

# **Food Safety & Environmental Services**

## **FY 2002 Activity Summary**

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

**November 2002**





Jane Dee Hull, Governor  
*State of Arizona*

Catherine R. Eden  
*Director, Arizona Department of Health Services*

ARIZONA DEPARTMENT OF HEALTH SERVICES  
Bureau of Epidemiology and Disease Control Services

Office of Environmental Health  
3815 North Black Canyon Highway  
Phoenix, Arizona 85015  
(602) 230-5830

This publication can be made available in alternative format.  
Please contact the numbers listed above.

*Permission to quote from or reproduce materials from this publication  
is granted when due acknowledgment is made.*

*“Equal Opportunity/Reasonable Accommodation Employer”*

# TABLE OF CONTENTS

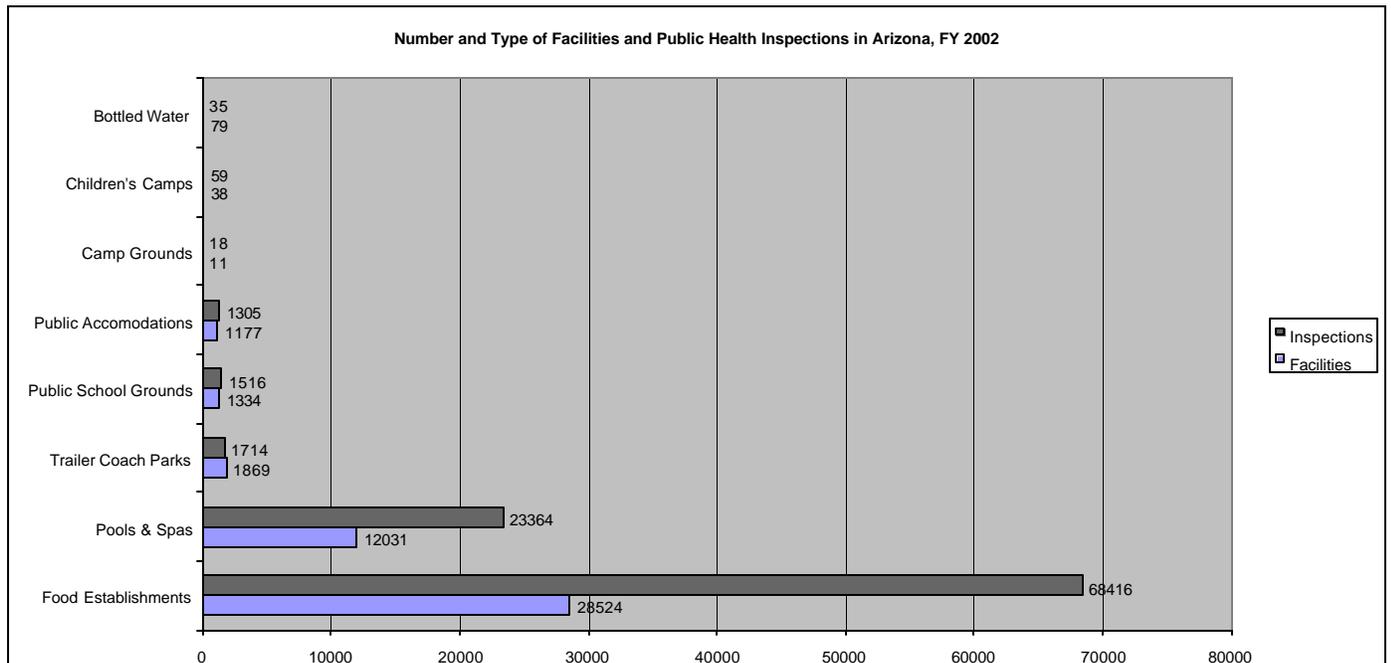
<b>Executive Summary.....</b>	<b>1</b>
<b>Section 1.0 – Introduction.....</b>	<b>2</b>
<b>Section 2.0 – FY2002 Activities.....</b>	<b>2</b>
<b>Section 2.1 – Food Safety.....</b>	<b>2</b>
<b>Section 2.1.1 – Inspection Programs.....</b>	<b>2</b>
<b>Section 2.1.2 – Enforcement.....</b>	<b>4</b>
<b>Section 2.1.3 – Updating the Arizona Food Code.....</b>	<b>4</b>
<b>Section 2.1.4 – Food Safety Accomplishments In Arizona.....</b>	<b>5</b>
<b>Section 2.1.5 --FY 2003 Hot Topic – Food Biosecurity.....</b>	<b>5</b>
<b>Section 2.1.6- Reports of Foodborne Illness.....</b>	<b>6</b>
<b>Section 2.2 – Bottled Water.....</b>	<b>13</b>
<b>Section 2.3 – Bathing Places.....</b>	<b>14</b>
<b>Section 2.4 – Public Accommodations.....</b>	<b>15</b>
<b>Section 2.5 – Trailer Coach Parks.....</b>	<b>15</b>
<b>Section 2.6 – Schools.....</b>	<b>16</b>
<b>Section 2.7 – Children’s Camps.....</b>	<b>16</b>
<b>Section 2.8- Environmental Health Points of Interest.....</b>	<b>17</b>
<b>Section 3.0 – Registration and Training of Sanitarians.....</b>	<b>17</b>
<b>Section 4.0 – Conclusions.....</b>	<b>19</b>
<b>Appendix.....</b>	<b>20</b>

## Executive Summary

The Arizona Department of Health Services organizes and directs the statewide public health sanitation programs for food safety, bottled water, hotels and motels, trailer parks, children’s camps, public schools, and swimming pool maintenance.

Staff that implement the inspection programs must be licensed as a Registered Sanitarian. Statewide, there were 170 registered Sanitarians employed at the 15 county health departments and the Arizona Department of Health Services. The Arizona Department of Health Services and the 15 local county health departments met the state inspection goals during FY 2002. The following bullets highlight FY 2002 accomplishments and findings.

- One-hundred seventy sanitarians at the 15 county health departments and the Arizona Department of Health Services conducted more than 96,000 inspections at the approximately 45,200 regulated facilities in Arizona.
- In FY 2002, there were more than 28,500 food establishments in Arizona. State and county sanitarians conducted approximately 68,400 food safety inspections at these establishments.
- A total of 1896 cases of foodborne illness were reported in 2001. Children under the age of 5 had the highest risk of having a foodborne illness. Of the cases with known race (60 percent), Native Americans and Hispanics were approximately 4 times more likely to be reported with Shigellosis than Whites.
- Inspection goals were achieved for food establishments, bottled water facilities, bathing places, and trailer coach parks.



## **1.0 Introduction**

The Food Safety and Environmental Services Section is located within the Arizona Department of Health Services, Office of Environmental Health. The program exercises general supervision of food safety and environmental sanitation monitoring and enforcement in the State of Arizona in accordance with Arizona Revised Statutes 36-136. The mission of the FS&ES 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.*

In accordance with our mission, the program plans, organizes and directs a statewide public health sanitation program which includes food safety, institutional sanitation, children's camps, recreational sanitation, bottled water, produce warehouses, and swimming pool maintenance. The program also conducts epidemiological investigations, interprets sanitation laws for local health departments and establishes and maintains liaisons with federal agencies and local health departments.

## **2.0 FY 2002 Activities**

The Arizona Department of Health Services delegates many of the program activities to the 15 county health departments in order to most effectively accomplish mission objectives. The delegation of responsibilities allows local governments to decide the level and cost of the services they wish to provide. Local control makes it easy for the public to interact with their government.

Counties accepting delegated responsibilities are required to perform duties in accordance with conditions outlined within the delegation agreements. As part of the agreement, the county health department must submit annual reports summarizing their activities.

Most of the 15 counties within Arizona also perform delegation functions for the Arizona Department of Environmental Quality. As part of the delegation with the Arizona Department of Environmental Quality many of the local county health departments had new regulations pertaining to wastewater that were very time consuming in their implementation. The burden imposed on local county health departments to implement two complex regulatory changes within the same fiscal year was daunting. Yet, the delegated Arizona Department of Health Services functions were carried out very well.

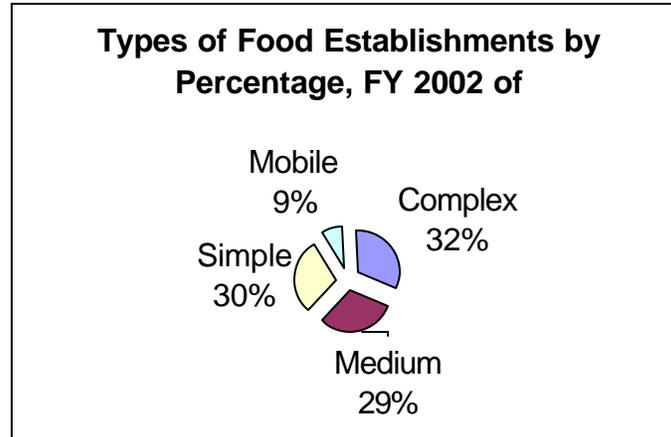
Facilities regulated by the state and county programs include various food establishments, bottled water facilities, swimming pools, hotels and motels, trailer parks, public schools, and children's camps. One-hundred seventy Registered Sanitarians at the 15 county health departments and the Arizona Department of Health Services conducted more than 96,000 inspections at the 45,200 regulated facilities in Arizona. Sections 2.1 through 2.8 discuss statewide data from each of the major sanitation programs.

### **2.1 Food Safety**

#### **2.1.1 Inspection Programs**

Registered Sanitarians from the Arizona Department of Health Services and the 15 county health departments routinely inspect restaurants, food processors, prisons and jails, food warehouses, bakeries, and school cafeterias to evaluate the food safety practices in these establishments.

There were more than 28,500 food establishments in Arizona during FY 2002, a decrease of 8% from FY 2001. State and county sanitarians conducted approximately 68,400 inspections in these facilities. The statewide goal is to inspect each of the 28,500 food establishments at least twice per year. The statewide goal was achieved, with an average of 2.4 inspections per food establishment.



A new food establishment classification system was initiated during FY 2001. The objective of the new classification scheme is to provide a way to organize and prioritize food establishment inspections. The classification scheme categorizes food establishments by the complexity of the food service operations. The new definition of a food establishment apparently was the cause for the reduction in the number of food establishments. Some establishments that were previously food establishments were removed due to the very limited nature of the food operation.

More complex operations conduct a greater variety of food service operations. More complex food operations may require more frequent inspections in order to ensure that all food safety measures are being observed. The classification scheme is as follows:

#### *Complex Food Preparation Facilities*

- 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 Complexity Food Preparation Facilities*

- 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.

#### *Simple Food Preparation Facilities*

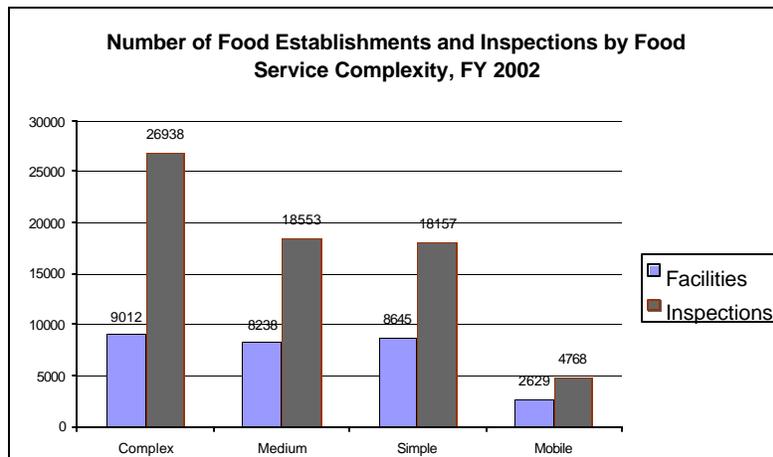
- Only pre-packaged potentially hazardous foods are available or sold; and/or

- 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.

*Mobile Food Establishments*

- The establishment is not a fixed establishment, and has the ability to be moved by motor vehicle or by a person.

Statewide, food establishments that are of high and medium complexity were inspected more frequently than simple facilities. There were 3.0 inspections done per complex facility, 2.3 inspections per medium facility and 2.1 per simple facility. This pattern is consistent with Arizona Department of Health Services recommendations to inspect complex food service operations more frequently than simple food service facilities.



**2.1.2 Enforcement**

The goal of food safety inspection programs is to encourage compliance with the state food safety requirements without resorting to compliance proceedings and enforcement actions. Unfortunately, these actions are sometimes necessary to achieve compliance with the minimum requirements. In FY 2002, approximately 581 enforcement actions were taken at food establishments in Arizona. Statewide, compliance proceedings or enforcement actions were taken at approximately 2% of food establishments.

**2.1.3 Updated Arizona Food Code**

One of the primary goals of the statewide food safety program in FY2002 was to adopt and prepare to implement the new food safety requirements that were initiated on October 3, 2001. The new food safety requirements incorporate the principles of Hazard Analysis and Critical Control Point principles. These principles evaluate the critical procedures used by a food establishment, and outline individualized ways of controlling those processes which may lead to foodborne illness. As a result, the new food safety rules and inspection procedures will focus directly on items that affect food safety. The program will put less emphasis on the cosmetic elements.

The following are some of the most important changes:

- People in charge of restaurants and other food establishments are required to know how to prevent foodborne illness in their operations. They can demonstrate this by successfully completing an accredited Food Safety Manager Certification course on food safety, by answering food safety questions asked by inspectors, or by complying with the new food code.
- People in food establishments working with foods that are ready to eat without additional cooking must use utensils or non-latex gloves. In some cases, directly touching these ready-to-eat foods is permitted if the facility has a specific food safety management plan to prevent contamination.
- The cooking temperature for hamburger is raised to 155 ° F. Food that has already been cooked may be held at 130 ° F. Cold foods must be held at or below 41 ° F. The proposed rules also have detailed alternatives that apply the latest knowledge in food safety science.
- Potentially hazardous ready-to-eat food generally must be date marked when it is held refrigerated or frozen. The new rules have specific requirements that limit how long the food can be held before being served.
- The operator of a food establishment must advise consumers of the risks of consuming raw or undercooked animal foods such as shellfish or eggs.
- The critical elements that must be evaluated by regulators during inspections are prescribed. County health departments may develop their own criteria for scoring or rating food establishments. County health departments will also have greater flexibility in determining how frequently to inspect food establishments.

#### **2.1.4 Food Safety Accomplishments In Arizona**

- Maricopa County was the winner of the Samuel J. Crumline Award. This national award is presented to the County that has demonstrated the most innovative and effective food safety program within the United States.
- Coconino and Maricopa County were individual recipients of grants from the FDA for Innovative Food Safety. There were only 13 grants awarded nationally.
- Four Arizona counties participated in the FDA's National Program to conduct an extensive self-assessment on their food safety programs. When the assessment is completed a baseline will be established from which future program activities are compared. There are 11 program areas to be assessed, with a goal to attain 9 of the 11 standards within 5 years. This program is highly ambitious and forward thinking. The four counties participating are La Paz, Maricopa, Pinal and Yavapai. It is anticipated that additional counties will participate in upcoming years.

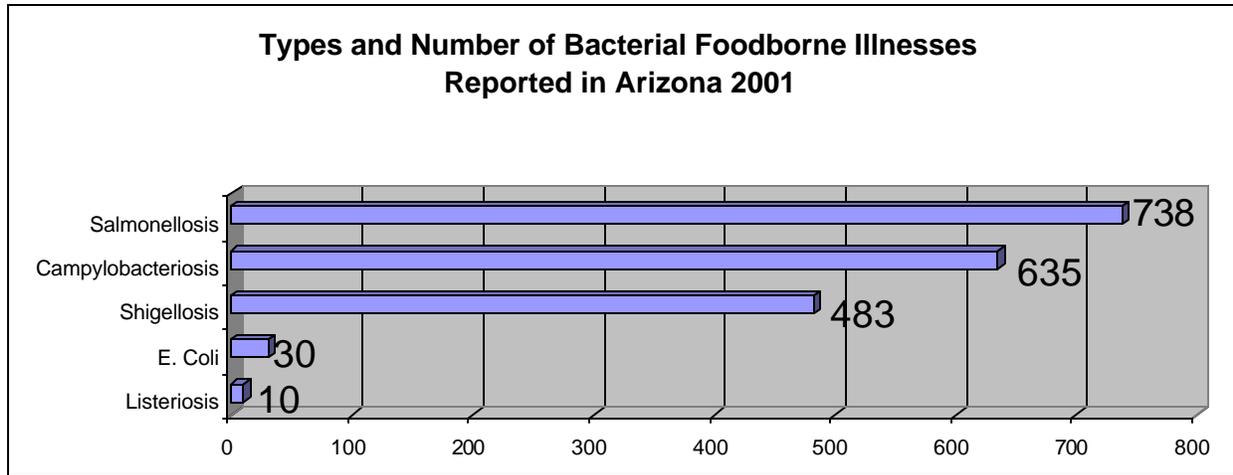
#### **2.1.5 FY 2003 Hot Topic – Food Biosecurity**

The Arizona Department of Health Services will be addressing the need for food biosecurity. A Food Biosecurity Specialist was added to the Food Safety and Environmental Services Section with funds from a grant from the Centers for Disease Control and Prevention. This position will be charged with the responsibility of coordinating a statewide effort to protect the food and water supply of Arizona.

### Reports of Foodborne Illnesses

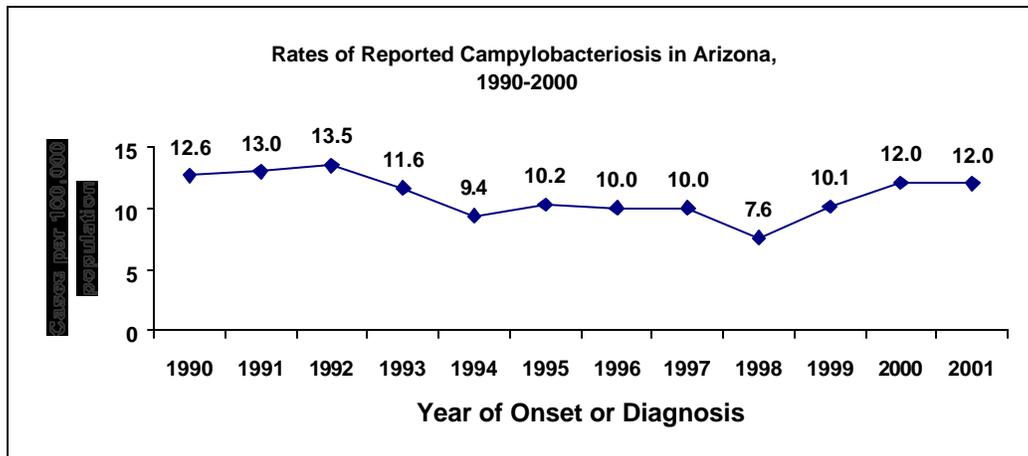
The Arizona Department of Health Services conducts surveillance for foodborne illnesses and other enteric diseases and helps the county health departments to conduct additional investigations of disease outbreaks. Environmental investigations, including a focused inspection, are conducted when gastrointestinal 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.

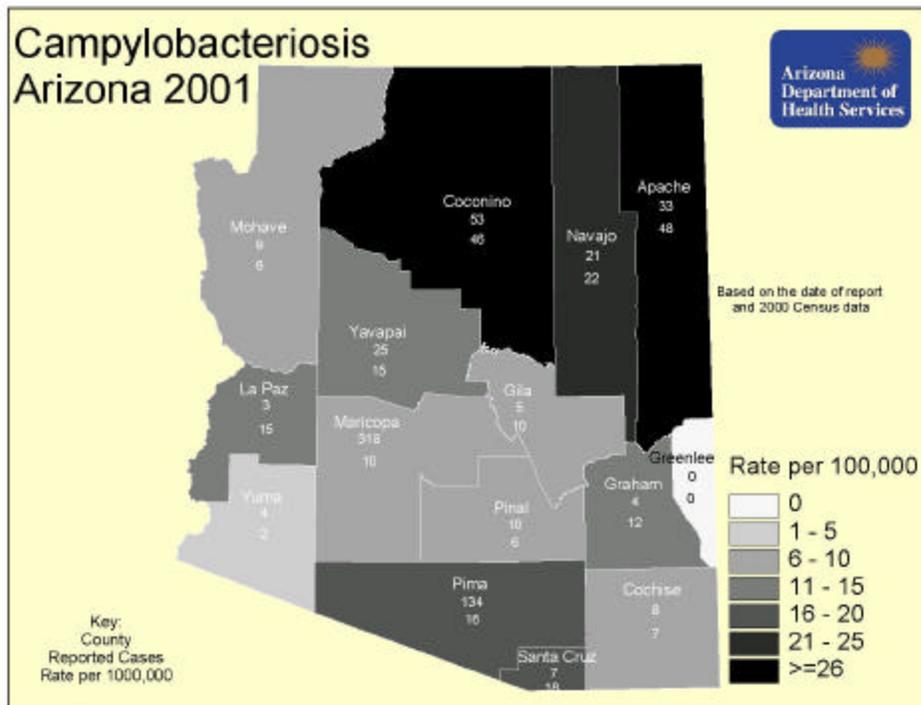
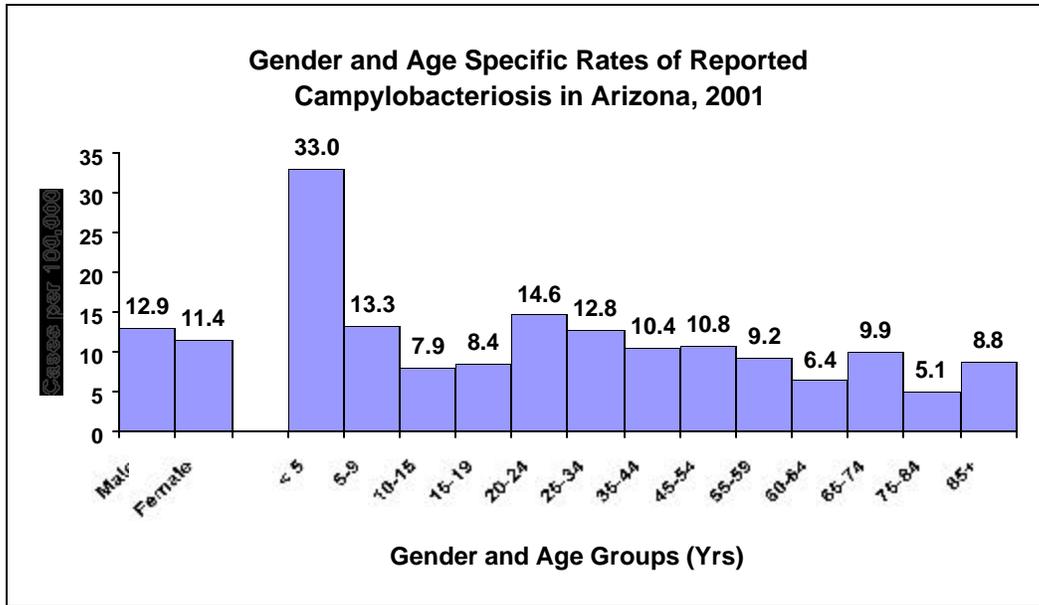
The following sections provide a foodborne illness epidemiology update for 2001.



### Campylobacteriosis

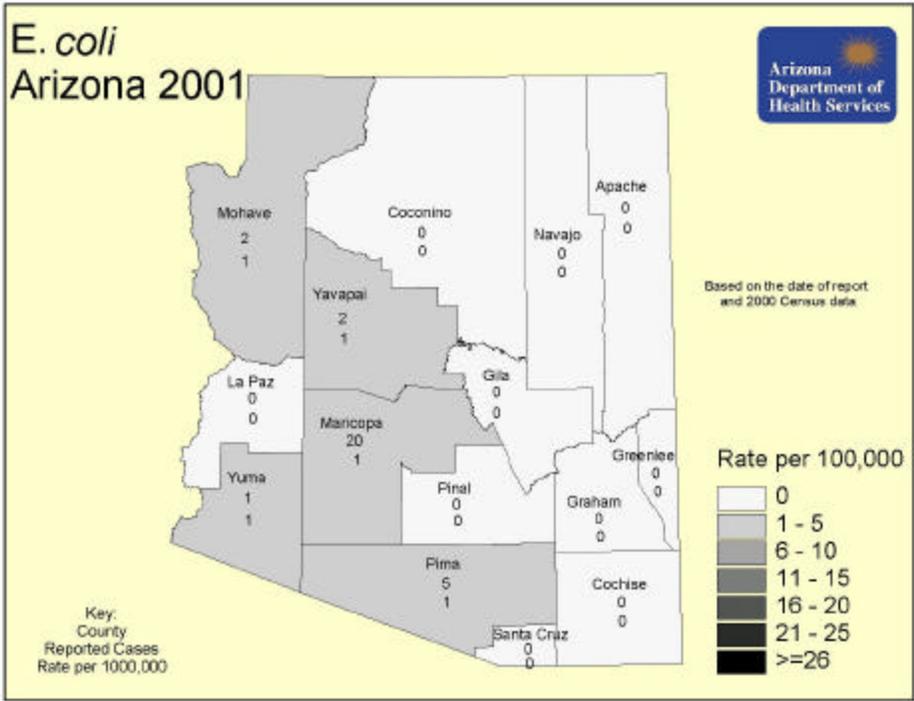
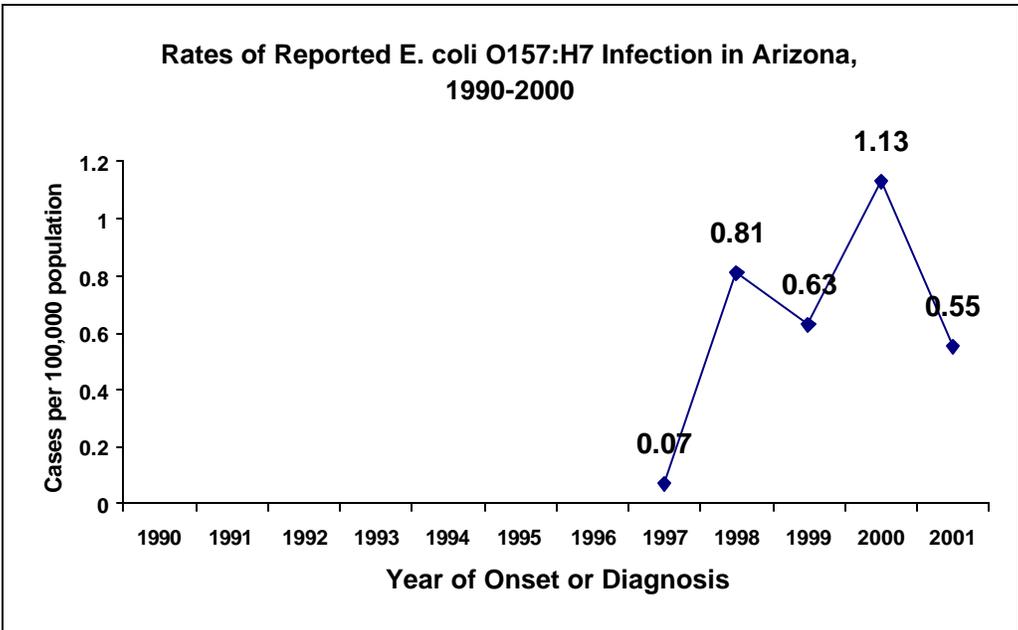
There were 635 cases of Campylobacteriosis reported in 2001, equaling approximately 12 cases per 100,000 population. Apache, Coconino and Navajo counties had the highest rates in 2001, 3.9, 3.6 and 1.7 times the state rate, respectively. Twenty percent of reported cases were children under five years of age. Campylobacter was not known to be a common cause of diarrheal disease in humans until 1977, when a practical method for isolating the organism from stool was described. Campylobacteriosis is not a nationally notifiable disease. Even though surveillance is very limited, over 10,000 cases are reported to the Centers for Disease Control and Prevention (CDC) each year, equaling approximately six cases for each 100,000 persons in the population.





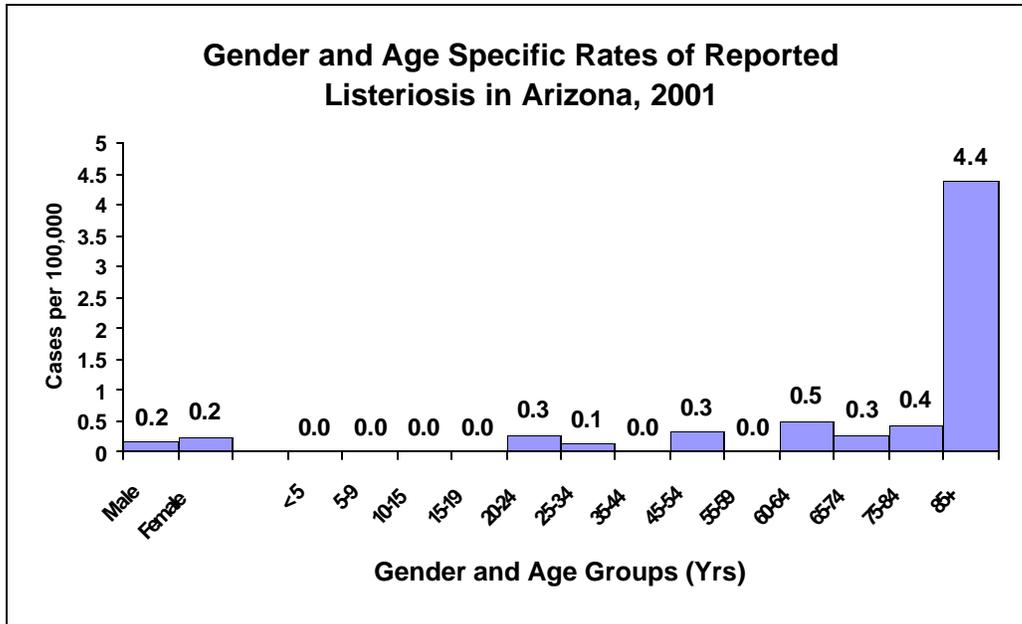
***E. coli***

There were 30 reported cases of *E. coli* O157:H7 infection in Arizona in 2001, representing a 46 percent decrease from 2000. Of the 53 percent of cases for which race is known, 47 percent of cases were Caucasian. *E. coli* O157:H7 became reportable in Arizona in April 1997 thus trend data is still limited. National rates have increased steadily from .82 per 100,000 in 1994 to 1.77 in 1999.



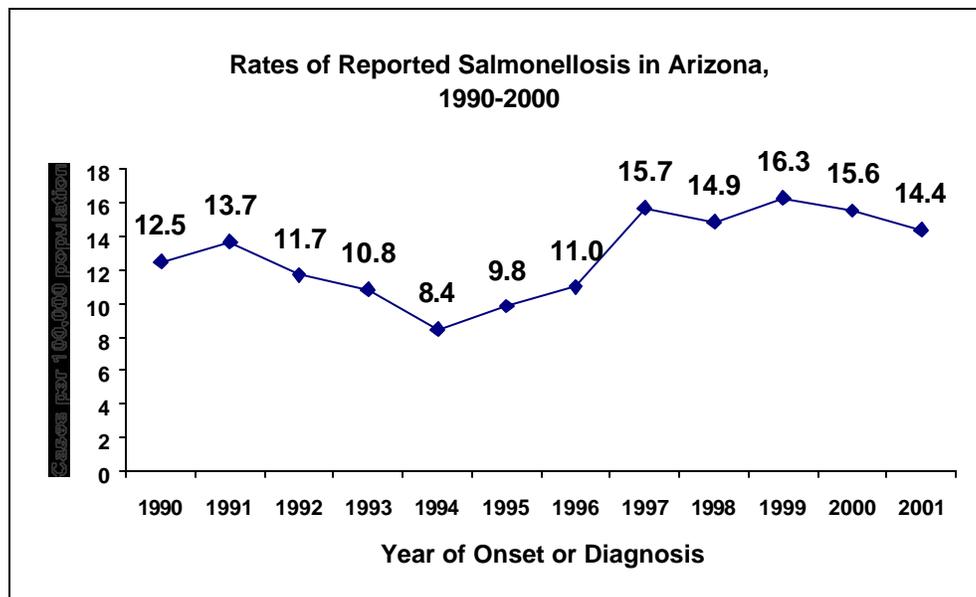
*Listeriosis*

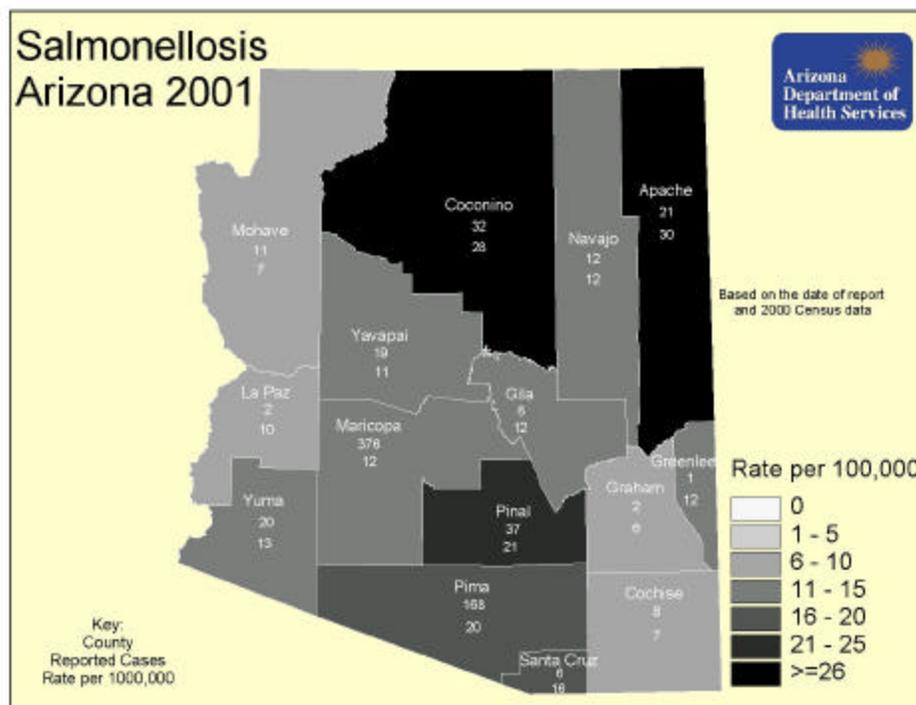
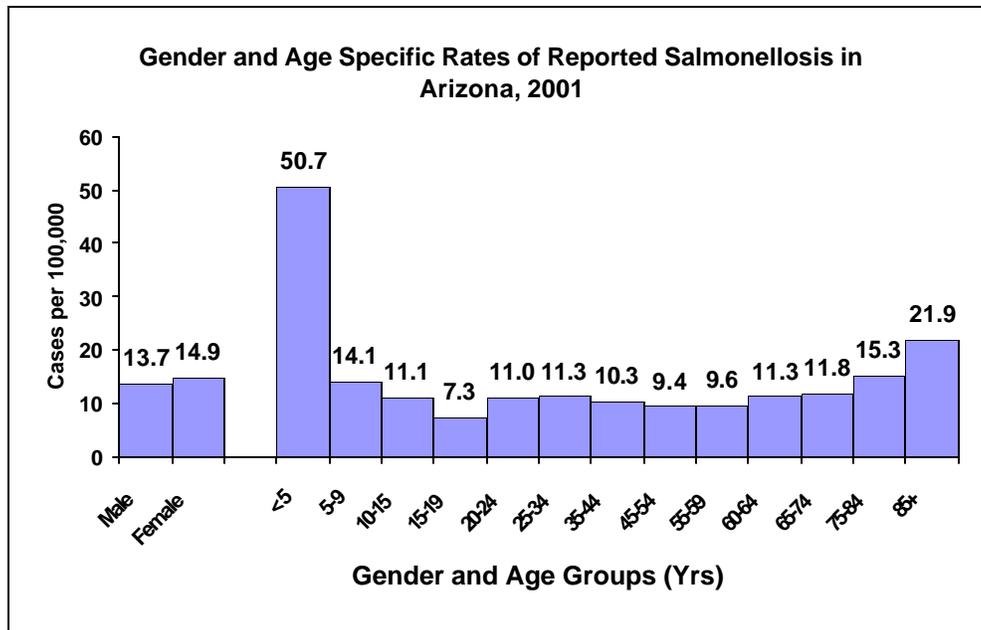
There were 10 cases of Listeriosis reported in 2001, which equates to a 50 percent decrease in cases from 2000 figures. Sixty percent of reported cases were female and 70 percent of cases, for which race was reported, were white. Cases of *Listeria* peaked in April with 40 percent of cases occurring during this month.



**Salmonellosis**

There were 738 cases of Salmonellosis reported in 2001, reflecting a case rate of 14.38 per 100,000 population. Salmonellosis is most common in children under five years of age and 26 percent of reported cases were under five years of age, equating to approximately 50 cases per 100,000. Cases of *Salmonella* peak in the late summer with 35 percent of cases reported between July and September. Apache, Coconino, and Pinal counties reported the highest rates in 2001, 2.1, 1.9, and 1.4 times the state rate. There were three reported outbreaks of *Salmonella* in 2001, which were associated with alfalfa sprouts, cantaloupe, and potentially green grapes. Although rates appeared to be declining through 1994, resulting in lower state rates versus national rates, the trend now appears to have reverted and Arizona rates are now comparable with national levels.

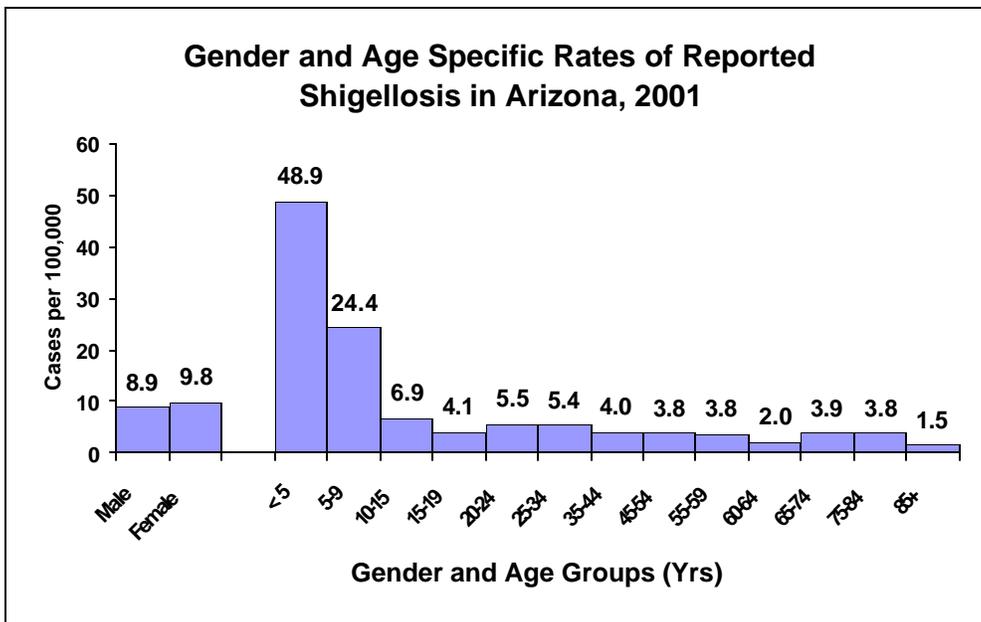
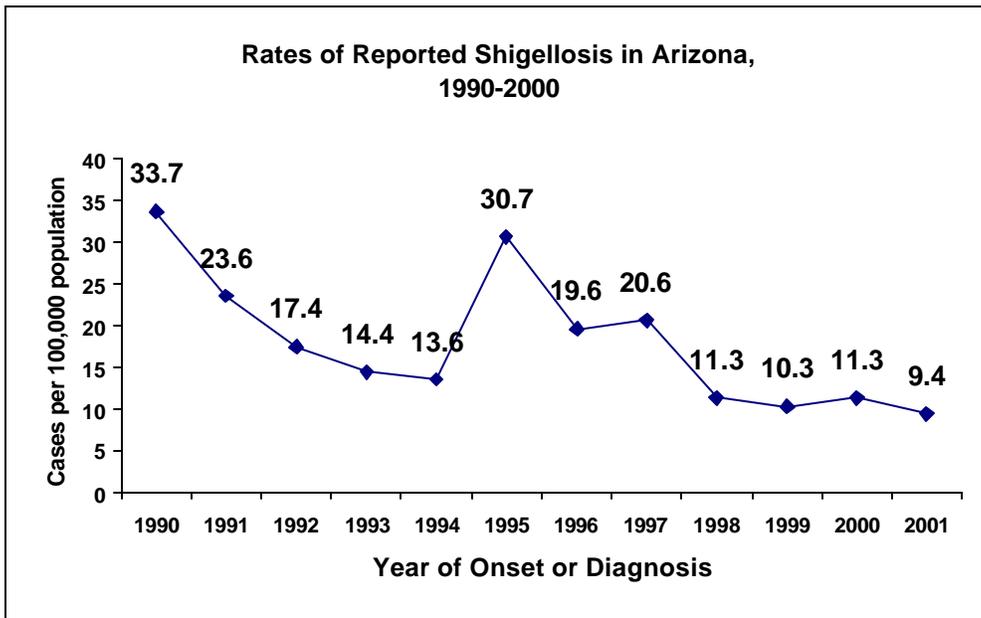


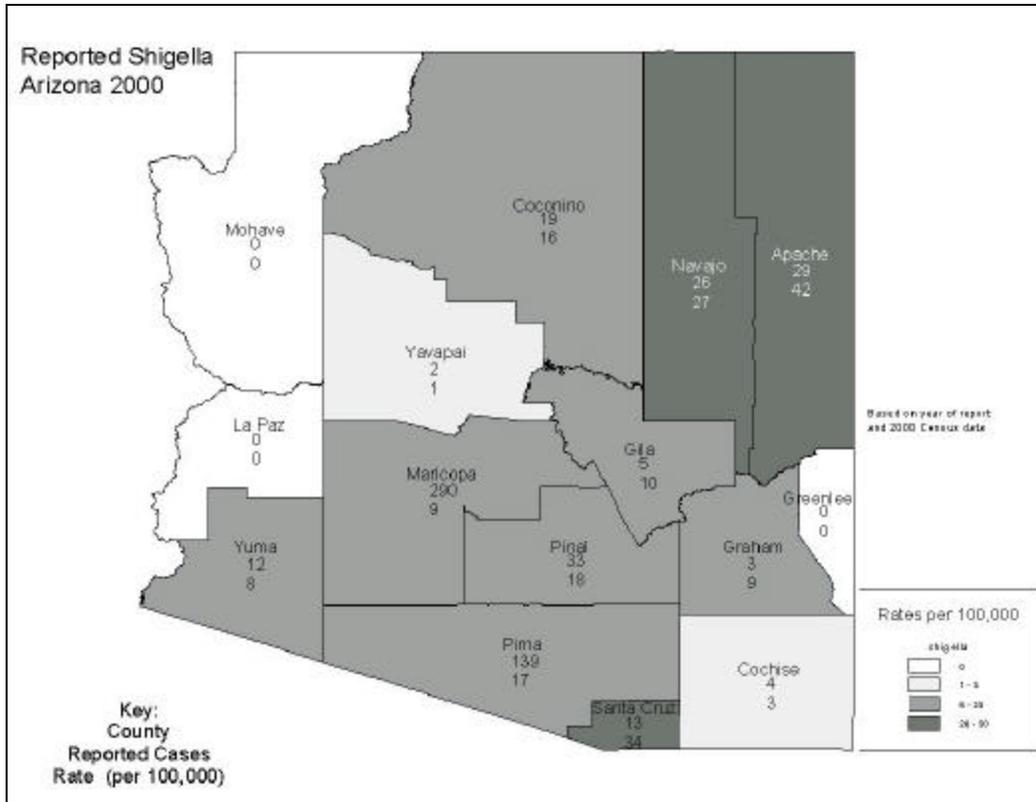


### *Shigellosis*

There were 483 cases of Shigellosis reported, representing a rate of 9.4 cases per 100,000, reported in 2001. This represents an approximate sixteen percent decrease in cases from 2000 maintaining a general trend of decreasing enteric disease rates. On the average, there were twice as many cases during the months from August through November. Of the cases with known race (60 percent), Native Americans and Hispanics were approximately 4 times more likely to be reported with Shigellosis than Whites.

Apache and Pinal counties reported the highest rates, 28.81 and 20.59 cases per 100,000 population, respectively. State rates have been consistently higher than the national rates, which have fluctuated from 10.89 in 1990 to 6.43 in 1999.



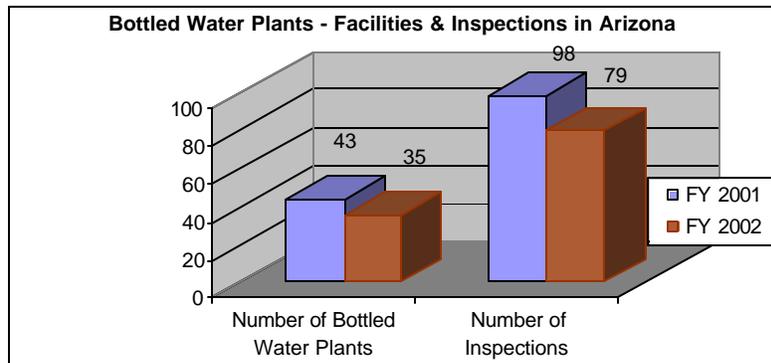


## 2.2 Bottled Water

Sanitarians from the Arizona Department of Health Services and the county health departments routinely inspect facilities that bottle water for distribution within Arizona to evaluate the practices in these establishments. In FY 2002, there were 35 bottled water facilities in Arizona. State and county sanitarians conducted 79 inspections in these facilities. The statewide goal is to inspect each of the bottled water facilities at least twice per year. The statewide goal was achieved, with an average of 2.3 inspections per facility. There was one compliance proceeding involving a bottled water facility.

### *Updating of Bottled Water Rules*

In FY 2003 the Arizona Department of Health Services will be preparing a new rule package for bottled water. The update is necessary to provide a current standard of water quality consistent with the Code of Federal Regulations. The current rules also reference sections of the Code of Federal Regulations that have been changed and re-numbered.



## 2.3 Bathing Places

### *Inspection Programs*

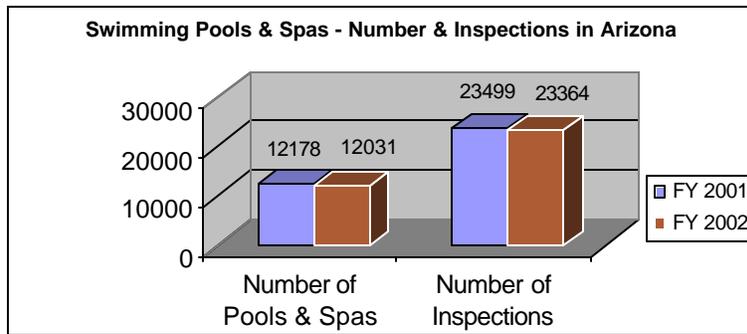
Sanitarians from the Arizona Department of Health Services and the county health departments routinely inspect public and semipublic swimming pools and spas, as well as a few natural bathing places to evaluate whether these facilities are operated so that they prevent the spread of disease.

In August 2002, the Governor's Regulatory Review Council approved a new rule package for public and semipublic swimming pools and spas. The rules establish minimum standards that are consistent with the voluntary national standards for public swimming pools and spas that have been developed by the American National Standards Institute and the National Spa and Pool Institute. The minimum sanitary criteria are also generally consistent with the current swimming pool and spa ordinances of Maricopa and Pima counties. The rules provide the flexibility to use alternative disinfection methods as long as the method used effectively maintains the proper oxidation-reduction potential in the water. The new rules also prescribe specific actions for handling fecal accidents.

Another goal of establishing the new rules for the sanitary operation of public and semipublic swimming pools and bathing places was to create consistency with the Arizona Department of Environmental Quality rules for the design, construction, and sanitation of public and semipublic swimming pools.

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 a lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, or recreational vehicle park.

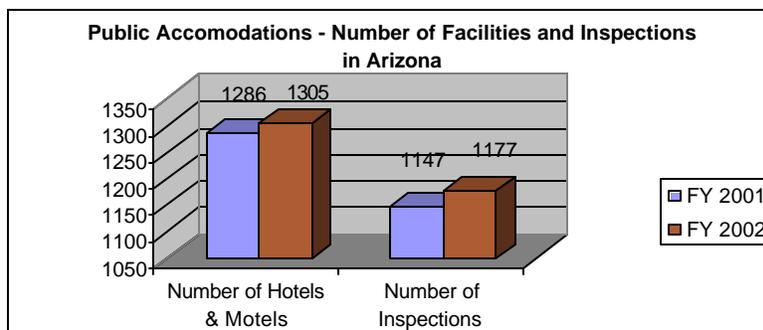
There were more than 12,000 public and semipublic swimming pools and spas in Arizona in FY 2002. State and county officials conducted more than 23,300 bathing place inspections. State and county health departments implemented 170 enforcement actions at bathing places in FY 2002.



## 2.4 Public Accommodations

Registered Sanitarians from the Arizona Department of Health Services and the county health departments routinely inspect public accommodations such as hotels, motels, and boarding houses. The inspections focus primarily on general sanitation.

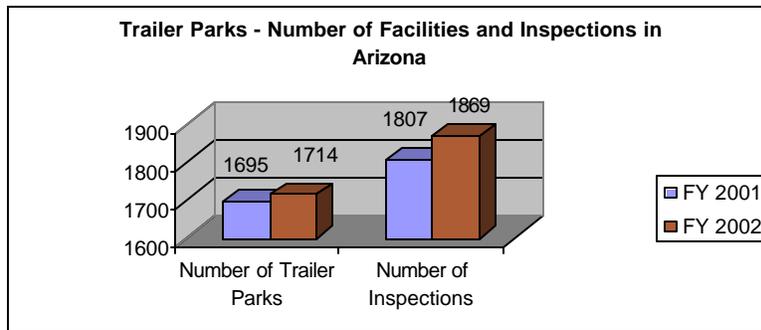
In FY 2002, there were 1,305 public accommodations in Arizona. State and county sanitarians conducted 1,177 inspections in these facilities. The statewide goal is to inspect each of the public accommodations once per year. In FY 2002, 90% of the public accommodation facilities were inspected at least once. State and county health departments implemented 13 enforcement actions at public accommodations in FY 2002.



## 2.5 Trailer Coach Parks

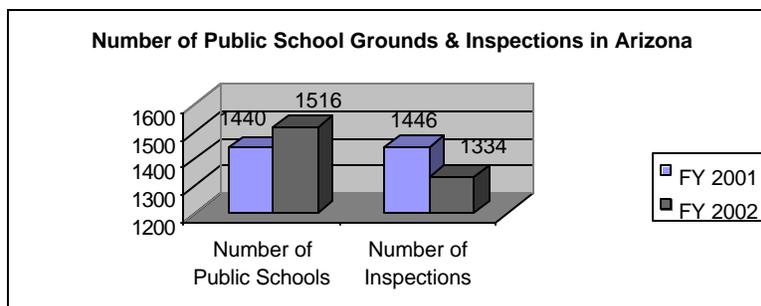
Sanitarians from the Arizona Department of Health Services and the county health departments routinely inspect trailer coach parks. The inspections focus primarily on general sanitation including garbage and trash removal, sewerage connections, and water and wastewater.

In FY 2002, there were 1,714 trailer parks in Arizona. State and county sanitarians conducted 1,869 inspections in these facilities. The statewide goal is to inspect each of the trailer parks once per year. The statewide goal was achieved, with an average of 1.1 inspections per year. State and county health departments implemented 55 enforcement actions at trailer coach parks in FY 2002.



## 2.6 School Grounds

Sanitarians from the Arizona Department of Health Services and the county health departments routinely inspect public schools (including charter schools) 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 (Section 2.1).



In FY 2002, there were 1,516 public schools in Arizona. State and county sanitarians conducted approximately 1,334 inspections in the schools. The statewide goal is to inspect each of the schools grounds once per year. In FY 2002, 88% of the public schools were inspected at least once. State and county health departments implemented 3 enforcement actions at public schools in FY 2002.

## 2.7 Children's Camps

Registered Sanitarians from the Arizona Department of Health Services and the county health departments permit and routinely visit children's camps to determine whether they are in compliance with sanitation and food safety requirements. The inspections focus primarily on general sanitation including garbage and trash removal, locker rooms, 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.

In 2002 there were 59 children's camps that applied for an annual permit in Arizona. Most of the camps are located in Yavapai and Gila counties. Some of the camps operate for several months during the summer, while others may operate for only a few days.

Arizona Sanitarians conducted 38 inspections at children's camps. One enforcement action was necessary at a children's camp in FY 2002.

## **2.8 Environmental Health Points of Interest**

During FY 2002, Coconino County implemented a body art ordinance. Coconino has formally recognized injuries, infections and occasional transmission of diseases such as Hepatitis, HIV, and other communicable diseases are occurring as a result of improper body art or after care procedures. As part of the ordinance, tattoo establishments are required to be permitted and inspected for sanitation standards, training requirements, client education and disclosure. This is the first ordinance or regulation of its type in Arizona.

Environmental Health personnel were put to a task during the Rodeo-Chediski fire in Apache and Navajo counties at the end of FY 2002. The fire, largest in American history, put the local counties under tremendous stress during all of the events associated with the fire, including evacuation of many residents. Virtually every state and area local agency participated in some aspect of the event.

Pima County implemented a "No Smoking" Ordinance for restaurants. This is the first known county-wide regulation of its type in Arizona. A similar regulation was passed by the City of Tucson in 1999. Under the new ordinance, smoking is prohibited in a restaurant unless the restaurant has received an exemption or is a nonprofit civic fraternal organization. Violations of the ordinance will be a Class 3 misdemeanor.

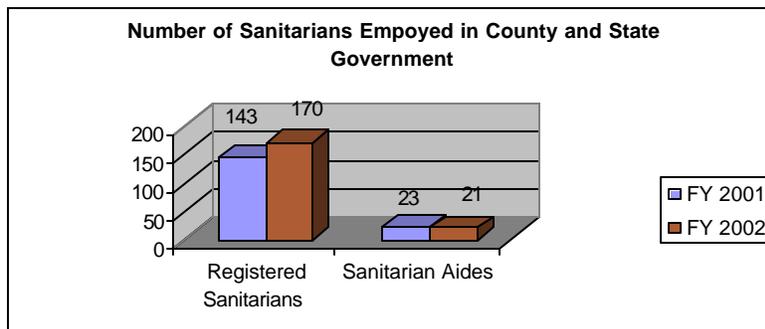
## **3.0 Registration and Training of Sanitarians**

Inspectors that implement the inspection programs for the statewide public health sanitation program must be licensed as a Registered Sanitarian. Registration as a sanitarian requires that an applicant meet the statutory requirements in ARS 36-136.01 and pass an exam. Sanitarians are also required to submit annual renewal applications. These requirements ensure that a trained and competent work force is implementing the inspection programs.

Statewide, there were 170 Registered Sanitarians employed at the 15 county health departments and the Arizona Department of Health Services. Sixty-one of the sanitarians have been standardized according to the former food code requirements. Three sanitarians have been standardized in the new food code requirements. Standardization is a process by which experienced sanitarians can be trained to focus on critical factors and to maintain consistency. The updated standardization procedure is far more complex and time consuming than previous standardization requirements, reflecting the increased professional nature of the work involved.

**Number of Sanitarians Employed by Jurisdiction in FY 2002**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	7	0
Apache	3	0
Cochise	7	1
Coconino	6	3
Gila	3	0
Graham	1	0
Greenlee	1	0
La Paz	2	2
Maricopa	94	1
Mohave	6	6
Navajo	3	0
Pima	17	1
Pinal	7	5
Santa Cruz	4	2
Yavapai	4	0
Yuma	5	0
<b>Total</b>	<b>170</b>	<b>21</b>



*Updated Registration Requirements*

The Arizona Department of Health Services updated the requirements for the registration of sanitarians in Arizona. The new rules are designed to update the current requirements to conform with Arizona Department of Health Services statutory authority and to improve clarity and efficiency. The new requirements will focus more attention on timeliness and reporting requirements, and will enable the Arizona Sanitarian’s Council to more effectively maintain professional standards for sanitarians.

The new rules are similar to requirements for registration of various other professions in Arizona. There are many differences between the prior requirements and the new rules. The following are some of the most important changes:

- Registration by reciprocity is eliminated. Registration as a Sanitarian in Arizona requires an individual to pass the Professional Examination Service exam.
- Continuing education requirements are eliminated.
- The exam fee is increased from \$40 to \$110 to reflect the actual cost for the exam.
- The prior requirement that limited an applicant to 3 exams within a 4- year period is eliminated.
- Sanitarians that do not renew by the February 15 renewal grace period lose their registration. Once registration lapses, the individual needs to pass the exam to register.
- Applications for initial registration and renewal have additional requirements including questions regarding whether the individual has been convicted of a crime.
- Suspension and revocation procedures are clarified and updated.
- The authority of sanitarians is clarified.

In addition to the new registration requirements, the Arizona Department of Health Services will be developing a Professional Sanitarian program for county sanitarians to assist inspectors to more effectively manage the complex environmental health issues of the current times.

#### **4.0 Conclusions**

- More than 96,000 inspections at the approximately 45,200 regulated facilities in Arizona were conducted by the one hundred seventy sanitarians at the 15 county health departments and the Arizona Department of Health Services.
- There were more than 28,500 food establishments in Arizona, a decrease of 8% over FY 2002. State and county sanitarians conducted approximately 68,400 food safety inspections at these establishments.
- A total of 1,896 cases of foodborne illness were reported in 2002. Children under the age of 5 had the highest risk of having a foodborne illness. Of the cases with known race (60 percent), Native Americans and Hispanics were approximately 4 times more likely to be reported with Shigellosis than Whites.
- Inspection goals were achieved for food establishments, bottled water facilities, bathing places, and trailer coach parks.
- The Arizona Department of Health Services implemented new requirements for the registration of sanitarians in Arizona.
- The new Food Code was implemented on October 3, 2001.

## Appendix

Jurisdiction activity by type	Apache	Cochise	Cocoino	Gila	Graham	Greenlee	La Paz	Maricopa
<b>Food Establishments</b>								
Current number of food establishments	122	642	1086	489	152	49	218	16749
Mobile	2	19	13	63	3	2	0	2158
Simple	43	200	314	170	30	20	91	5784
Medium	42	186	185	75	45	10	29	3983
Complex	35	237	574	181	74	17	98	4824
Number of routine inspections	130	1368	889	416	206	97	360	43617
Number of reinspections	3	211	644	11	0	84	95	4731
Number of pre-operational inspections	3	69	301	53	4	4	16	3173
Number of foodborne illness complaints	3	58	58	3	4	10	0	1080
Number of non-foodborne illness complaints	1	561	347	32	0	19	37	2456
Number of compliance proceedings	0	2	15	0	0	3	0	518
Number of temporary food establishment inspections	13	483	110	49	21	17	241	1803
<b>Outreach</b>								
Number of presentations	4	35	134	4	5	37	64	143
Number of consultations/counseling provided	76	2053	388	16	0	10	260	1174
Number of media contacts	0	6	4	1	0	4	5	159
<b>Non-food related activities</b>								
Public & semi-public bathing places	2	92	214	18	16	2	22	8499
Routine inspections	3	345	183	18	23	2	42	17078
Complaint inspections	0	6	5	1	0	0	4	397
Enforcement actions	0	0	0	0	0	0	0	11
Trailer coach parks	NR	90	86	NR	11	7	196	542
Routine inspections	NR	44	60	NR	11	5	204	567
Complaint inspections	0	0	10	0	0	3	26	46
Enforcement actions	0	0	0	0	0	1	24	0
Public school grounds	0*	0*	32	0*	0*	0*	16	921
Routine inspections	0*	0*	2	0*	0*	0*	18	860
Complaint inspections	0	0	12	0	0	0	1	41
Enforcement actions	0	0	0	0	0	0	1	0
Camp grounds	0	0	14	0	0	1	2	0
Routine inspections	0	0	7	0	0	1	2	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	1	0	0	0	0	0	0
Routine inspections	0	1	0	0	0	0	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	36	77	187	43	11	5	24	465
Routine inspections	27	52	78	22	11	5	4	501
Complaint inspections	2	2	20	1	0	1	0	27
Enforcement actions	0	0	20	0	0	0	0	4
Bottled water	0	0	1	0	0	0	1	27
Routine inspections	0	0	1	0	0	0	0	68
Complaint inspections	0	0	0	0	0	0	0	12
Enforcement actions	0	0	0	0	0	0	0	1

NR = Not Reported

\* = Performed by ADHS, and not within County reports

## Appendix

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS
<b>Food Establishments</b>								
Current number of food establishments	1008	551	3856	689	288	1004	794	827
Mobile	94	38	1230	38	42	58	96	3
Simple	239	70	939	216	94	181	139	115
Medium	555	145	1712	218	41	349	237	328
Complex	120	114	1205	217	111	416	322	381
Number of routine inspections	1648	367	6727	810	420	2048	1515	1064
Number of reinspections	305	13	186	57	93	239	23	39
Number of pre-operational inspections	158	39	273	149	9	116	98	0
Number of foodborne illness complaints	56	24	156	27	3	12	15	1
Number of non-foodborne illness complaints	61	4	676	65	23	169	83	5
Number of compliance proceedings	13	0	32	0	0	1	0	0
Number of temporary food establishment inspections	NR	33	991	171	16	103	62	94
<b>Outreach</b>								
Number of presentations	NR	10	49	6	26	340	15	42
Number of consultations/counseling provided	NR	29	620	34	6	314	32	7
Number of media contacts	NR	13	16	1	0	0	14	18
<b>Non-food related activities</b>								
Public & semi-public bathing places	NR	31	2478	220	35	168	210	23
Routine inspections	NR	4	3890	429	54	446	772	74
Complaint inspections	NR	1	194	25	2	8	44	0
Enforcement actions	NR	1	148	0	0	12	0	10
Trailer coach parks	NR	43	432	75	21	NR	211	0
Routine inspections	NR	3	428	44	18	NR	485	0
Complaint inspections	NR	3	52	2	2	0	10	0
Enforcement actions	NR	3	27	0	0	0	0	0
Public school grounds	NR	0*	224	53	24	44	47	128
Routine inspections	NR	0*	218	0	25	21	62	128
Complaint inspections	NR	0	10	0	1	1	2	0
Enforcement actions	NR	0	2	0	0	0	0	0
Camp grounds	NR	0	0	1	0	0	0	0
Routine inspections	NR	0	0	1	0	0	0	0
Complaint inspections	NR	0	0	0	0	0	0	0
Enforcement actions	NR	0	0	0	0	0	0	0
Children's camps	NR	7	2	2	1	17	0	29
Routine inspections	NR	2	2	2	0	22	0	9
Complaint inspections	NR	2	0	1	0	1	0	0
Enforcement actions	NR	1	0	0	0	0	0	0
Public accommodations	NR	78	200	10	19	112	38	0
Routine inspections	NR	4	191	6	20	183	73	0
Complaint inspections	NR	4	14	0	0	9	0	0
Enforcement actions	NR	4	5	0	0	0	0	0
Bottled water	NR	1	2	1	1	2	0	0
Routine inspections	NR	1	4	2	1	3	0	0
Complaint inspections	NR	1	0	0	0	0	0	0
Enforcement actions	NR	0	0	0	0	0	0	0

NR = Not Reported

\* = Performed by ADHS, and not within County reports