



Food Safety and Environmental Services

FY 2010 Activity Summary

Bureau of Epidemiology and Disease Control
Office of Environmental Health
Food Safety and Environmental Services Section
November 2010



Arizona
Department of
Health Services



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State of Arizona

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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 (i.e. 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 169.5 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 FY2010. This is a 2.1% decrease from the number of Registered Sanitarians engaged in these programs in FY2009.

The following highlights FY2010 activities.

- There were 34,523 food establishments in Arizona and 72,322 food safety related inspections (i.e. routine, re-inspection, or follow-up inspections) that were conducted at these establishments.
- Pre-operational inspections at food establishments totaled 5,434 and an additional 6,990 inspections were conducted at temporary food establishments. The total number of foodborne illness and non-foodborne illness complaints reached 3,637.
- In addition to food establishments, other regulated facilities include school grounds, public and semi-public bathing places, trailer coach parks, campgrounds, children's camps, and public accommodations. One hundred sixty nine and one-half (169.5) Registered Sanitarians and seventeen (17) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted a total of 94,466 inspections at 52,450 regulated facilities in Arizona.
- Eleven Arizona counties, one tribal health department, and ADHS 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.
- 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 significantly restricted and public health is unnecessarily risked by the Federal Freedom of Information Act legal classification of food company distribution information as "proprietary and confidential."
- The potential for wide spread food item recalls was clear in the recall of hydrolyzed vegetable protein (HVP) manufactured by Basic Food Flavors, Inc. Nearly one hundred companies used contaminated HVP products as ingredients in processing hundreds of food items. The resulting recalls affected countless pounds of food and severely impacted the entire food industry.
- The FDA lists nearly 400 food item recall notices, market withdrawals, and safety alerts in FY2010, including some food related products such as dietary supplements, pet foods, and medications.
- The USDA lists 50 food item recalls in FY2010. The quantity of food that USDA reported recovered in these recalls totals more than 880,000 pounds.

- Recent experiences in nationwide foodborne 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 foodborne illness outbreaks in FY2010 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, crucial steps for food safety remain with the consumer’s safe handling and preparation of their foods.

1.0 Introduction

The Food Safety and Environmental Services Program in the Office of Environmental Health at ADHS is responsible 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 Program 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 Program administers a statewide public health sanitation program which includes food safety, bottled water, public accommodations (i.e. 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.



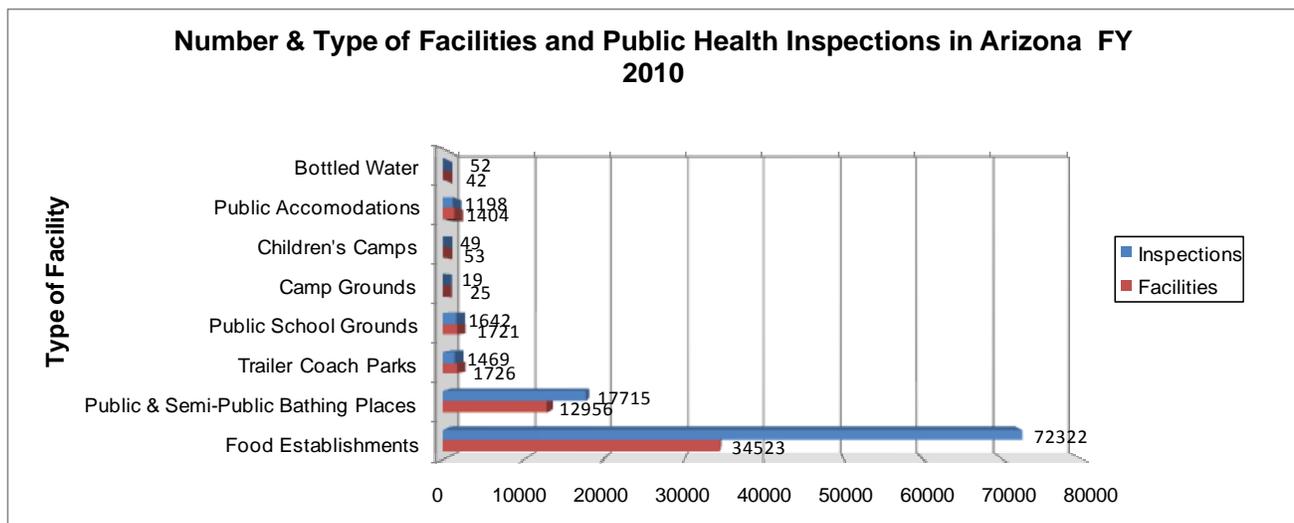
Arizona Department of Health Services
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Phoenix, Arizona

2.0 FY2010 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 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 (i.e. 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 sixty nine and one-half (169.5) Registered Sanitarians and seventeen (17) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted a total of 94,466 inspections at 52,450 regulated facilities in Arizona during FY2010.



2.1 Food Safety

Data from foodborne illness outbreaks in FY2010 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. Any foods not handled properly can result in illness when they are eaten. 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 or in the home; however, scientific data indicates that bacterial contamination can quickly become impossible to completely remove through normal means. Cooking remains the most reliable method of eliminating harmful bacteria.

Another factor of great concern relates to recall and trace-back activities in outbreak investigations. During 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 other significant limitations exist in recall actions. First, the FDA does not have authority to require mandatory recalls. When contamination situations that negatively impact public health are discovered, companies producing those foods conduct voluntary recalls. The second limitation is that, through past US court decisions, distribution information is considered "proprietary and confidential information" and neither the FDA nor the USDA will share specific information on the distribution of recalled food items, unless the state or local 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 the position that public health is a higher priority and supersedes considerations of business propriety. Many segments of the food industry support free exchange of distribution information and actively share information with the regulatory agencies and the public to improve recall efficiency.

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 34,523 regulated food establishments in Arizona during FY2010, a decrease of 0.6% from the previous year. State and county Registered Sanitarians and Sanitarian Aides conducted 72,322 food safety inspections (i.e. routine, re-inspection or follow-up inspections) at these establishments.

A classification system 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 are 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

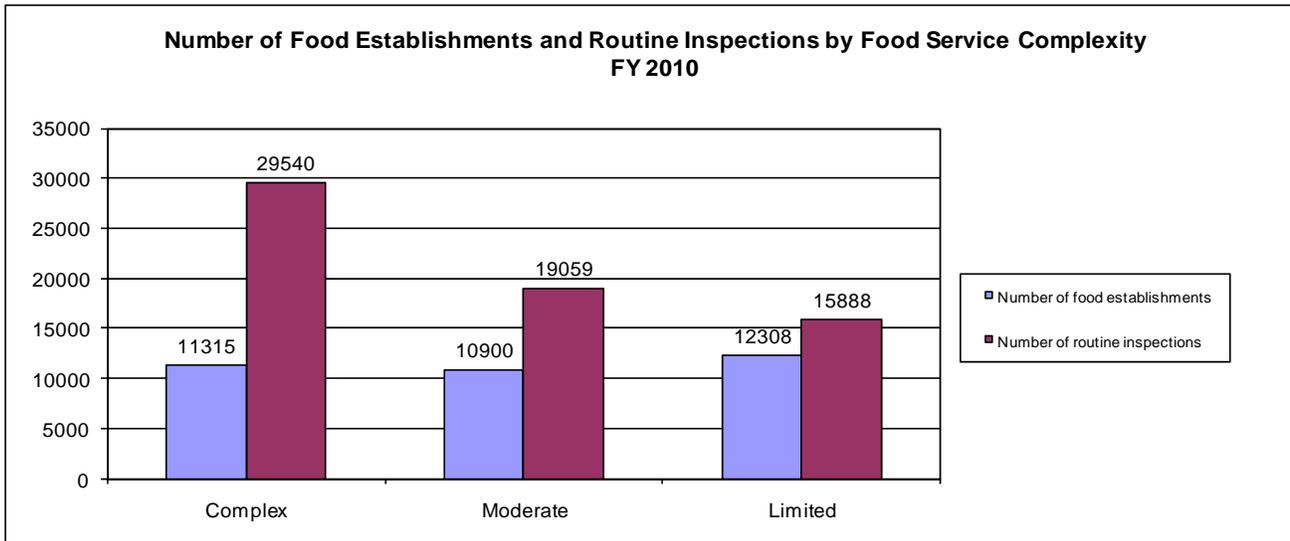
- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

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 conducts 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 3.0 inspections per complex facility, 1.9 inspections per moderate facility and 1.4 inspections per limited facility. This pattern is consistent with ADHS' inspection frequency recommendations and expectations. More frequent inspection of complex food service operations are recommended due to several factors including: overall complexity of operations, increased planning and monitoring of operational policies, increased training needs of food handling employees, inadequate numbers of Registered Sanitarians on staff and high rate of staff attrition at county departments resulting in increased need for training inspections at higher 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 FY2010, one thousand five hundred eighty-two (1,582) enforcement actions were taken at food establishments in Arizona.

2.1.3 Food Safety Activities in Arizona

- Eleven Arizona counties, one tribal health department, and ADHS 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.

2.1.4 Food Safety Regulation Update

The current AAC rules for food safety are based on the 1999 FDA Model Food Code with modifications to meet Arizona needs. Work was begun on adapting the 2005 FDA Model Food Code for incorporation into the AAC; however, with the anticipated release of the 2009 FDA Food Code in mid FY2009, the decision was made to postpone the AAC amendment to allow incorporation of FDA 2009 Food Code. Currently, there is a rulemaking moratorium; therefore, ADHS will not be conducting regular rulemaking activities, unless authorized by and exception, until after June 30, 2011. In the meantime, some of the county health departments are in the process of independently adopting the 2009 FDA Food Code.

2.1.5 Reports of Foodborne Illnesses

There were 933 foodborne illness complaints received by County Environmental Health Departments in FY2010. The Arizona Department of Health Services conducts surveillance for foodborne illnesses and other enteric diseases and assists county health departments in conducting additional investigations of disease outbreaks. Environmental investigations, including focused inspections, are conducted when gastrointestinal diseases are suspected to be associated with a foodborne illness. When a link between foodborne illnesses and a food establishment is made, a detailed investigation is conducted to determine the source of the illnesses. Improved reporting of several illnesses frequently associated with foodborne transmission has resulted in more effective tracking of foodborne 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 food safety systems continue to improve, more rapid adjustments are vital to keep pace with industry changes. 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, from international to local levels, to respond with equal speed while maintaining a high degree of certainty of our actions.

2.1.6 Nationwide Illness Outbreaks and Food Recalls

As in years past, FY2010 included some complex and widespread illness outbreaks and food recalls. In February 2010, hundreds of food products were recalled when one bulk ingredient was found to be contaminated with Salmonella bacteria. Hydrolyzed vegetable protein manufactured by Basic Food Flavors, Inc. was used as an ingredient to enhance flavor in soups, sauces, chili's, stews, hot dogs, seasoned snack foods, dips, and more, by nearly 100 food processing facilities. The resulting recalls affected countless pounds of food and severely impacted the entire food industry.

In May 2010, romaine lettuce sold by Freshway Foods for food service outlets, wholesale, and in-store retail salad bars and delis, was recalled because it was found to be contaminated with E. coli bacteria. In five states, there were 26 confirmed cases and 7 probable cases of foodborne illness associated with this product.

In addition to the above mentioned recalls, the FDA lists nearly 400 food item recall notices, market withdrawals, and safety alerts in FY2010, including some food related products such as dietary supplements, pet foods, and medications. The USDA lists 50 food item recalls in FY2010. The quantity of food that USDA reported recovered in these recalls totals more than 880,000 pounds.

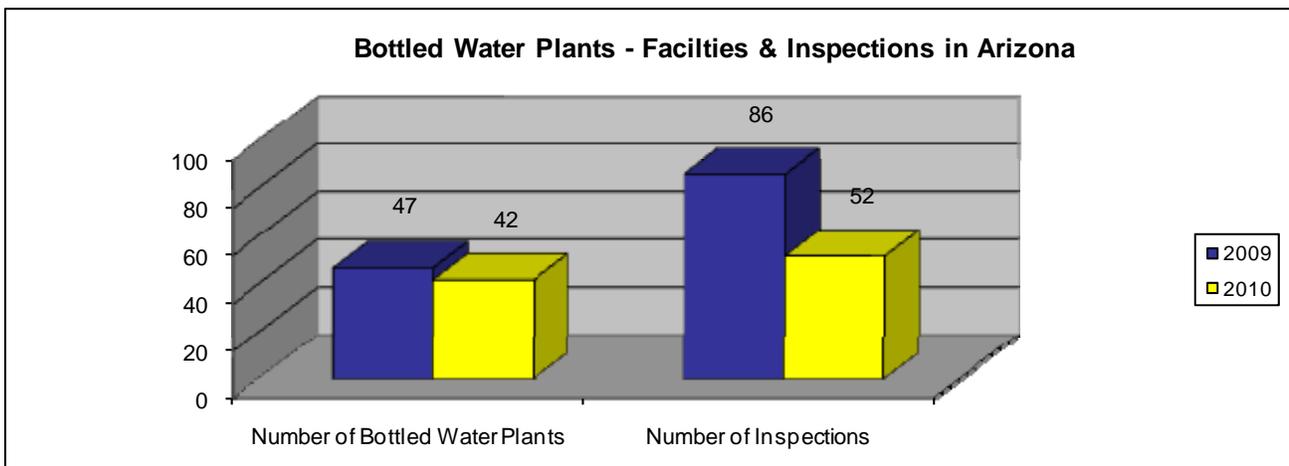
These and other similar events have precipitated federal level initiatives, including legislative actions, to improve the current food safety system. Additional information on these and other outbreaks is available via the US Centers for Disease Control and Prevention, US Department of Agriculture, and US Food and Drug Administration publications.



Arizona Department of Health Services
 State Laboratory
 Phoenix, Arizona

2.2 Bottled Water

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate sanitation practices. There were 42 bottled water facilities in Arizona in FY2010. State and county sanitarians conducted 52 inspections in these facilities during FY2010.



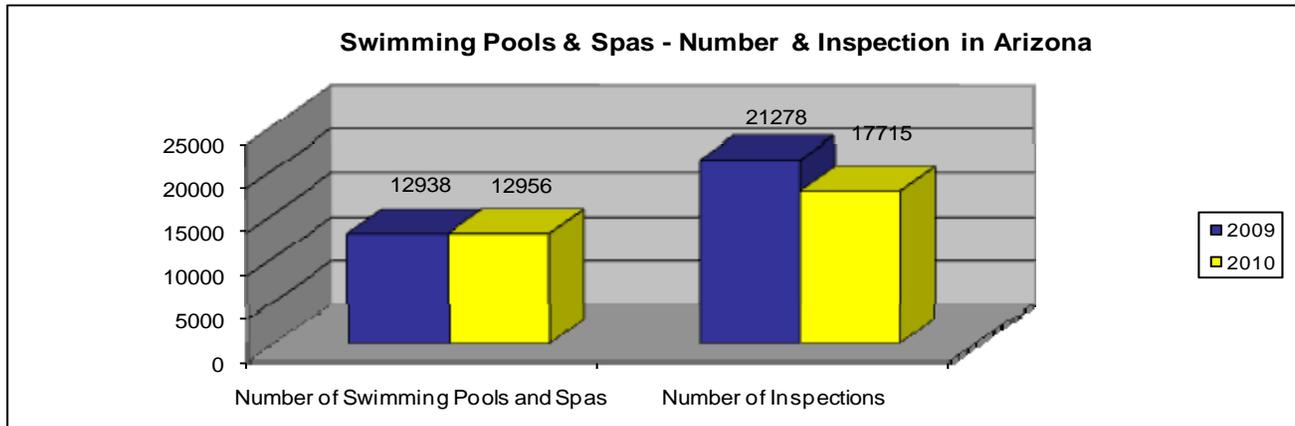
2.3 Bathing Places

Public and semi-public 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.

ADHS rules apply only to the sanitary conditions of public and semi-public 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 “semi-public” if it is operated

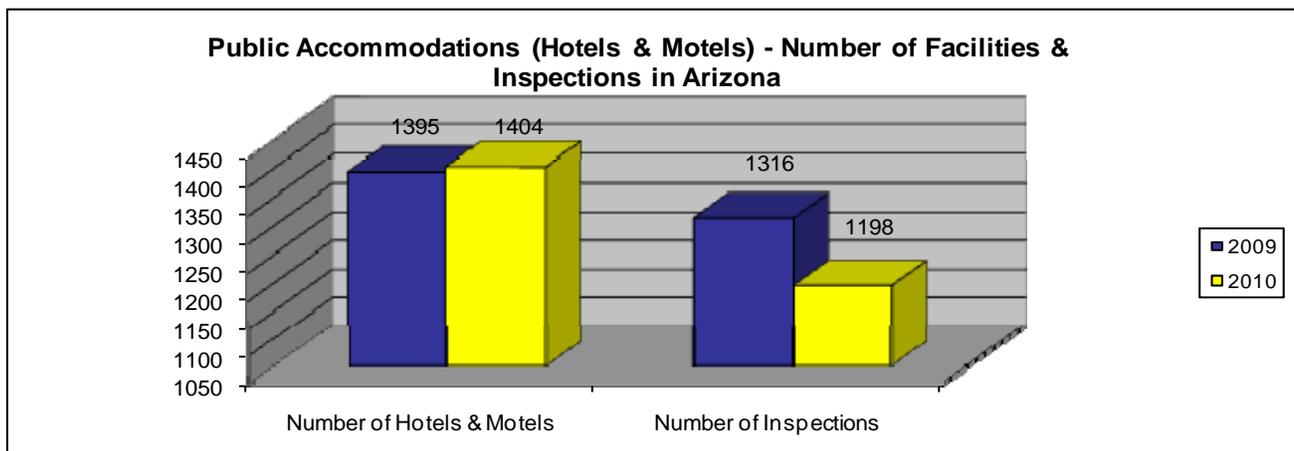
in conjunction with lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, recreational vehicle park, or community pool facilities operated by and exclusively for a residential development.

There were 12,956 public and semi-public swimming pools and spas in Arizona in FY2010. State and county officials conducted 17,715 regular bathing place inspections. State and county health departments implemented 2070 enforcement actions at bathing places in FY2010.



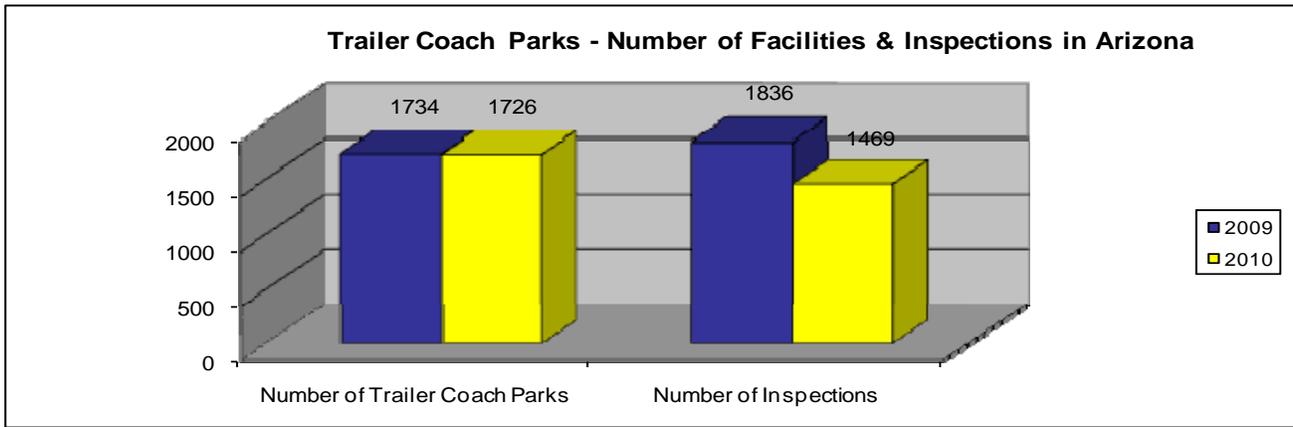
2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1404 public accommodations in Arizona in FY2010. State and county sanitarians conducted 1198 inspections in these facilities. State and county health departments reported 121 enforcement actions at public accommodations in FY2010.



2.5 Trailer Coach Parks

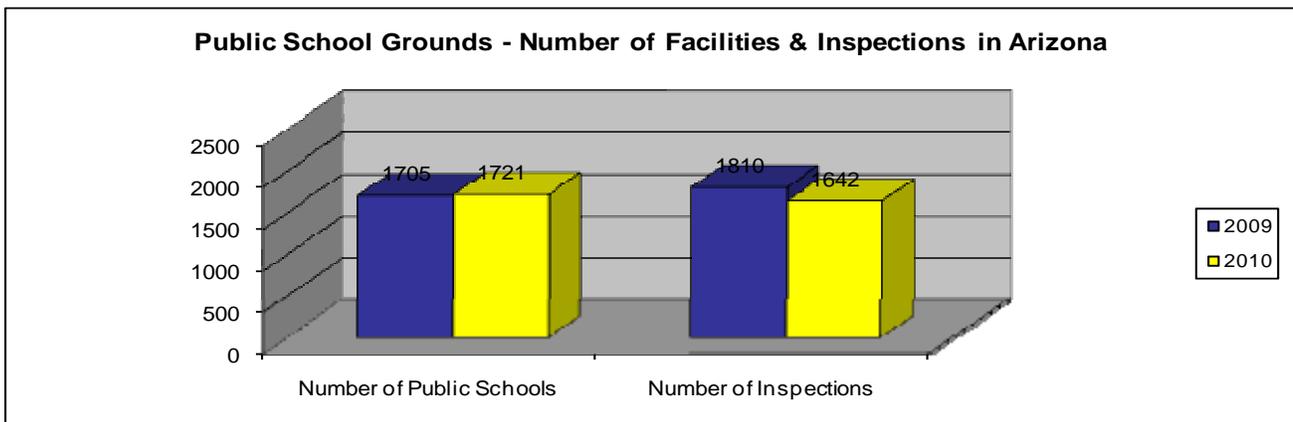
Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1726 trailer parks in Arizona in FY2010. State and county sanitarians conducted 1469 inspections in these facilities. State and county health departments took 71 enforcement actions at trailer coach parks in FY2010.



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 1721 public schools in Arizona in FY2010. State and county sanitarians conducted 1642 inspections in the schools. State and county health departments implemented 69 enforcement actions at public schools in FY2010.



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 53 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 49 inspections of children's camps during AY2009.

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 FY2010.

FDA Voluntary National Retail Food Regulatory Standards Program participants include ADHS, 11 of the 15 Arizona County Environmental Health Departments and 1 Native American Tribe. All of the participants are progressing toward meeting initial standards. The program enjoys very strong County Health Department support, despite a relatively high demand on limited resources.

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 2010, 58 applicants sat for the registration exam. Thirty-one applicants (53%) passed the examination and became registered as sanitarians. In FY2010, four hundred forty-seven (447) individuals maintained Arizona sanitarian registrations in good standing.

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 169.5 Registered Sanitarians employed at the 15 Arizona county health departments and ADHS involved in ADHS delegated activities. Nine 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 FY2010. Training opportunities were provided by the ADHS Office of Environmental Health, the ADHS Office of Infectious Disease Services, the University of Arizona, the Arizona Environmental Health Association, and the Maricopa County Environmental Services' Vector Control Office to name a few. The Federal Emergency Management Administration, FDA, and several university programs offer on-line training options that require minimal resources for participation.

**Number of Sanitarians and Sanitarian Aides Assigned to ADHS Delegated Duties
By Jurisdiction in FY 2010**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	5.5	0
Apache	1	1
Cochise	5	1
Coconino	6.5	.5
Gila	2.5	0
Graham	2	0
Greenlee	1	0
La Paz	2	3
Maricopa	96	0
Mohave	6	2
Navajo	2	.5
Pima	21	4
Pinal	6	0
Santa Cruz	4	1
Yavapai	4	4
Yuma	5	0
Total	169.5	17

5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS conducted 94,466 inspections at 52,450 regulated facilities during FY2010. A total of 169.5 Registered Sanitarians were involved in Food Safety Programs at state and local agencies.
- There were 34,523 food establishments in Arizona and 72,322 food safety related inspections (i.e. routine, re-inspection, or follow-up inspections) were conducted at these establishments.
- Recall effectiveness is significantly restricted 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 rather than on public health.
- Recent experiences in nationwide foodborne illness outbreak investigations make it clear that our surveillance, investigation and response system must be improved to provide more rapid actions to minimize public health impacts. The time between exposure, illness reports, investigations and source determination in a foodborne 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 continued evolution of a worldwide food supply system dramatically increases the challenges of maintaining an effective food safety system.
- 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 foodborne illness outbreaks in FY2010 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 a few days after contamination, surface bacterial contamination of fruits and vegetables cannot be removed even with currently available wash solutions. 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 remove all contamination. 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 to proper temperatures.
- The final step in food safety rests with the consumer. Improved consumer awareness of safe handling practices that can and should be used in the home to prevent foodborne illness must 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 reported

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Food Establishments								
Current number of food establishments	164	898	1659	401	200	73	214	20,877
Limited	30	326	293	91	85	34	50	8,882
Moderate	78	163	228	160	28	34	83	5,657
Complex	56	409	572	150	87	22	81	6,338
Number of routine inspections	107	1505	1699	680	429	134	515	42,995
Number of reinspections	13	295	754	21	15	7	3	6,037
Number of pre-operational inspections	15	201	255	34	13	3	5	3,150
Number of foodborne illness complaints	3	4	38	15	11	0	4	762
Number of non-foodborne illness complaints	7	50	100	29	16	0	10	1,361
Number of compliance proceedings	0	0	2	0	0	0	0	1,538
Number of food items detained/embargoed	0	1838	19	0	34	0	0	94,161
Number of temporary food establishment inspections	24	324	261	115	71	76	174	2988
Outreach								
Number of presentations	4	2	67	27	3	16	58	318
Number of participants/audience	51	#	3644	216	170	375	2135	16,069
Number of consultations/counseling provided	5	800	1140	66	13	24	495	9,009
Number of media contacts	0	0	4	0	0	5	1	536
Non-food related activities								
Public & semi-public bathing places	1	118	234	28	22	2	31	8,903
Routine inspections	1	268	317	59	57	5	40	10,075
Complaint inspections	0	8	5	0	1	0	0	472
Enforcement actions	0	0	0	0	1	0	0	1511
Trailer coach parks	0	97	82	0	13	2	179	505
Routine inspections	0	90	52	0	13	2	178	408
Complaint inspections	0	6	0	0	2	0	2	74
Enforcement actions	0	0	0	0	2	0	2	60
Public school grounds	12	44	44	23	*	5	12	986
Routine inspections	24	20	30	16	*	11	12	892
Complaint inspections	0	0	2	0	*	0	0	7
Enforcement actions	0	0	0	0	*	0	0	52
Camp grounds	0	0	13	1	0	0	3	4
Routine inspections	0	0	7	1	0	0	3	4
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	*	8	0	0	0	0
Routine inspections	3	0	*	8	0	0	0	0
Complaint inspections	0	0	*	0	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	29	89	177	38	13	0	25	465
Routine inspections	29	98	157	37	13	0	26	410
Complaint inspections	4	1	26	0	1	0	0	48
Enforcement actions	0	0	0	0	1	0	0	118
Bottled water	0	0	2	0	0	0	1	25
Routine inspections	0	0	2	0	0	0	0	32
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	#	#	16	#	#	#	#	#
Routine Inspections	#	#	10	#	#	#	#	#
Complaint inspections	#	#	1	#	#	#	#	#

* 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	1378	726	4519	956	314	1209	1002	499
Limited	499	321	942	258	94	180	182	41
Moderate	562	225	2138	394	65	599	350	153
Complex	317	180	1439	304	155	430	470	305
Number of routine inspections	2307	977	6161	1411	539	2428	1503	1097
Number of reinspections	130	9	127	56	45	631	55	125
Number of pre-operational inspections	220	54	408	138	30	245	93	71
Number of foodborne illness complaints	32	10	13	24	6	0	10	1
Number of non-foodborne illness complaints	99	209	528	93	24	107	57	11
Number of compliance proceedings	39	0	0	0	0	0	0	3
Number of food items detained/embargoed	125	0	0	6	0	0	0	43
Number of temporary food establishment inspections	386	37	1395	646	0	193	100	200
Outreach								
Number of presentations	174	1	32	2	18	358	4	10
Number of participants/audience	4108	8	1571	17	221	4948	300	700
Number of consultations/counseling provided	1000	34	0	51	0	577	184	205
Number of media contacts	6	2	57	0	0	0	4	0
Non-food related activities								
Public & semi-public bathing places	271	41	2521	283	46	205	234	16
Routine inspections	343	41	3838	1269	93	845	376	88
Complaint inspections	5	0	139	24	0	6	4	0
Enforcement actions	3	0	552	0	0	0	0	3
Trailer coach parks	109	43	412	59	21	0	204	0
Routine inspections	97	27	134	59	29	0	380	0
Complaint inspections	6	4	26	3	2	0	3	0
Enforcement actions	3	0	4	0	0	0	0	0
Public school grounds	55	20	244	104	31	82	59	0
Routine inspections	57	35	266	41	45	75	118	0
Complaint inspections	3	0	8	2	0	2	0	0
Enforcement actions	0	0	17	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	8
Routine inspections	0	7	0	3	1	19	0	8
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	92	78	179	35	21	116	47	0
Routine inspections	87	37	30	38	36	113	87	0
Complaint inspections	15	0	20	2	4	9	1	0
Enforcement actions	2	0	0	0	0	0	0	0
Bottled water	4	4	2	1	1	2	0	0
Routine inspections	6	4	0	2	2	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	#	#	#	#	#	#	#	#
Routine Inspections	#	#	#	#	#	#	#	#
Complaint inspections	#	#	#	#	#	#	#	#