. **FENCE, EXCLUDE, and/or BARRICADE** all raw sewage affected area(s) to prevent access by children, pets, and the public**.**

4. **REMOVE** all sewage and sewage-contaminated solid and semisolid waste by double or triple bagging, place the sealed bag into the dumpster. Collect all raw sewage liquid and dispose into the sanitary sewer system.

REMOVE ALL SEWAGE AND SEWAGE-CONTAMINATED SOLIDS AND SEMISOLIDS (I.E. FECES, TOILET TISSUE, SOIL, LANDSCAPE ROCKS, GRASS etc.) PRIOR TO ANY DISINFECTION.

DISINFECT all raw sewage-contaminated area(s) to include the entire perimeter(s) by the following methods:

- FOR SOIL/ GRAVEL OR LANDSCAPE AREAS:
  1. Add Type-S (concrete) lime onto the sewage-contaminated gravel or soil surface(s) a minimum **1/16** of an inch.
  2. Apply water to all Type-S lime treated areas.
  3. Leave Type-S lime in place for a minimum of twenty-four (24) hours.
  4. Remove Type-S lime **AFTER** 24 hours of treatment.
- FOR CONCRETE/ ASPHALT/ IMPERVIOUS AREAS (hard surfaces):
  1. Disinfect all sewage-contaminated areas with a 10% bleach solution (one cup bleach to 9 cups water ratio) and allow the solution to dry.

5. **ARRANGE/CONTRACT WITH A CERTIFIED, LICENSED PLUMBER OR PLUMBING COMPANY** to have repairs and testing of all deficient plumbing elements, (e.g., plumbing lines, distribution boxes, septic tank, leach field lines, cut-outs, and internal plumbing within the dwelling(s)). Repair any/all underlying broken or deficient plumbing elements (i.e. bellies, disconnected lines, etc.) in a timely manner.

   SEWAGE/SEPTIC SYSTEMS (IF APPLICABLE): Contact the Southern Nevada Health District, ISDS (Individual Sewage Disposal System/Septic Disposal System) Program immediately at **(702) 759-0660**. Ensure that only the permitted number of fixture units are connected to the leach field based on the ISDS permit for Assessor's Parcel Number at the location indicated on the reverse side of this form. If the number of connections is exceeded, **IMMEDIATELY DISCONNECT** and contact the ISDS Program for further evaluation. If the spill is due to a septic tank or leach field failure, the tank must be pumped by a permitted septic tank pumper company and the use of all plumbing fixtures discontinued until all repairs are made.

   Property specific Sewage/Septic Disposal System information can be accessed online at:
   https://www.southernnevadahealthdistrict.org/permits-and-regulations/sewage-septic-disposal-systems-isds/sewage-septic-disposal-systems-maps/

(STEPS 6-8): ACTION TO COMMENCE AFTER THE COMPLETION OF STEPS 1-5.

6. **PROVIDE RECEIPTS, INVOICES AND/OR PLUMBING DOCUMENTATION OF ANY AND ALL WORK DONE TO REMEDIATE THE SPILL** to the Southern Nevada Health District, Solid Waste and Compliance Section per instruction.

7. **SECURE** all sewer cleanout caps and any additional missing sewer cleanout caps (secure with a clamp if necessary).

8. **REMOVE** barricade/fence **AFTER** remediation (clean-up) and repairs are complete.