

# Food Safety and Environmental Services

## FY 2012 Activity Summary

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





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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 208 Registered Sanitarian FTE's and 12 Sanitarian Aide FTE's employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY2012.

The following highlights FY2012 activities.

- There were 33,348 food establishments in Arizona and 66,054 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 8,437 and an additional 6,690 inspections were conducted at temporary food establishments. The total number of foodborne illness and non-foodborne illness complaints reached 9,908.
- 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. Two hundred and eight (208) Registered Sanitarian FTE's and twelve (12) Sanitarian Aide FTE's employed at ADHS and the 15 Arizona county health departments conducted a total of 107,556 inspections at 50,686 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).
- The FDA lists 384 recall notices, market withdrawals, and safety alerts in FY2012, including food and some food related products such as dietary supplements, pet foods, and medications.
- The USDA lists 86 food item recalls in FY2012. The quantity of food that USDA reported recovered in these recalls totals approximately 4,366,291 pounds.
- Recent experiences in nationwide foodborne illness outbreak investigations make it clear that our surveillance, investigation and response system is improving but must still be improved to provide more rapid actions to minimize public impacts.
- Data from foodborne illness outbreaks in FY2012 and recent prior years clearly associates several outbreaks with foods that were "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.

- Implementation of the FDA Food Safety Modernization Act (FSMA) that was signed into law by President Obama on January 4th, 2011 continues to occur. It aims to ensure the U.S. food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it.

## 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 insanitary 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.



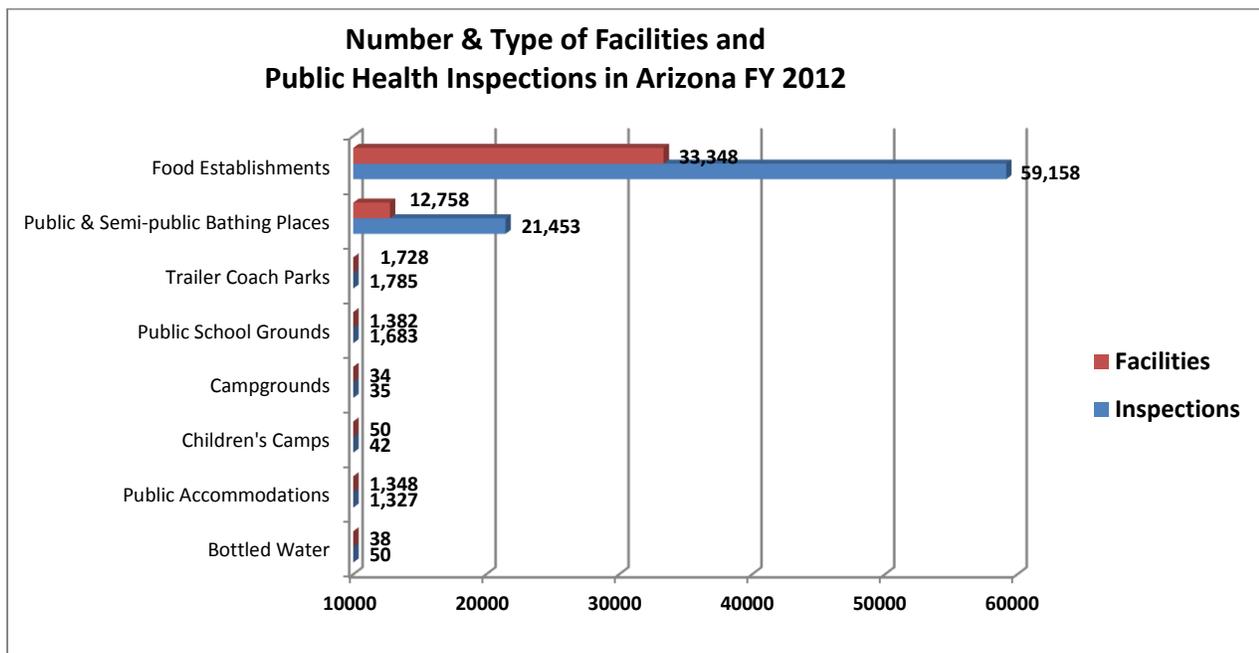
Arizona Department of Health Services  
150 Building, Phoenix, Arizona

## 2.0 FY2012 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. Two hundred and eight (208) Registered Sanitarian FTE’s and twelve (12) Sanitarian Aide FTE’s at ADHS and the 15 Arizona county health departments conducted a total of 85,533 routine inspections at 50,686 of the following regulated facilities in Arizona during FY2012.



## 2.1 Food Safety

Data from foodborne illness outbreaks in FY2012 and recent prior years clearly associates several outbreaks with foods that were “not potentially hazardous.” Although “potentially hazardous foods” (PHF), now referred to as “time and temperature controlled for safety” (TCS) 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, though with the new Food Safety Modernization Act, this will change in the near future. The second limitation is that, through past US court decisions, distribution information is considered “proprietary and confidential information” and the FDA will not 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. The USDA is now making available the recall retail distribution lists on their website.

### **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 33,348 regulated food establishments in Arizona during FY2012, a decrease of 2.2% from the previous year. State and county Registered Sanitarians and Sanitarian Aides conducted 64,151 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.

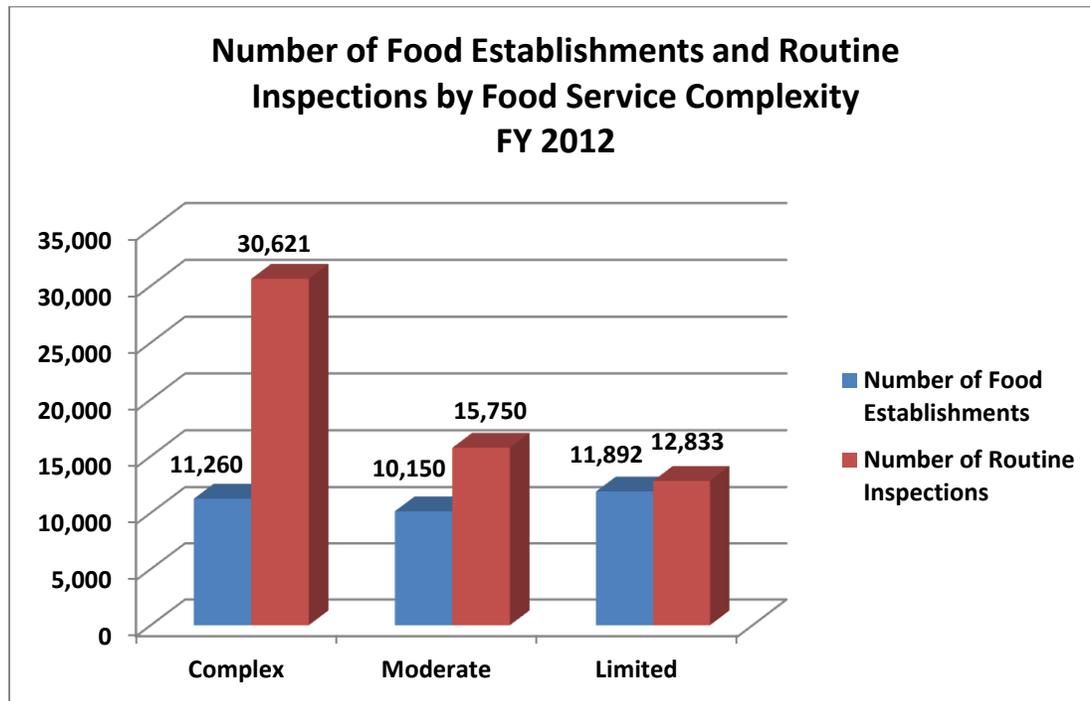
#### **Moderate**

- 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 2.7 inspections per complex facility, 1.6 inspections per moderate facility and 1.1 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 and increased training needs of food handling employees. Challenges to meeting inspection frequency expectations are often inadequate numbers of Registered Sanitarians on staff, a high rate of staff attrition, and the amount of time for new sanitarians to gain experience necessary for the successful inspection of 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 FY2012, one thousand two hundred ten (1,210) 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. Maricopa County and Cochise County have adopted and now operate under the 2009 FDA Food Code. Yavapai County will begin to implement the 2009 Food Code on July 1, 2013.

### **2.1.5 Reports of Foodborne Illnesses**

There were 826 foodborne illness complaints received by County Environmental Health Departments in FY2012. This represents a decrease of 11.4% from FY 2011. 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**

There were several multistate outbreak investigations that occurred in the later part of FY11 and early portion of FY12 that involved cases from Arizona. A multistate outbreak occurred that was linked to fresh papayas imported from Mexico. A total of 106 individuals infected with the outbreak strain of *Salmonella* Agona were reported from 25 states. A total of four cases were in Arizona. Another example is a total of 60 persons infected with the outbreak strain of *E. coli* O157:H7 linked to fresh, romaine lettuce that was reported from 10 states. There was one person in Arizona associated with this outbreak. In addition, three cases of *Salmonella* Heidelberg infections in Arizona took place as a result of persons consuming contaminated ground turkey.

In addition to the above mentioned outbreaks, the FDA listed 384 recall notices, market withdrawals, and safety alerts in FY2012, including food and some food related products such as dietary supplements, pet foods, and medications. The USDA listed 86 food item recalls in FY2012. The quantity of food that USDA reported recovered in these recalls totals more than 4,366,291 pounds.

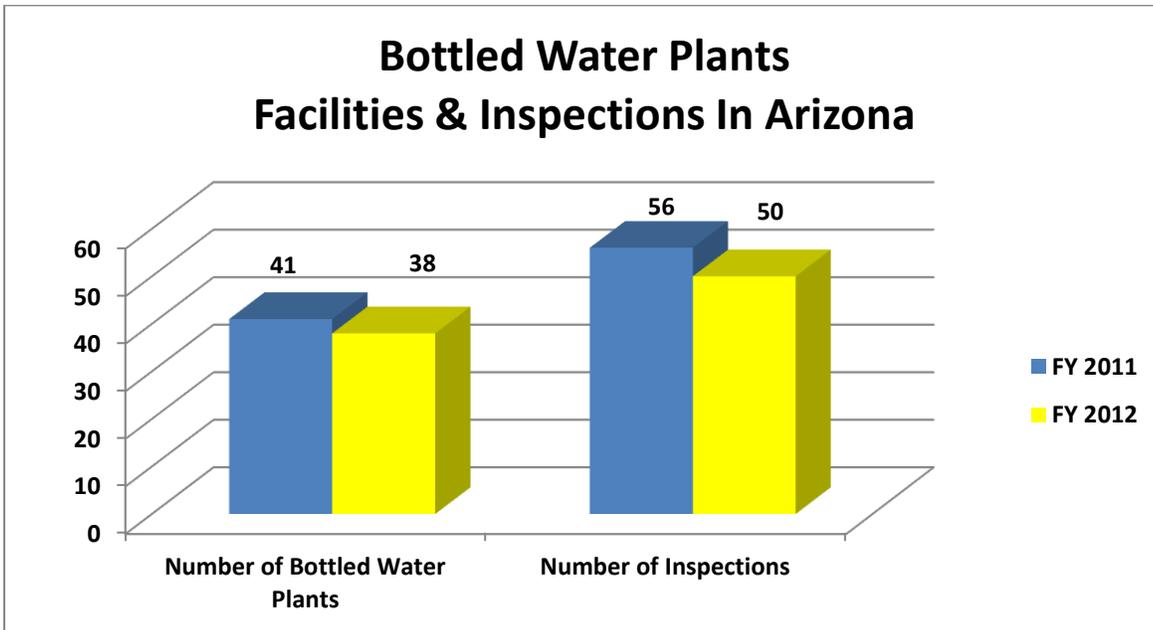
Additional information on these and other outbreaks is available via the US Centers for Disease Control and Prevention, US Department of Agriculture, and US Food and Drug Administration publications.



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 38 bottled water facilities in Arizona in FY2012. State and county sanitarians conducted 50 inspections in these facilities during FY2012.

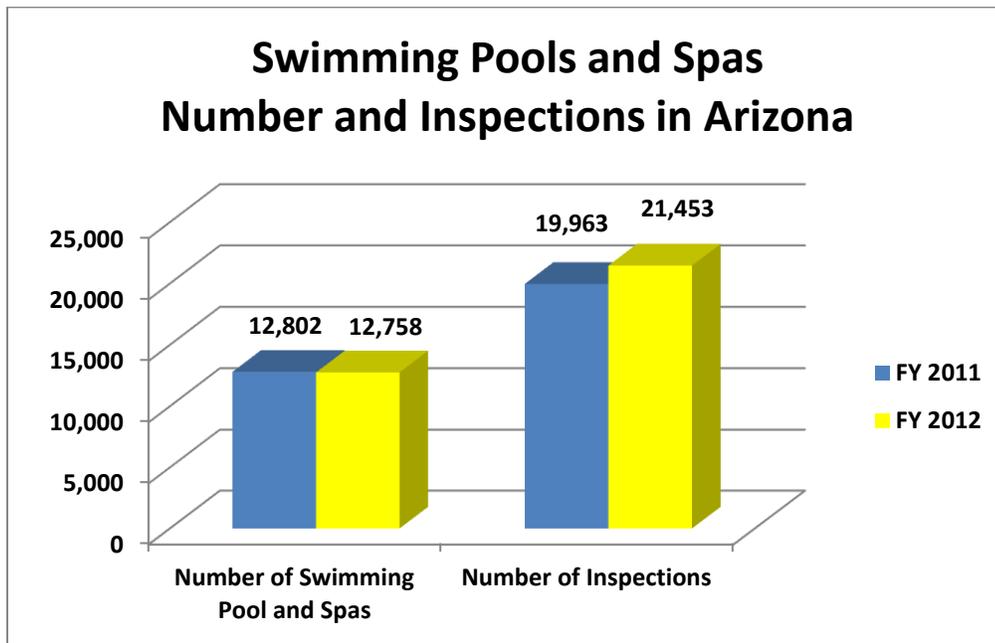


### 2.3 Bathing Places

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.

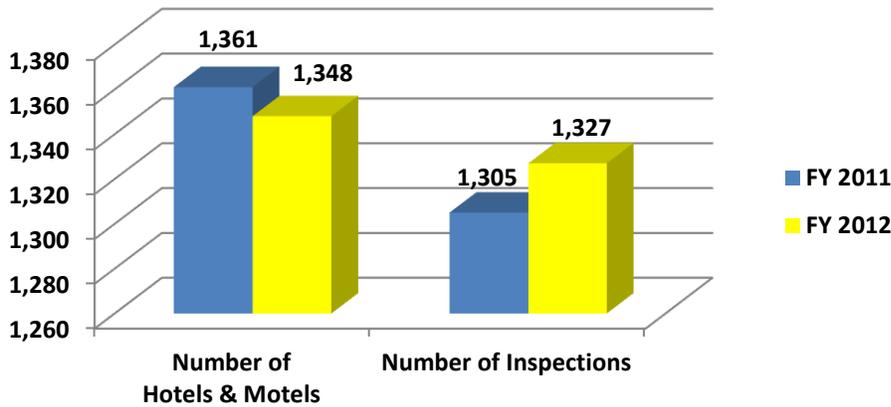
There were 12,758 public and semi-public swimming pools and spas in Arizona in FY2012. State and county officials conducted 21,453 regular bathing place inspections. State and county health departments implemented 481 enforcement actions at bathing places in FY2012.



#### 2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1,348 public accommodations in Arizona in FY2012. State and county sanitarians conducted 1,327 inspections in these facilities.

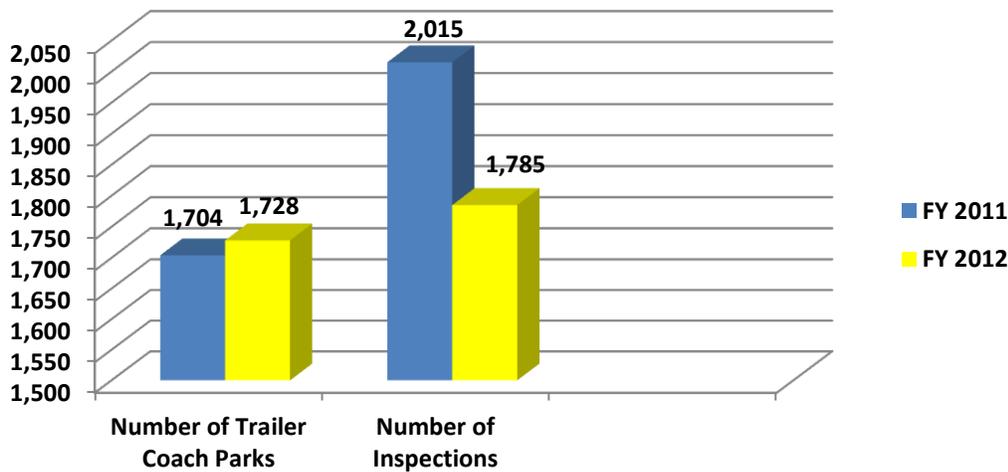
### Public Accommodations (Hotels & Motels) Number of Facilities & Inspections in Arizona



### 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 1,728 trailer parks in Arizona in FY2012. State and county sanitarians conducted 1,785 inspections in these facilities.

### Trailer Coach Parks Number of Facilities & Inspections in Arizona

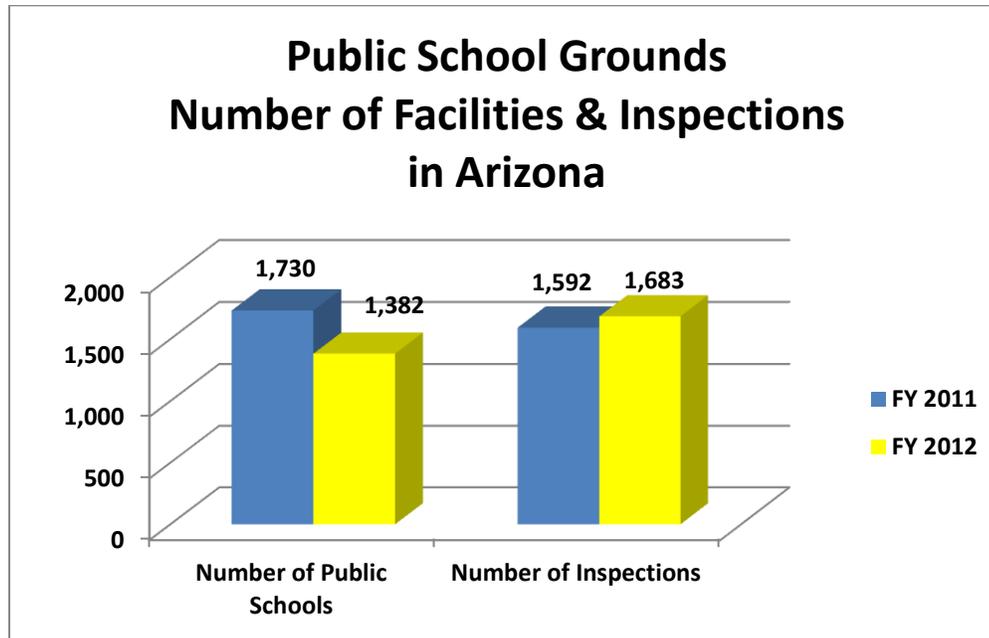


### 2.6 Public School Grounds

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 1,382 public schools in Arizona in FY2012. State and county sanitarians conducted 1,683 inspections in the schools.



### 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

There were 50 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 42 inspections of children’s camps during FY 2012.

### 3.0 Points of Interest

In March of 2012, a norovirus outbreak occurred at a State Prison. Over 600 inmates were affected. The outbreak response demonstrated a solid collaboration between ADHS Office of Environmental health, ADHS Office of Infectious Disease, The State Department of Corrections, the Arizona Department of Agriculture and the local County Health Department.

Mohave County Environmental Health was awarded a 2012 National Association of County and City Health Officials (NACCHO) Model Practice Award for "Public Health Nuisance Program Funding," a creative approach to funding response to and abatement of public health nuisance complaints.

County Registered Sanitarians and Sanitarian Aides continued to provide local vector control activities in response to West Nile Virus emergency response services and related surveillance activities during FY2012.

The 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 2012, forty eight (48) applicants sat for the registration exam. Twenty three (23) applicants (48%) passed the examination and became registered as sanitarians. In FY2012, five hundred and ten (510) 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 208 Registered Sanitarian FTE’s employed at the 15 Arizona county health departments and ADHS. 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 FY2012. 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, the Pima County Health Department to name a few. The Federal Emergency Management Administration, FDA, CDC 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 2012**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	5.5	0
Apache	2	0
Cochise	6	0
Coconino	7.5	0
Gila	2.75	0
Graham	1	1
Greenlee	1	0

La Paz	2	1.5
Maricopa	130	0
Mohave	7	1
Navajo	2	0
Pima	21	3
Pinal	9	0
Santa Cruz	2	1
Yavapai	4	4
Yuma	5	0
Total	207.75	11.5

## 5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS and ASU conducted a total of 107,556 inspections for all categories at 50,686 regulated facilities during FY2012. A total of 208 Registered Sanitarian FTE's and 12 sanitarian aide FTE's were involved in Food Safety Programs at state and local agencies
- There were 40,038 (including temporary) food establishments in Arizona and 81,181 food safety related inspections (i.e. pre-operational, routine, re-inspection, or follow-up inspections) were conducted at these establishments.
- The sharing of recall information has been significantly improved with the implementation of the FDA Food Safety Modernization Act (FSMA). The FDA send notifications and posts detailed recall information on their website including the states where the food(s) were distributed, specific product lot numbers and product label photos. The USDA also posts similar recall information of meat and meat products.
- Recent experiences in nationwide foodborne illness outbreak investigations make it clear that our surveillance, investigation and response system must continue to 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. The continued evolution of a worldwide food supply system dramatically increases the challenges of maintaining an effective food safety system. Full implementation of the FDA Food Safety Modernization Act (FSMA) will help ensure the U.S. food supply is safer by shifting the focus of federal regulators from simply responding to contamination but preventing it.
- The speed at which large amounts of food travel 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 FDA recalls of foods in the marketplace during FY2012, have demonstrated the growth of various organisms. Some examples of recalled foods are spinach, jalapenos, cilantro and papayas.

- 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 food 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 A

\* = Performed by ADHS, # = Data not reported

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
<b>Food Establishments</b>								
Current number of food establishments	170	938	1,112	432	192	65	268	19,501
Limited	34	324	294	85	78	25	110	8,080
Moderate	45	178	250	161	32	21	60	5,360
Complex	91	436	568	186	82	19	98	6,061
Number of routine inspections	211	1,476	2,056	727	361	124	192	36,389
Number of re-inspections	44	93	495	47	1	1	18	5,301
Number of pre-operational inspections	23	127	289	21	19	2	37	6,830
Number of foodborne illness complaints	2	0	46	5	3	0	4	635
Number of non-foodborne illness complaints	2	27	92	46	16	6	28	7,502
Number of compliance proceedings	0	0	1	0	0	0	0	1,186
Pounds of food items detained/embargoed	0	122	4	3	450	0	0	94,824
Number of temporary food establishment inspections	13	203	403	128	55	92	63	2,643
<b>Outreach</b>								
Number of presentations	21	0	77	29	1	9	61	10
Number of participants/audience	389	0	4,426	342	23	161	2437	100
Number of consultations/counseling provided	6	449	1,256	45	24	5	300	1,060
Number of media contacts	0	0	0	0	0	6	5	182
<b>Non-food related activities</b>								
Public & semi-public bathing places	2	120	231	27	18	1	16	8,762
Routine inspections	2	268	370	50	25	2	24	14,373
Complaint inspections	1	2	4	0	2	0	0	471
Enforcement actions	0	0	0	0	0	0	0	326
Trailer coach parks	0	103	82	0	11	2	203	492
Routine inspections	0	91	64	0	11	2	19	475
Complaint inspections	0	2	0	0	8	0	4	34
Enforcement actions	0	0	0	0	0	0	0	14
Public school grounds	14	51	47	18	*	4	12	945
Routine inspections	29	36	23	23	*	4	12	874
Complaint inspections	0	0	3	0	*	0	0	19
Enforcement actions	0	0	0	0	*	0	0	10
Camp grounds	0	0	16	1	0	0	0	5
Routine inspections	0	0	16	1	0	0	0	4
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	2	0	*	9	0	0	0	0
Routine inspections	2	1	*	9	0	0	0	0
Complaint inspections	0	0	*	0	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	22	91	175	38	13	0	24	463
Routine inspections	28	92	181	43	13	0	26	416
Complaint inspections	0	2	76	6	0	0	0	90
Enforcement actions	0	0	0	0	0	0	0	11
Bottled water	0	2	1	0	0	0	0	25
Routine inspections	0	0	1	0	0	0	0	32
Complaint inspections	0	0	0	0	0	0	0	2
Enforcement actions	0	0	0	0	0	0	0	1
Body Art Parlors	#	#	13	#	#	#	#	#
Routine Inspections	#	#	24	#	#	#	#	#
Complaint inspections	#	#	0	#	#	#	#	#

\* Performed by ADHS, # = data not available

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
<b>Food Establishments</b>								
Current number of food establishments	1,354	593	4,648	1,014	295	1,234	958	574
Limited	687	199	994	372	84	175	138	213
Moderate	389	137	1,948	391	62	628	357	131
Complex	278	211	1,706	251	149	431	463	230
Number of routine inspections	1,920	682	8381	1,206	454	2,286	1,644	1,049
Number of re-inspections	121	0	205	45	36	413	23	53
Number of pre-operational inspections	151	56	231	131	32	284	72	42
Number of foodborne illness complaints	45	7	34	32	2	0	10	1
Number of non-foodborne illness complaints	232	173	720	103	10	91	33	3
Number of compliance proceedings	20	0	3	0	0	0	0	0
Number of food items detained/embargoed	15	0	0	2	0	0	0	0
Number of temporary food establishment inspections	428	38	1,745	298	0	174	119	288
<b>Outreach</b>								
Number of presentations	173	1	38	3	24	361	4	15
Number of participants/audience	4,271	2	1,643	109	146	6,082	60	264
Number of consultations/counseling provided	1000	116	30	47	4	327	312	358
Number of media contacts	5	2	70	0	0	0	11	0
<b>Non-food related activities</b>								
Public & semi-public bathing places	268	39	2,504	281	43	197	234	15
Routine inspections	522	39	3295	981	41	892	479	90
Complaint inspections	10	0	132	12	0	8	8	0
Enforcement actions	3	0	260	0	0	0	0	0
Trailer coach parks	102	41	408	58	21	0	205	0
Routine inspections	99	24	420	59	25	0	496	0
Complaint inspections	7	0	25	3	1	0	3	0
Enforcement actions	0	0	13	0	0	0	0	0
Public school grounds	54	28	244	93	31	78	60	3
Routine inspections	58	56	261	95	46	77	84	5
Complaint inspections	3	0	11	0	0	2	0	0
Enforcement actions	1	0	8	0	0	0	0	0
Camp grounds	3	8	0	1	0	0	0	0
Routine inspections	3	8	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	6	0	2	1	23	0	7
Routine inspections	0	6	0	1	1	15	0	7
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	85	44	179	33	21	115	45	0
Routine inspections	79	31	172	37	24	112	73	0
Complaint inspections	8	8	22	11	0	8	4	0
Enforcement actions	1	0	3	0	0	0	0	0
Bottled water	4	1	2	0	0	2	0	0
Routine inspections	6	2	4	0	0	3	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	#	#	#	#	#	#	#	#

## Appendix B

### Number of Inspections per Facility Type-Goal is Two per Year

County/Jurisdiction	# of Complex inspections	# of Complex Facilities	Inspections per Facility
Apache	118	91	1.30
Cochise	651	436	1.49
Coconino	1,212	568	2.13
Gila	338	186	1.82
Graham	168	82	2.05
Greenlee	57	19	3.00
La Paz	95	98	0.97
Maricopa	20,105	6,061	3.32
Mohave	403	278	1.45
Navajo	345	211	1.64
Pima	4,089	1,706	2.40
Pinal	413	251	1.65
Santa Cruz	248	149	1.66
Yavapai	945	431	2.19
Yuma	921	463	1.99
ASU	162	50	3.24
ADHS	351	180	1.95

County/Jurisdiction	# of Moderate inspections	# of Moderate Facilities	Inspections per facility
Apache	54	45	1.20
Cochise	350	178	1.97
Coconino	356	250	1.42
Gila	239	161	1.48
Graham	52	32	1.63
Greenlee	42	21	2.00
La Paz	43	60	0.72
Maricopa	7,803	5,360	1.46
Mohave	630	389	1.62
Navajo	138	137	1.01
Pima	3,517	1,948	1.81
Pinal	535	391	1.37
Santa Cruz	95	62	1.53
Yavapai	1,012	628	1.61
Yuma	583	357	1.63
ASU	260	90	2.89
ADHS	41	41	1.00

<b>County/Jurisdiction</b>	<b># of Limited inspections</b>	<b># of Limited Facilities</b>	<b>Inspections per Facility</b>
<b>Apache</b>	39	34	1.15
<b>Cochise</b>	475	324	1.47
<b>Coconino</b>	488	294	1.66
<b>Gila</b>	150	85	1.76
<b>Graham</b>	141	78	1.81
<b>Greenlee</b>	25	25	1.00
<b>La Paz</b>	54	110	0.49
<b>Maricopa</b>	8,481	8,080	1.05
<b>Mohave</b>	887	687	1.29
<b>Navajo</b>	245	199	1.23
<b>Pima</b>	775	994	0.78
<b>Pinal</b>	258	372	0.69
<b>Santa Cruz</b>	111	84	1.32
<b>Yavapai</b>	329	175	1.88
<b>Yuma</b>	140	138	1.01
<b>ASU</b>	137	51	2.69
<b>ADHS</b>	98	162	0.60