



Food Safety and Environmental Services

FY 2008 Activity Summary

Bureau of Epidemiology and Disease Control
Office of Environmental Health
Food Safety and Environmental Services Section
November 2008



Arizona
Department of
Health Services



Janet Napolitano, Governor
State of Arizona

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Bureau of Epidemiology and Disease Control

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Executive Summary

The Arizona Department of Health Services (ADHS) administers a statewide public health sanitation program for food safety, bottled water, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively accomplish its mission objectives.

Individuals that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide working under the direct supervision of an Arizona Registered Sanitarian. There were 181 Registered Sanitarians and 17 Sanitarian Aides employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY 2008.

The following highlights FY2008 activities.

- There were 33,999 food establishments in Arizona and 78,711 food safety related inspections, i.e., routine, re-inspection or follow-up inspections were conducted at these establishments.
- Pre-operational, complaint and investigation related inspections totaled 14,025. An additional 5,808 inspections were conducted at temporary food operations. The total number of food safety related inspections reached 98,544.
- Other regulated facilities include School Grounds; Public and Semi-Public Bathing Places; Trailer Coach Parks; Campgrounds; Children's Camps; Public Accommodations. One hundred eighty-one (181) Registered Sanitarians and seventeen (17) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted a total of 131,778 inspections at 58,599 regulated facilities in Arizona
- Twelve Arizona counties are participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The program also provides data collection and correlation useful in program evaluation and improvement. The twelve participating counties are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, Yavapai, and Yuma.
- ADHS, all counties and tribal agencies conducted activities related to food item recalls coordinated by the US Food and Drug Administration (FDA) and the US Department of Agriculture (USDA).
- Recall effectiveness is severely restricted and public health is unjustifiably endangered by the Federal Freedom of Information Act classification of food company distribution information as "proprietary and confidential."
- The FDA lists more than three hundred (300) food item recall notices in FY 2008. Additional food related consumer product recalls involved dog food, dietary supplements, and toothpastes.
- The USDA lists 82 food item recalls in FY 2008. The quantity of food that USDA reported recovered in these recalls totals more than 100 million (100,000,000) pounds.
- Recent experiences in nationwide food borne illness outbreak investigations make it clear that our surveillance, investigation and response system must be improved to provide more rapid actions to minimize public impacts.

- Data from food borne illness outbreaks in FY2008 and recent prior years clearly associates several outbreaks with foods previously considered “not potentially hazardous.”
- Information from numerous recent studies confirms the need to improve food safety activities to prevent contamination of all foods throughout the food chain. Prevention of contamination must begin at the farm level and continue through each level to the final user. The final steps for food safety rest with the consumer.

1.0 Introduction

The Food Safety and Environmental Services Section of the Office of Environmental Health, Arizona Department of Health Services (ADHS), has responsibility for administration and oversight of food safety and environmental sanitation monitoring and enforcement in the State of Arizona in accordance with State law. The mission of the Food Safety and Environmental Services Section is:

To prevent and control human illness related to the transmission of infectious agents or toxic substances in food and water, and to prevent disease transmission due to unsanitary conditions in hotels and motels, trailer coach parks, bathing places, group homes, behavioral health centers, adult foster care homes and children’s camps.

The Food Safety and Environmental Services Section administers a statewide public health sanitation program which includes food safety, bottled water, public accommodations, e.g., hotels and motels, children’s camps, campgrounds, public schools, and public and semi-public bathing places. The program performs epidemiological investigations, interprets public health sanitation laws and rules for Arizona county health departments and establishes and maintains liaisons with federal and local agencies.



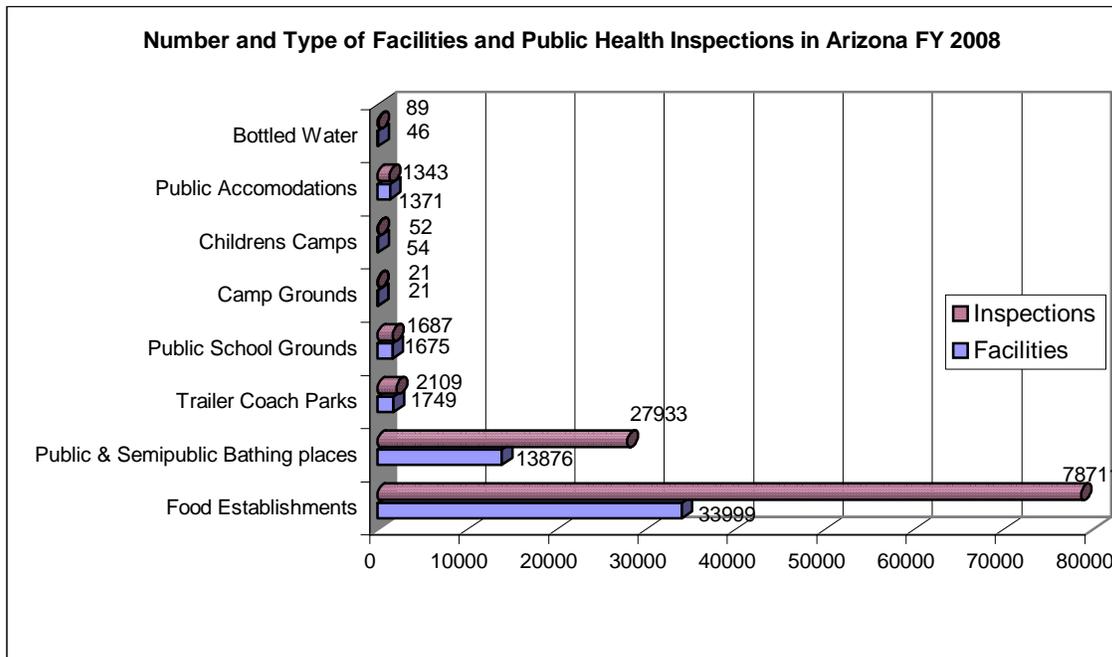
Arizona Department of Health Services
150 Building
Phoenix, Arizona

2.0 FY2008 Activities

ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively and efficiently accomplish its mission objectives. The delegation of responsibilities allows local governments to maximize the level of services they provide with available resources and to choose the services most needed in their communities. Local control encourages community interaction in program design and operation to meet community needs.

Counties accepting delegated responsibilities are required to perform duties in accordance with conditions outlined in their specific delegation agreement with ADHS. County health departments must submit annual reports summarizing their program activities as required by their delegation agreements.

Facilities regulated by the state and counties include various food establishments, bottled water facilities, public accommodations, e.g., hotels and motels, children’s camps, campgrounds, public school grounds, and public and semi-public bathing places. Personnel that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. One hundred eighty-one (181) Registered Sanitarians and seventeen (17) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted 131,778 inspections at 58,599 regulated facilities in Arizona during FY 2008.



2.1 Food Safety

Data from food borne illness outbreaks in FY2008 and recent prior years clearly associates several outbreaks with foods previously considered “not potentially hazardous.” Although “potentially hazardous foods” (PHF), now referred to as “time and temperature controlled for safety” (TTCS) foods still require specific handling to prevent rapid growth of pathogens, virtually all foods can be a vehicle of transmission of disease causing bacteria. Prevention from contamination must include all foods, beginning at the farm level and continuing through each level to the final user.

Information from numerous recent studies provides a better understanding of the potential for disease transmission by “non-potentially hazardous foods,” and confirms the need to redirect food safety

activities to prevent contamination of all foods throughout the food chain. Studies have shown that virtually all bacteria can produce bio-films that protect them from common sanitizers and normal washing. Even internalization of bacteria into fruits and vegetables can occur via cuts, bruises, breaks in outer skins, or absorption through stem scars. Washing fruits and vegetables before eating will remove dirt and many other types of contamination and remains an important step in removing recent contamination that may occur at the retail level. However, some food protection scientists theorize that bacterial contamination can quickly become impossible, through normal means, to completely remove.

Another factor of great concern relates to recall and trace-back activities in outbreak investigations. During the recent outbreak investigations involving produce items, it became apparent that trace-back through the produce distribution system is currently extremely complex, time consuming and in some cases impossible. Industry is attempting to address this problem with improved tracking systems. Two significant problems exist in recall actions. First, the FDA does not have authority to require mandatory recalls. The companies involved conduct voluntary recalls when problems are discovered that negatively impact public health. The second problem is that distribution information is considered “proprietary/confidential information” and neither the FDA nor the USDA will share specific information on the distribution of recalled food items, unless the state agency receiving the information agrees to protect the information and not share it as public information. Arizona does not agree to protect the information, maintaining that public health is a higher priority

2.1.1 Inspection Programs

Restaurants, food markets, mobile food units, food processors, prison and jail eating facilities, food warehouses, bakeries, and school cafeterias are routinely inspected to evaluate food safety practices in these establishments.

There were 33,999 regulated food establishments in Arizona during FY2008, an increase of 8.4% from the previous year. State and county sanitarians and sanitarian aides conducted 78,711 food safety inspections, i.e., routine, re-inspection or follow-up inspections were conducted at these establishments.

A classification criteria categorizes food establishments by the complexity of the food service operations. More complex operations conduct a greater variety of food service activities and may require more frequent regular inspections in order to ensure that all food safety measures are being followed. The classification criteria is as follows:

Complex

- The facility prepares and holds hot or cold food for more than 12 hours before serving; and/or
- The facility cooks and cools a significant number of foods during the food handling process; and/or
- The facility prepares food for off-site service; and/or
- The facility vacuum packs food; and/or
- The facility serves a highly susceptible population.

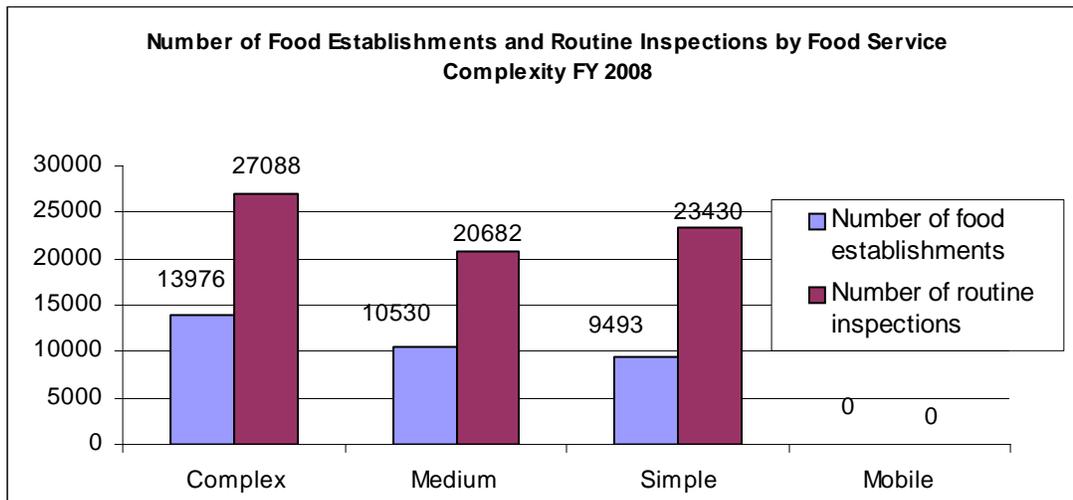
Moderate

- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

Limited

- Only pre-packaged potentially hazardous foods are available or sold; and/or
- The potentially hazardous foods served are commercially pre-packaged in an approved food processing facility; and/or
- The facility only has limited preparation of potentially hazardous foods and beverages; and/or
- The facility only serves beverages.

Food establishments in Arizona classified as high and medium complexity generally are inspected more frequently than simple facilities. On average, there were 2.1 inspections per complex facility, 2.2 inspections per medium facility and 2.8 inspections per simple facility. This pattern is not consistent with ADHS' recommendations and expectations of more frequent inspections of complex food service operations and may be the result of several factors including; increasing numbers of facilities introducing limited food operations with inadequate planning, poor operational policies, and lack of training of food handling employees; inadequate numbers of Registered Sanitarians on staff and high rate of staff attrition at county departments resulting in increased levels of training inspections at limited complexity facilities.



2.1.2 Enforcement

The aim of the food safety inspection program is to achieve compliance with state food safety requirements without resorting to compliance proceedings and enforcement actions. Unfortunately, these actions are sometimes necessary to achieve compliance with minimum requirements. During FY2008, one thousand three hundred fifty-four (1,354) enforcement actions were taken at food establishments in Arizona.

2.1.3 Food Safety Activities in Arizona

- Twelve Arizona counties are now participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The twelve counties participating are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, Yavapai, and Yuma.
- The Azsafefood Listserv developed in collaboration between ADHS and the University of Arizona Cooperative Extension Service maintains over 135 members. The Listserv was designed to serve as an easily accessible forum for individuals interested in food safety issues in Arizona. The majority of members are Registered Sanitarians from Arizona and surrounding states. The Listserv has also served as an important communication tools to broadcast important food recall, food tampering, and related notices to Arizona county health department staff.

2.1.4 Food Safety Regulation Update

- Amendments to the Arizona Revised Statutes (ARS) in 2007 and 2008 require exemptions for certain food operations. The primary effects were to require, by statute, exemptions that previously existed in the Arizona Administrative Code (AAC). One addition to the exemptions relates to “in home cooking schools” that comply with specific limitations. An addition in the 2008 amendment includes an exemption for Child Care Facilities that provide limited food service. Rules to provide standards for limited food service in Child Care Facilities will be contained within the AAC sections regulating Child Care Facilities.
- The current AAC rules for food safety are based on the 1999 FDA Model Food Code with modifications to meet Arizona needs. Work has begun on adapting the 2005 FDA Model Food Code for incorporation into the AAC. Completion of the rule amendment process is anticipated in early FY2010.

2.1.5 Reports of Foodborne Illnesses

There were 1285 food borne illness complaints received by County Environmental Health Departments in FY2008. The Arizona Department of Health Services conducts surveillance for foodborne illnesses and other enteric diseases and helps the county health departments conduct additional investigations of disease outbreaks. Environmental investigations, including a focused inspection, are conducted when gastrointestinal diseases are suspected to be associated with a foodborne illness. When a link between foodborne illness and a food establishment is made a detailed investigation is conducted to determine the source. Improved reporting of several illnesses frequently associated with food borne transmission has resulted in tracking of food borne illness outbreaks on regional and national scales. The improved reporting and tracking has contributed to the number of recalled food items and removal of these items from consumer supplies. Although improvements have been made, additional improvements are vital. Currently, several weeks pass before an outbreak surfaces, investigations begin and, when a food item is indicated as the source of transmission, action is initiated to remove the source from commerce. The evolution of our worldwide food supply system and the speed at which it operates necessitates drastic improvements in our ability at a national level to respond with equal speed while maintaining a high degree of certainty of our actions.

2.1.6 Salmonella Saintpaul Nationwide Illness Outbreak

FY 2008 began with what became one of the largest and most complex nationwide illness outbreaks in recent experience. The outbreak of Salmonella Saintpaul began in the southwest United States, Arizona, New Mexico, and Texas. At its conclusion, it had sickened more than one thousand six hundred (1600) people in 43 states plus the District of Columbia. Initial investigations indicated certain types of raw tomatoes as the vehicle of transmission. Warnings issued by many agencies responsible for food safety advising consumers not to consume certain raw tomatoes were financially devastating to the tomato industry. Arizona, correctly, did not issue such warnings, but rather advised that consumers should thoroughly wash all vegetables prior to consumption. As the outbreak continued and additional data was collected, other raw produce was indicated in the transmission of the illness. Eventually, raw jalapeno peppers imported from Mexico were indicated as the primary vehicle of transmission. Further investigations implicated farms in Mexico and contaminated irrigation water sources.

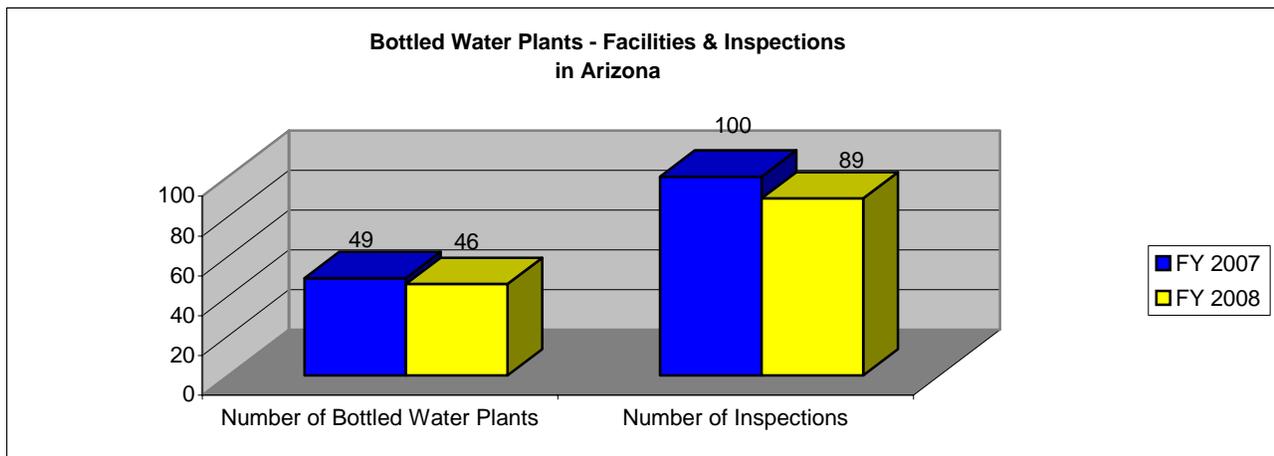
Additional information on this and other outbreaks is available via the US Centers for Disease Control and Prevention (CDC) publications.



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2.2 Bottled Water

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate sanitation practices. There were 46 bottled water facilities in Arizona in FY2008. State and county sanitarians conducted 89 inspections in these facilities during FY2008.



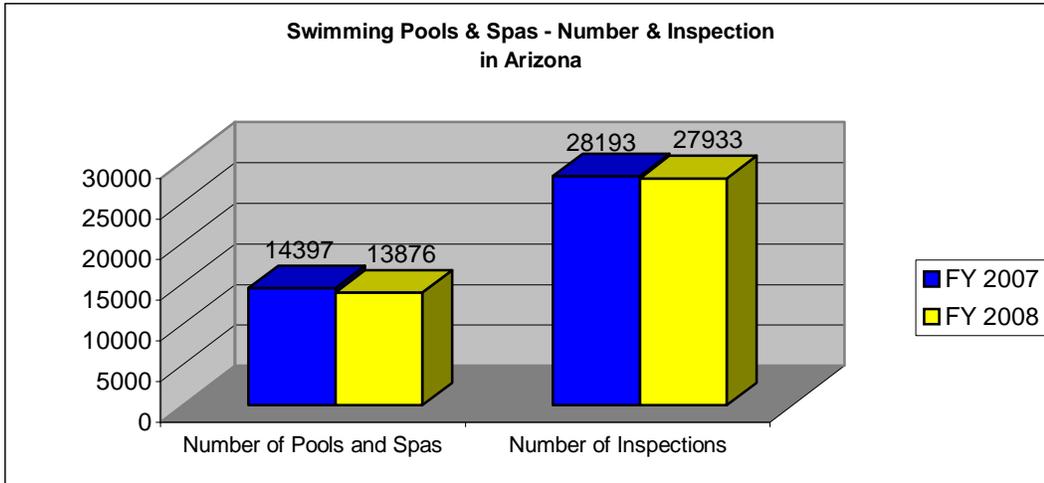
2.3 Bathing Places

Public and semipublic swimming pools and spas, as well as a few natural bathing places, are routinely inspected to evaluate whether these facilities are operated so that they prevent the spread of disease.

The rules apply only to the sanitary conditions of public and semipublic swimming pools and bathing places. A swimming pool or bathing place is “public” if it is open to members of the general public, regardless of whether a fee is charged for admission. A swimming pool or bathing place is “semipublic” if it is operated in

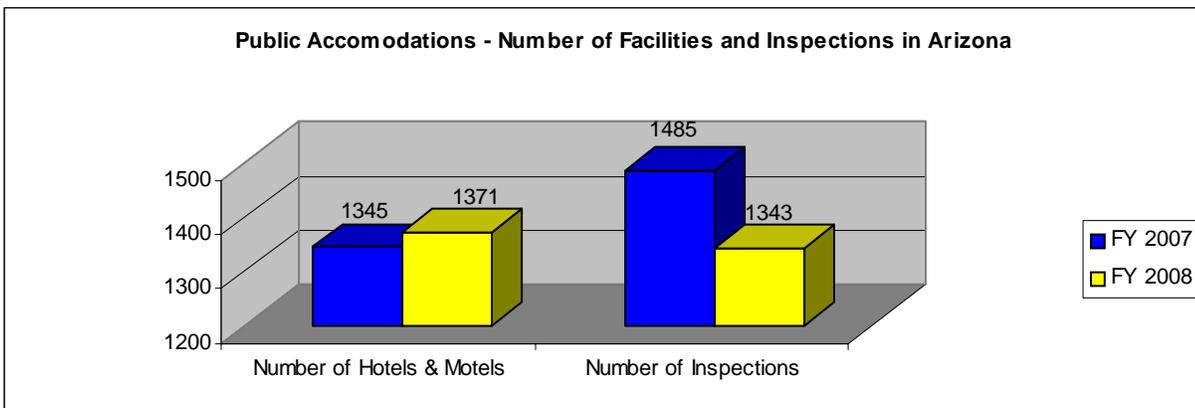
conjunction with lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, recreational vehicle park, or community pool facilities operated by and exclusively for a residential development.

There were 13,876 public and semipublic swimming pools and spas in Arizona in FY2008. State and county officials conducted 27,933 bathing place inspections. State and county health departments implemented 2383 enforcement actions at bathing places in FY2008.



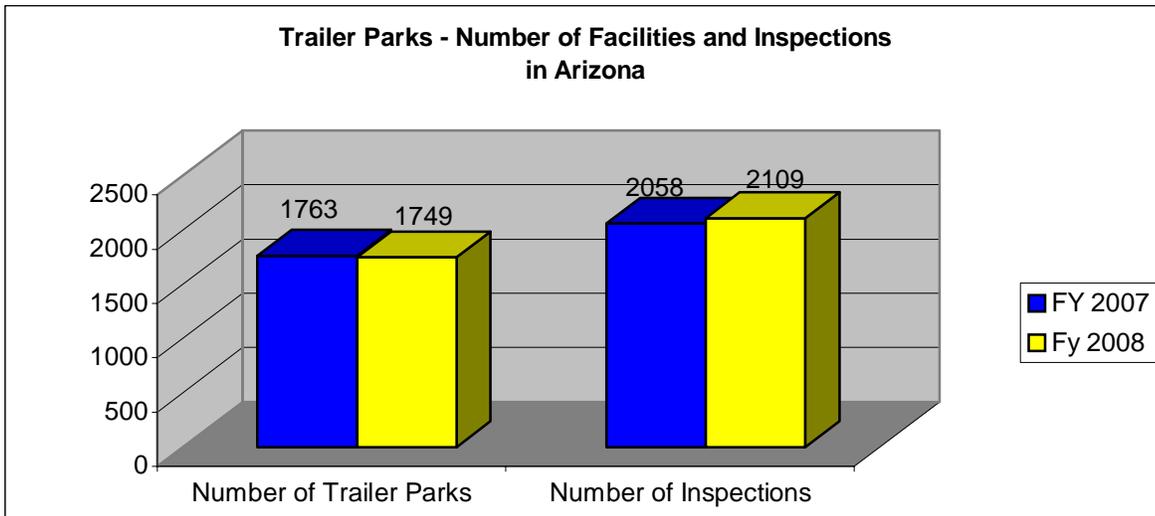
2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1371 public accommodations in Arizona in FY2008. State and county sanitarians conducted 1343 inspections in these facilities. State and county health departments reported 1 enforcement action at public accommodations in FY2008.



2.5 Trailer Coach Parks

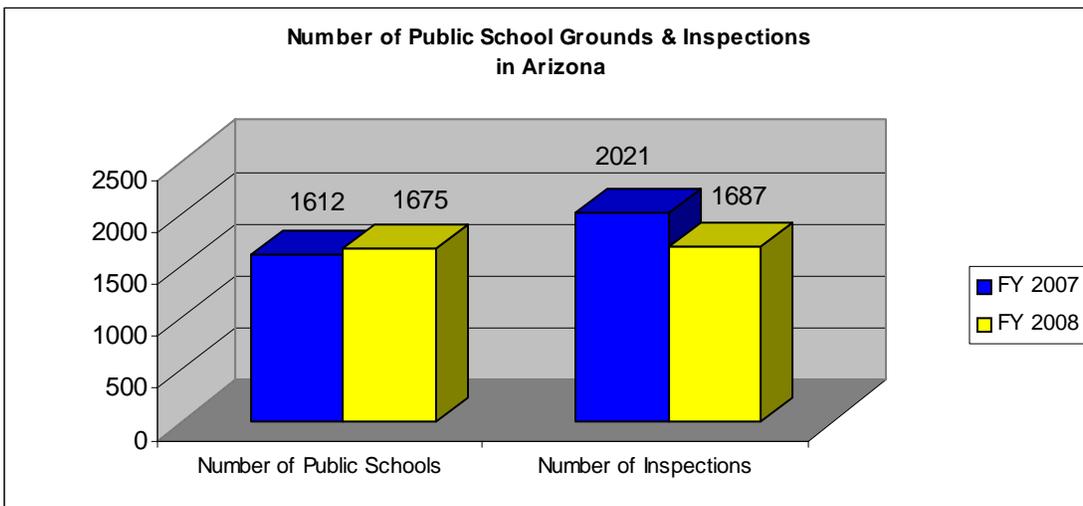
Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1749 trailer parks in Arizona in FY2008. State and county sanitarians conducted 2109 inspections in these facilities. State and county health departments took 12 enforcement actions at trailer coach parks in FY2008.



2.6 Public School Grounds

Public schools, including charter schools, are routinely inspected to determine whether they are in compliance with sanitation requirements. The inspections focus primarily on general sanitation including garbage and trash removal, drinking fountains, locker rooms, and restrooms. Cafeterias at the schools are considered food establishments and inspections are made under the food safety program (see Section 2.1).

There were 1675 public schools in Arizona in FY2008. State and county sanitarians conducted 1687 inspections in the schools. State and county health departments implemented 7 enforcement actions at public schools in FY2008.



2.7 Children's Camps

Children's camps are routinely inspected to determine if they are in compliance with sanitation and food safety requirements. The inspections focus primarily on general sanitation including garbage and trash removal, restrooms, and sleeping quarters. Inspections are also conducted at the food service kitchens. Inspections for

children's camps are tracked by annual year rather than by fiscal year since the camps are open seasonally in the summer months of June to September. Tracking by annual year allows for more effective management of children's camp inspections.

There were 54 children's camps that applied for an annual permit. Most of the camps are located in rural counties. Some of the camps operate for several months during the summer, while others may operate for only a few days.

State and county inspectors conducted 52 inspections of children's camps during FY2008. One enforcement action was necessary at a children's camp in FY2008.

3.0 Points of Interest

State and County staff participated in numerous illness outbreak investigations and product recalls involving a variety of foods, both processed and raw, meat, poultry, and dairy, and various processed and raw produce items.

County and state Registered Sanitarians and Sanitarian Aides continued to provide increased vector control activities in response to West Nile Virus emergency response services and related activities during FY2008.

FDA Voluntary National Retail Food Regulatory Standards Program participants include 12 of the 15 Arizona County Environmental Health Departments and 1 Native American Tribe. Five county participants have met 3 or more standards. All of the participants are progressing toward meeting initial standards. The program enjoys very strong County Health Department support.

4.0 Registration and Training of Sanitarians

Arizona law requires an individual shall not be employed as a sanitarian by the State or any political subdivision of the State unless that person is registered by ADHS as a sanitarian. The director of ADHS appoints members to serve on the Arizona Sanitarian's Council. The Council provides for the classification of sanitarians, standards for sanitarians, and provides for the examination of applicants for registration as sanitarians. During FY 2008, 106 applications were received and 103 of those were accepted by the Council to take the examination. Of those 103 applicants, 39 (38%) passed the examination and became registered as sanitarians. Four hundred thirty-nine (439) current Arizona Registered Sanitarians renewed their registration for calendar year 2008.

Individuals responsible for carrying out the provisions in the ADHS delegation agreement must be registered as a sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. There were 181 Registered Sanitarians employed at the 15 Arizona county health departments and ADHS involved in ADHS delegated activities. Eight County Environmental Health Departments have Registered Sanitarians that have been standardized in the new FDA program to promote nationwide uniformity of Food Safety Programs. Standardization is a process by which experienced sanitarians can be trained to focus on critical food safety factors, and to maintain consistency among sanitarians. The updated standardization procedure is far more complex and time consuming than previous standardization requirements, reflecting the increased professional nature of the work involved.

4.1 Trainings Offered for Registered Sanitarians

Continuing education is a requirement for annual Sanitarian Registration renewal. This requirement reflects the importance of continuing education to the Environmental Health Profession. Registered Sanitarians must stay

abreast of advances in environmental health science, technology, regulations, policies, procedures, and a vast array of industry advances. Meeting this requirement is frequently challenging due to limited training opportunities and resources to fund time and travel for training events.

Arizona Sanitarians were fortunate that a wide variety of training opportunities were offered during FY2008. Our own Offices of Environmental Health, Vector and Zoonotic Diseases, and Emergency Preparedness provided numerous training opportunities. The Federal Emergency Administration, FDA, and several university programs offer on-line training options that require minimal resources for participation. The National Environmental Health Association held their internationally prominent Annual Education and Exhibition Conference in Tucson in June 2008. Over 1,200 environmental health professionals attended the four day conference.

**Number of Sanitarians and Sanitarian Aides Assigned to ADHS Delegated Duties
By Jurisdiction in FY 2008**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	6	0
Apache	1	0
Cochise	7	0
Coconino	6	1
Gila	3	0
Graham	2	0
Greenlee	2	0
La Paz	2	3
Maricopa	105	0
Mohave	5	4
Navajo	2	0
Pima	20	4
Pinal	6	0
Santa Cruz	4	1
Yavapai	4	4
Yuma	6	0
Total	181	17

5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS conducted 131,778 inspections at 58,599 regulated facilities during FY2008. A total of 181 Registered Sanitarians were involved in Food Safety Programs at state and local agencies.
- There were 33,999 food establishments in Arizona and 78,711 food safety related inspections, i.e., routine, re-inspection, or follow-up inspections were conducted at these establishments.
- Recall effectiveness is severely limited and public health is unjustifiably endangered by the Federal Freedom of Information Act classification of food company distribution information as “proprietary and confidential.” Distribution data is provided only to those states that agree to keep the information confidential. In effect, this places a higher priority on business than on public health.
- Recent experiences in nationwide food borne illness outbreak investigations make it clear that our surveillance, investigation and response system must be improved to provide more rapid actions to minimize damaging public health impacts. The time between exposure, illness reports, investigations and source determination in a food borne illness outbreak places an increasing number of people at risk of illness. Our food supply system operates at a rapidly increasing speed and reaches greater distances than ever before. Our national food safety programs have not kept pace with supply chain advances.
- The speed at which large amounts of food travels to distant markets confirms the need to redirect food safety activities to prevent contamination of all foods throughout the food chain. Prevention of contamination must begin at the farm level and continue through each level to the final user. All foods become unhealthy if they are contaminated with pathogenic bacteria or chemicals that can cause serious illness or death.
- Information from numerous recent studies and data from food borne illness outbreaks in FY2008 and recent prior years clearly associates several illness outbreaks with foods previously considered “not potentially hazardous.” Leafy greens, peppers, tomatoes, peanut butter, and chocolate bars have all been associated with illness outbreaks due to various contaminants.
- Studies show that surface contamination, especially after several days or weeks, is not easily removed. Contamination can also enter the flesh of fruits and vegetables through stem scars, cuts and bruises. Consumers should consider where they are obtaining their produce, how it is being handled, its condition, and how they are going to use it. Washing it soon after it is taken home will help, but it will not necessarily remove all contamination if contamination occurs areas of unsound condition such as cuts or bruises. Produce that will be used raw, without cooking, peeling or other processing presents a higher risk if it has not been handled properly. Conversely, produce that will be peeled, cooked, pickled, canned, etc. is less likely to result in illness. Meats and eggs are also less likely to cause illness if they are handled properly and cooked well.
- The final step in food safety rests with the consumer. Consumer awareness of steps that can and should be used in the home to prevent food borne illness should be an integral part of an improved nationwide food safety program. Consumers need to understand and accept responsibility to protect themselves and their families with these simple precautions.

Appendix

* Performed by ADHS # = data not available

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Food Establishments								
Current number of food establishments	133	787	1070	401	171	73	311	21,261
Limited	37	299	301	79	63	21	140	6,228
Moderate	69	94	195	161	34	24	57	5,721
Complex	27	394	574	161	74	28	114	9,312
Number of routine inspections	66	1980	1823	645	376	101	425	53,273
Number of reinspections	0	336	723	9	4	3	44	5,112
Number of pre-operational inspections	3	300	300	23	9	2	6	5,339
Number of food borne illness complaints	0	21	44	17	4	1	10	1,057
Number of non-food borne illness complaints	0	182	170	30	20	7	21	3,597
Number of compliance proceedings	0	1	3	3	0	0	0	1,348
Number of food items detained/embargoed	0	522	28	3	0	0	0	118,748
Number of temporary food establishment inspections	1	396	332	75	64	88	114	#
Outreach								
Number of presentations	3	3	112	7	0	20	35	355
Number of participants/audience	50	0	4311	193	0	460	1390	15,922
Number of consultations/counseling provided	0	1582	1127	34	12	43	480	837
Number of media contacts	0	1	8	0	0	5	4	#
Non-food related activities								
Public & semi-public bathing places	4	107	234	25	17	2	20	9,845
Routine inspections	0	807	341	26	30	4	52	20,671
Complaint inspections	0	13	9	0	0	0	0	270
Enforcement actions	0	0	0	0	0	0	3	2,007
Trailer coach parks	0	98	87	0	12	8	183	506
Routine inspections	0	97	137	0	12	8	183	570
Complaint inspections	0	14	5	0	1	1	10	41
Enforcement actions	0	0	0	0	0	1	0	0
Public school grounds	10	44	46	23	*	4	12	955
Routine inspections	3	74	104	23	*	4	13	955
Complaint inspections	0	0	8	5	*	0	2	19
Enforcement actions	0	0	0	0	*	0	0	0
Camp grounds	0	0	15	1	0	0	0	1
Routine inspections	0	0	15	1	0	0	0	1
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	*	9	1	0	0	0
Routine inspections	0	0	*	9	1	0	0	0
Complaint inspections	0	0	*	0	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	27	82	182	38	10	3	23	461
Routine inspections	0	116	196	37	14	2	23	513
Complaint inspections	0	2	31	4	1	0	1	35
Enforcement actions	0	0	0	0	0	0	0	0
Bottled water	1	0	2	0	0	0	1	25
Routine inspections	0	0	4	0	0	0	1	66
Complaint inspections	0	0	0	0	0	0	0	3
Enforcement actions	0	0	0	0	0	0	0	1
Body Art Parlors	#	#	13	0	#	#	#	#
Routine Inspections	#	#	18	0	#	#	#	#
Complaint inspections	#	#	2	0	#	#	#	#

* Performed by ADHS # = data not available

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Current number of food establishments	1228	554	4261	963	334	1199	774	774
Limited	356	249	891	355	116	194	126	126
Moderate	600	87	1952	373	66	558	340	340
Complex	272	221	1418	235	152	447	308	308
Number of routine inspections	1468	590	3405	1362	489	2479	1962	1962
Number of reinspections	137	3	186	95	96	573	74	74
Number of pre-operational inspections	217	47	271	128	18	293	133	133
Number of food borne illness complaints	41	3	17	46	14	0	5	5
Number of non-food borne illness complaints	221	317	602	145	28	22	77	77
Number of compliance proceedings	2	0	0	0	0	0	0	0
Number of food items detained/embargoed	15	#	0	0	0	0	0	0
Number of temporary food establishment inspections	257	25	808	579	60	#	58	58
Outreach								
Number of presentations	170	2	43	7	20	385	5	5
Number of participants/audience	3655	35	1339	137	176	6138	250	250
Number of consultations/counseling provided	650	20	0	83	3	534	136	136
Number of media contacts	#	#	24	2	0	0	17	17
Non-food related activities								
Public & semi-public bathing places	272	37	2505	321	45	198	228	228
Routine inspections	488	37	3686	263	49	774	579	579
Complaint inspections	8	0	146	11	0	5	15	15
Enforcement actions	5	0	357	0	0	0	0	0
Trailer coach parks	100	43	418	66	21	0	207	207
Routine inspections	115	0	380	54	11	0	542	542
Complaint inspections	8	3	27	12	0	0	2	2
Enforcement actions	5	3	5	0	0	0	0	0
Public school grounds	53	28	241	89	29	82	59	59
Routine inspections	75	65	82	54	25	95	115	115
Complaint inspections	0	0	15	5	3	0	2	2
Enforcement actions	0	0	6	0	0	0	0	0
Camp grounds	3	0	0	1	0	0	0	0
Routine inspections	3	0	0	1	0	0	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	0	7	0	2	1	24	0	0
Routine inspections	0	7	0	2	1	25	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	89	78	174	32	19	109	44	44
Routine inspections	91	0	116	28	15	106	86	86
Complaint inspections	3	17	21	2	0	8	6	6
Enforcement actions	0	0	1	0	0	0	0	0
Bottled water	5	4	3	2	1	2	0	0
Routine inspections	6	4	1	2	1	4	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	#	#	17	#	#	#	#	#
Routine Inspections	#	#	29	#	#	#	#	#
Complaint inspections	#	#	2	#	#	#	#	#