



SOUTHERN NEVADA HEALTH DISTRICT
FOOD ESTABLISHMENT INSPECTION

Page 1 of 7

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT #	ESTABLISHMENT NAME	PHONE #	EST. SQUARE FOOTAGE	PRIMARY EHS							
PR0133521	CULICHITOWN LAS VEGAS CULICHITOWN NORTH LAS VEGAS	(909) 972-8167	1500	EE7001254							
ADDRESS 2400 W SAHARA Las Vegas, NV 89130	RISK CAT. 3	P.E. CODE 1006	DISTRICT 24	LOCATION PERMIT STATUS ACTIVE							
NEVADA CLEAN INDOOR AIR ACT: <input type="checkbox"/> COMPLIANCE REQUIRED <input type="checkbox"/> EXEMPT		CONTACT PERSON: Jessica Rodriguez									
CURRENT SERVICE	EHS	SERVICE	DATE	TIME IN	TIME OUT	DEMERITS	FINAL GRADE	TRAVEL MIN	INSPECTION RESULT	SEWER	WATER
	EE7001208	Routine Inspection	11/06/2019	11:30AM	2:35PM	35	C	5	"C" Downgrade	M	M

SPECIAL NOTES:

In = In compliance OUT = Not In compliance COS = Corrected on-site during inspection N/O = Not observed N/A = Not applicable R = Repeat violation

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed

OUT

A	Interruption of electrical service		<input type="checkbox"/>				
B	No potable water or hot water		<input type="checkbox"/>				
C	Gross unsanitary occurrences or conditions including pest infestation		<input type="checkbox"/>				
D	Sewage or liquid waste not disposed of in an approved manner		<input type="checkbox"/>				
E	Lack of adequate refrigeration		<input type="checkbox"/>				
F	Lack of adequate employee toilets and handwashing facilities		<input type="checkbox"/>				
G	Misuse of poisonous or toxic materials		<input type="checkbox"/>				
H	Suspected foodborne illness outbreak		<input type="checkbox"/>				
I	Emergency such as fire and/or flood		<input type="checkbox"/>				
J	Other condition or circumstance that may endanger public health		<input type="checkbox"/>				

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

IN OUT COS NO NA R

1	Verifiable time as a control with approved procedure when in use. Operational plan, waiver or variance approved and followed when required. Operating within the parameters of the health permit.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Handwashing (as required, when required, proper glove use, no bare hand contact of ready to eat foods). Foodhandler health restrictions as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	Commercially manufactured food from approved source with required labels. Parasite destruction as required. Potentially hazardous foods/time temperature control for safety (PHF/TCS) received at proper temperature.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Hot and cold running water from approved source as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Imminently dangerous cross connection or backflow. Waste water and sewage disposed into public sewer or approved facility.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Food wholesome; not spoiled, contaminated, or adulterated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	PHF/TCSs cooked and reheated to proper temperatures.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	PHF/TCSs properly cooled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	PHF/TCSs at proper temperatures during storage, display, service, transport, and holding.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

IN OUT COS NO NA R

10	Food and warewashing equipment approved, properly designed, constructed and installed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Food protected from potential contamination during storage and preparation.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food protected from potential contamination by chemicals. Toxic items properly labeled, stored and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from potential contamination by employees and consumers.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Kitchenware and food contact surfaces of equipment properly washed, rinsed, sanitized and air dried. Equipment for warewashing operated and maintained. Sanitizer solution provided and maintained as required.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Handwashing facilities adequate in number, stocked, accessible, and limited to handwashing only.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Effective pest control measures. Animals restricted as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Hot and cold holding equipment present; properly designed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	Accurate thermometers (stem & hot/cold holding) provided and used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	PHF/TCSs properly thawed. Fruits and vegetables washed prior to preparation or service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Single use items not reused or misused.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Person in charge available and knowledgeable/management certification. Foodhandler card as required. Facility has an effective employee health policy.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Backflow prevention devices and methods in place and maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions

IN

OUT

NA

24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE OBSERVATIONS

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Item	Location	Measurement	Comment
beans		165.00 F	HH
fish		41.00 F	CH
soup		155.00 F	HH
chicken		41.00 F	CH
shrimp		41.00 F	CH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
1	<p>Violation: Food stored in an unapproved area of a permitted food establishment or outside of the permitted food establishment.</p> <p>Inspector Observation: Cooking oil, with one container open and with product at interior, stored outside for long term storage (numerous boxes of oil with "use first" stickers on product; oil recently received stored outside on wooden pallets</p> <p>Corrective Action: Cease and desist operation. Store food only in approved areas. (3-501.19; 3-302.13; 3-502)</p>
2	<p>Violation: Food handler not properly washing hands when required.</p> <p>Inspector observation: Food handler handling raw food product and immediately donning gloves prior to conducting a proper hand wash cos-> gloves discarded, hands washed as required</p> <p>Corrective Action: Educate employees on proper hand washing procedures. Wash hands when required including: after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking (except for drinking from a closed container handled to prevent contamination as stated in 2-401.11(B)), after handling soiled equipment or utensils, during food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, when switching between working with raw animal products and working with ready-to-eat food; when using gloves for working with food hands shall be washed before donning gloves for working with food, after removing gloves when handling raw animal products, and after engaging in other activities that contaminate the hands. (2-2; 2-3; 3-301.11; 3-304)</p>
8	<p>Violation: PHF (TCS) not cooled properly.</p> <p>Inspector Observation: Rice prepared 11/3 with center of product at 46-47 degrees F and exteriors at 42-43 degrees F cos-> voluntarily discarded</p> <p>Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p>
9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control.</p> <p>Inspector Observation: Sushi rice at 112 degrees F, cooked peppers at 105- 106 degrees F, shrimp at 50 degrees F at make table cos-> sushi held for a total of 4 hours, cooked peppers, shrimp voluntarily discarded</p> <p>Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p>



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Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.

Inspector Observation: Numerous food items stored improperly as to cause potential contamination in walk in cooler:

- Raw tilapia stored over ready to eat lettuce
- Raw eggs stored over ready to eat vegetables
- Raw chicken and beef stored over ready to eat foods
- Raw oysters stored in container with ready to eat shrimp

Inside of make table:

- Raw shrimp stored behind cooked shrimp in make table as to contaminate cooked shrimp upon retrieval

Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)

Violation: Food products double-stacked without a barrier.

Inspector Observation: Container raw fish double stacked atop secondary container of raw fish (without a barrier) with bottom of container in direct contact with fish; souffle cups filled with cut peppers stored with bottom touching ready to eat peppers in make table cos-> foods rearranged to prevent stacking

Corrective Action: Protect food from contamination. Cover prior to stacking. (3-302; 3-303; 3-304; 3-30)

Violation: Scoop handles touching ready-to-eat product contaminating foods.

Inspector Observation: Thumb depressor of scoop in contact with ready to eat imitation crab fillings cos-> removed

Corrective Action: Protect food from contamination. Store scoop handles up and out of contact with ready-to-eat product. (2-401; 3-306; 3-304.11; 3)

Violation: Potential contamination

Inspector observation: Container of ice used to house in use utensils, squeeze bottles of sauce and used to hold ready to eat avocado cos-> removed from use

Corrective action: Prevent contamination. Relocate products and store separately. (3-304; 3-307)

Violation: Foods not covered in storage (except when cooling).

Inspector Observation: Ready to eat shrimp uncovered in the walk in cooler; dried chilies uncovered in dry storage area cos-> covered

Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)

Violation: Preparing raw animal product next to a different type of raw animal product or a ready-to-eat product on same work surface.

Inspector Observation: Raw shrimp and cooked shrimp being peeled and prepared on prep table simultaneously as to potentially contaminate food product cos-> rearranged

Corrective Action: Protect food from contamination. Separate raw animal products from other types of raw animal products and ready-to-eat foods. (3-302; 3-303; 3-304; 3-30)

Violation: Potential contamination

Inspector observation: Food debris from prep contaminating food contact surfaces of wares in front of house cos-> dirty plates relocated

Corrective actions: Prevent contamination of products due to prep and relocate clean wares (3-302; 3-304; 3-307)

14

Violation: Kitchenware in clean storage area inadequately cleaned (soiled with food debris).

Inspector Observation: Numerous items stored as clean soiled with dried food debris: cutting boards, slicers, dicers, citrus juicers and plates cos-> removed from clean storage area

Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)

15

Violation: Hot and/or cold running water not available employee restroom hand sink (s).

Inspector Observation: No hot water at hand sinks in employee/customer restroom facilities. Water reaching a maximum temp of 73 degrees F

Corrective Action: Repair and maintain all hand sinks functional when facility is in operation. Repair hot water to dispense at 100 degrees F minimum within 48 hours. Failure to obtain hot water by 11/9 will result in further administrative action up to facility closure with applicable fees (5-202)



21	<p>Violation: Food handler found working with a counterfeit health card.</p> <p>Inspector Observation: Food handler M Elena and Leticia working with counterfeit food handler cards</p> <p>Corrective Action: Food handler must obtain health card issued by SNHD prior to being employment in a food establishment and must maintain valid health card during employment as a food handler. Food handler must obtain a valid food handler card within 5 business days. Failure to obtain valid food handler card within allotted time frame or food handler may not return to work until a valid food handler card is obtained (2-2; 2-404.11; 8-204.12)</p>
23	<p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.</p> <p>Inspector Observation: Numerous food products date labeled with a range as to extend past 7 days: rice 11/3-11/11, beans 11/3-11/10</p> <p>Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p> <p>Violation: Disclosure (asterisk) of foods requiring consumer advisory missing.</p> <p>Inspector Observation: Disclosure symbol put on numerous items aside from raw animal proteins served raw or undercooked, nullifying the disclosure. Tomato symbol used</p> <p>Corrective Action: Remove unnecessary disclosure symbols and change symbol to differ decorative symbols. Provide consumer advisory properly with both the disclosure and reminder statement. (8-204.12; 3-306.13; Appen)</p>
29	<p>Violation: Unapproved scoop used in foods which are not ready-to-eat.</p> <p>Inspector Observation: Soufflé scoop in powder product</p> <p>Corrective Action: Use food grade scoop with handle. (3-304.12; 3-306.13; 4-302)</p>
30	<p>Violation: Shelving dirty or showing signs of disrepair.</p> <p>Inspector Observation: Shelving heavily soiled with food debris in walk in cooler</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p> <p>Violation: Refrigerator and/or freezer is in disrepair or with component defects, but maintaining temperature.</p> <p>Inspector Observation: Condenser pipe in walk in freezer with frozen condensate at pipe</p> <p>Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p> <p>Violation: Shelves and other nonfood contact surfaces lined with unapproved materials.</p> <p>Inspector Observation: Shelving in dry storage area lined with cardboard</p> <p>Corrective Action: Provide smooth and easily cleanable surfaces. Do not line shelves with unapproved materials. (4-410; 4-2)</p> <p>Violation: Shelves made of unapproved materials or unapproved storage racks in use.</p> <p>Inspector Observation: Milk crates used as shelving</p> <p>Corrective Action: Provide smooth and easily cleanable surfaces. (4-410; 4-2)</p> <p>Violation: Microswitch is not operable or the door has been removed from the soda dispenser ice bin.</p> <p>Inspector Observation: Microswitch is not operable at the soda dispenser ice bin.</p> <p>Corrective Action: Operate equipment as designed. Repair. (4-410; 4-2)</p>
31	<p>Violation: Lids left open on outside dumpsters and/or grease bins.</p> <p>Inspector Observation: Trash and grease interceptors left open</p> <p>Corrective Action: Cover outside waste containers and/or grease bins. (5-204.11; 5-202.12; 6-202)</p>



32

Violation: Floor sink or floor drains are dirty, clogged, or in disrepair.

Inspector Observation: Trough drain in front of equipment in back of house not draining and filled with very foul smelling liquid

Corrective Action: Maintain clean and in good repair. Evaporation pan must be on when refrigeration is in operation. Facility must obtain service to remediate drain before commencement of re-inspection. Contact EHS with update. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Toileting area is not kept free of objectionable odors.

Inspector Observation: Employee/customer restroom with very foul sewage smell

Corrective Action: Maintain clean, free of odors, and in good repair. (5-204.11; 5-202.12; 6-202)

Violation: No drain cover on floor drain

Inspector observation: Hand sink in front of house with no drain cover

Corrective action: Provide cover(6-2; 6-5)

Violation: Light bulbs are missing or burnt out compromising required light levels.

Inspector Observation: Lights out at hoods

Corrective Action: Replace light bulbs to maintain required light levels. (Chapter 5; 6-1; 6-2; 6-3;)

Violation: Ventilation hoods and/or filters are not properly maintained clean, allowing grease, dust, or condensate to accumulate and/or drip.

Inspector Observation: Ventilation filters soiled with condensate and dirt

Corrective Action: Maintain ventilation system clean and in good repair. (Chapter 5; 6-1; 6-2; 6-3;)

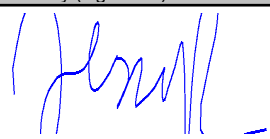

Overall Inspection Comments:

Notes:

- Facility currently only has two permits, one for the bar and one for the restaurant. Contact FDAP if another permit is warranted 702-759-1258
- Facility receives monthly pest control Western Extermination
- No hand sink in close proximity to sandwich prep cooler used to apply salsa tortilla chips that are not portioned. Portion chips in back of house near and hand sink and provide only garnishes and beverages at station in front of house.
- Ensure all equipment is positioned beneath hood appropriately as to allow the 6 inch overhang

Invoice Number: IN0234372

Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl

Section 1 Demerits	20	0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)
Section 2 Demerits	15	11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations.
Total Demerits	35	Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.
Initial Inspection Grade	C	21 to 40 demerits = C; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.
Reinspection Fee:	\$477.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Willandra Whiting	
Received by (signature)		Received by (printed)
		Jessica Rodriguez
		Manager
		EHS (signature)
		 Willandra Whiting

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.

5104 V18

FIGHT the BITE



HELP PREVENT DISEASES THAT CAN BE SPREAD BY MOSQUITOES

Eliminate standing water

Prevent mosquito bites

Report mosquito activity

In August, the Southern Nevada Health District declared an outbreak of West Nile virus. This season, the highest number of human cases have been reported since the disease was first detected in the state in 2004. In addition to the high number of cases, many of those who have been ill have had the more serious neuroinvasive form of the illness.

West Nile virus is transmitted by the bite of an infected mosquito. The illness is not spread person-to-person. The best way to keep from getting sick is to prevent mosquito bites. People can protect themselves and their families by taking the following precautions:

- When outdoors, use [Environmental Protection Agency \(EPA\)-registered](#) insect repellents containing DEET, Picaridin, IR3535, Oil of lemon eucalyptus (OLE), or 2-undecanone.
- Wear pants and long-sleeved shirts when outdoors. Treat clothing and outdoor gear with repellent.
- Make sure doors and windows have tight-fitting screens without tears or holes.
- Prevent mosquito breeding by eliminating areas of standing water around homes, including unmaintained swimming pools.

Additional tips and more information about West Nile virus are available on the Health District website at www.snhd.info/west-nile and on the Centers for Disease Control and Prevention website at www.cdc.gov/westnile/prevention/index.html.

If you think you or your family member have West Nile Virus, please contact your doctor.

Residents can report mosquito activity to the Mosquito Surveillance Program at 702-759-1633. Updated information about the Health District's surveillance activities is available each week at www.snhd.info/wn-updates.