



Food Safety and Environmental Services

FY 2009 Activity Summary

Bureau of Epidemiology and Disease Control
Office of Environmental Health
Food Safety and Environmental Services Section
November 2009





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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, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively accomplish its mission objectives.

Individuals that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide working under the direct supervision of an Arizona Registered Sanitarian. There were 173 Registered Sanitarians and 19 Sanitarian Aides employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY 2009. This is a 4.5% decrease from the number of Registered Sanitarians engaged in these programs in FY2008.

The following highlights FY2009 activities.

- There were 34,739 food establishments in Arizona and 80,350 food safety related inspections, i.e., routine, re-inspection or follow-up inspections were conducted at these establishments.
- Pre-operational, complaint and investigation related inspections totaled 11,111. An additional 5,753 inspections were conducted at temporary food operations. The total number of food safety related inspections reached 97,214.
- Other regulated facilities include School Grounds; Public and Semi-Public Bathing Places; Trailer Coach Parks; Campgrounds; Children's Camps; Public Accommodations. One hundred seventy-three (173) Registered Sanitarians and nineteen (19) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted a total of 123,667 inspections at 52,663 regulated facilities in Arizona.
- Thirteen 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 peanuts and peanut products from Peanut Corporation America (PCA). Hundreds of other companies used contaminated PCA peanut products as ingredients in processing thousands of food items. The resulting recalls affected millions of pounds of food and severely impacted the entire food industry.
- Recent experiences in nationwide food borne illness outbreak investigations make it clear that our surveillance, investigation and response system must be improved to provide more rapid actions to minimize public impacts.
- Data from food borne illness outbreaks in FY2009 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 Section of the Office of Environmental Health, Arizona Department of Health Services (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 Section is:

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

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



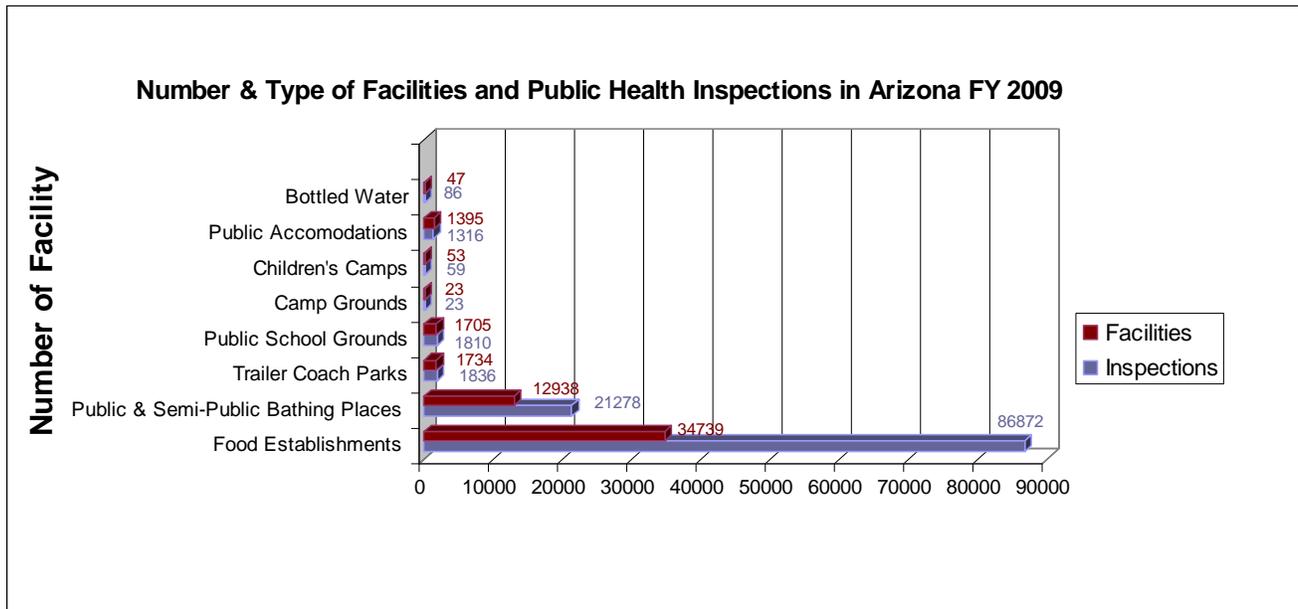
Arizona Department of Health Services
150 Building
Phoenix, Arizona

2.0 FY2009 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, e.g., hotels and motels, children’s camps, campgrounds, public school grounds, and public and semi-public bathing places. Personnel that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. One hundred seventy-three (173) Registered Sanitarians and nineteen (19) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted a total of 123,667 inspections at 52,663 regulated facilities in Arizona during FY2009.



2.1 Food Safety

Data from food borne illness outbreaks in FY2009 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/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 34,739 regulated food establishments in Arizona during FY2009, an increase of 2.2% from the previous year. State and county sanitarians and sanitarian aides conducted 80,350 food safety inspections, i.e., routine, re-inspection or follow-up inspections were conducted 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

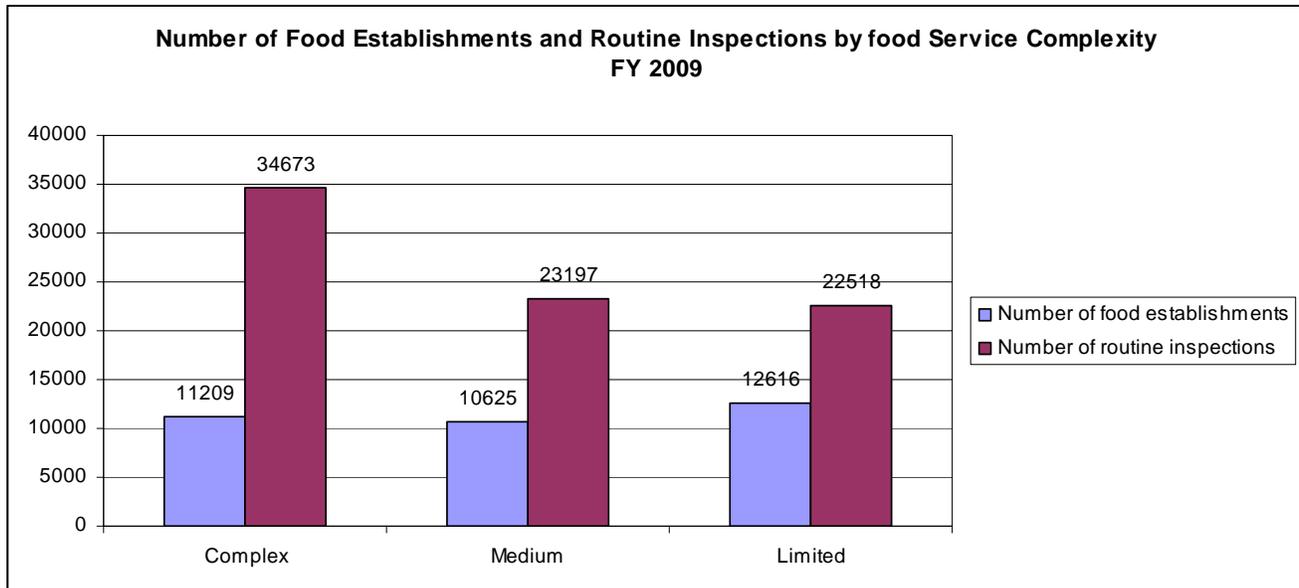
- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

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 3.1 inspections per complex facility, 2.2 inspections per medium facility and 1.8 inspections per simple 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 FY2009, one thousand three hundred fifty-four (1,354) enforcement actions were taken at food establishments in Arizona.

2.1.3 Food Safety Activities in Arizona

- Thirteen 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 Azsafefood Listserv developed in collaboration between ADHS and the University of Arizona Cooperative Extension Service maintains over 135 members. The Listserv was designed to serve as an easily accessible forum for individuals interested in receiving information and updates on food safety issues in Arizona. The majority of members are Registered Sanitarians from Arizona and surrounding states. The Listserv has also served as an important communication tool to broadcast important food recall, food tampering, and related notices to Arizona county health department staff.

2.1.4 Food Safety Regulation Update

- Amendments to the Arizona Revised Statutes (ARS) in 2007 and 2008 require exemptions for certain food operations. The primary effects were to require, by statute, exemptions that previously existed in the Arizona Administrative Code (AAC). One addition to the exemptions relates to “in home cooking schools” that comply with specific limitations. An addition in the 2008 amendment includes an exemption for Child Care Facilities that provide limited food service. Rules to provide standards for limited food service in Child Care Facilities will be contained within the AAC sections regulating Child Care Facilities.
- The current AAC rules for food safety are based on the 1999 FDA Model Food Code with modifications to meet Arizona needs. Work was begun on adapting the 2005 FDA Model Food Code for incorporation into the AAC. However, with the anticipated release of the FDA 2009 Food Code in mid FY2010, the decision was made to postpone the AAC amendment to allow incorporation of FDA 2009 Food Code. Completion of the AAC rule amendment process is anticipated in early FY2011.

2.1.5 Reports of Foodborne Illnesses

There were 1073 food borne illness complaints received by County Environmental Health Departments in FY2009. 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 food borne transmission has resulted in more effective tracking of food borne illness outbreaks on regional and national scales. The improved reporting and tracking has contributed to the number of recalled food items and removal of these items from consumer supplies. Although 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 world wide 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

FY 2009 included some of the most complex and widespread illness outbreaks and food recall efforts ever experienced. Literally thousands of products were recalled when one bulk ingredient was found to be contaminated with Salmonella bacteria. Peanuts and peanut products from Peanut Corporation of America were used as ingredients in processing thousands of food items. The resulting recalls affected millions of pounds of food and severely impacted the entire food industry.

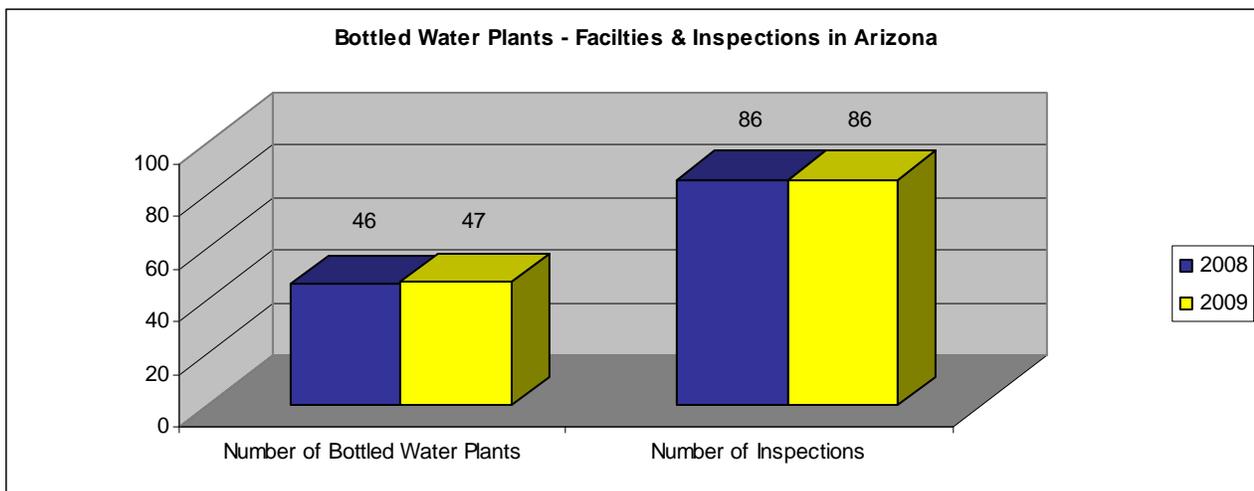
A similar contamination situation, resulting in massive recalls developed due to chemical contamination of bulk powdered milk products with melamine. The bulk powdered milk products were used as an ingredient in a wide variety of food products, further damaging the food industry and public confidence in our food safety systems. 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 47 bottled water facilities in Arizona in FY2009. State and county sanitarians conducted 86 inspections in these facilities during FY2009.

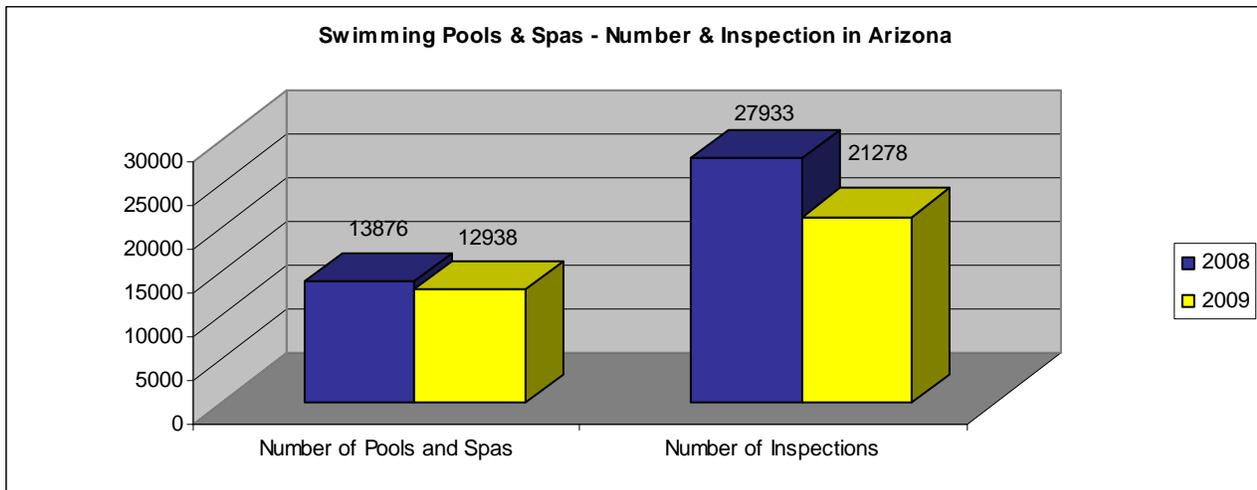


2.3 Bathing Places

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

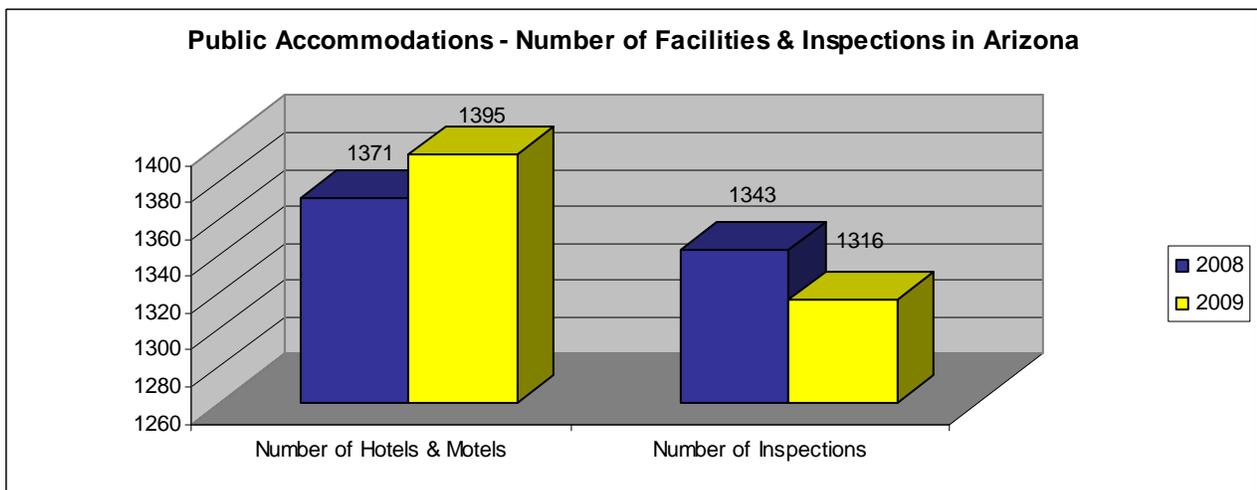
ADHS rules apply only to the sanitary conditions of public and semipublic swimming pools and bathing places. A swimming pool or bathing place is “public” if it is open to members of the general public, regardless of whether a fee is charged for admission. A swimming pool or bathing place is “semipublic” if it is operated in conjunction with lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, recreational vehicle park, or community pool facilities operated by and exclusively for a residential development.

There were 12,938 public and semipublic swimming pools and spas in Arizona in FY2009. State and county officials conducted 21,278 regular bathing place inspections. State and county health departments implemented 1179 enforcement actions at bathing places in FY2009.



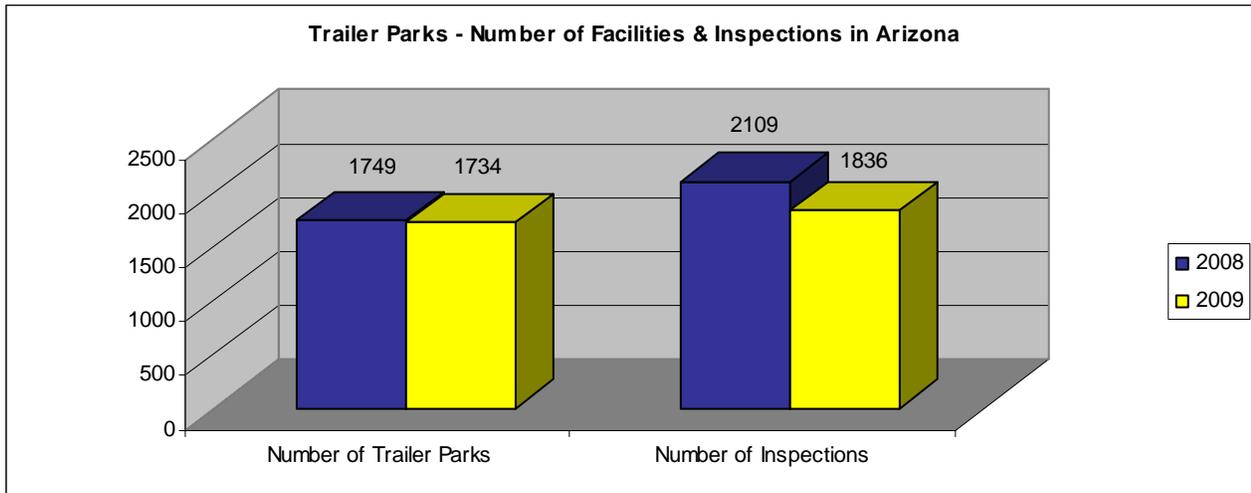
2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1395 public accommodations in Arizona in FY2009. State and county sanitarians conducted 1316 inspections in these facilities. State and county health departments reported 2 enforcement actions at public accommodations in FY2009.



2.5 Trailer Coach Parks

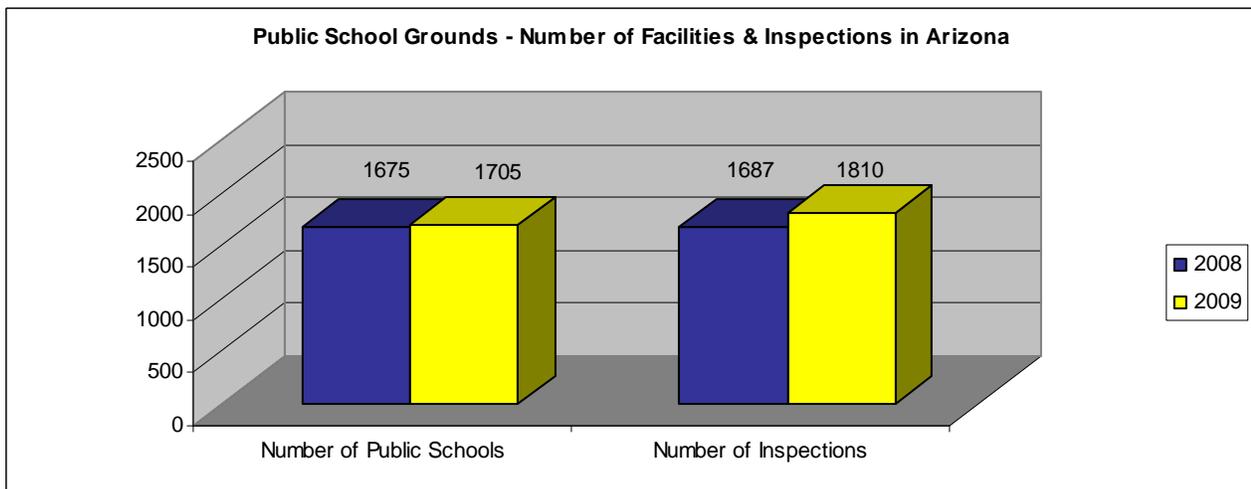
Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1734 trailer parks in Arizona in FY2009. State and county sanitarians conducted 1836 inspections in these facilities. State and county health departments took 81 enforcement actions at trailer coach parks in FY2009.



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 1705 public schools in Arizona in FY2009. State and county sanitarians conducted 1810 inspections in the schools. State and county health departments implemented 11 enforcement actions at public schools in FY2009.



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 59 inspections of children's camps during FY2009.

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 FY2009.

FDA Voluntary National Retail Food Regulatory Standards Program participants include ADHS, 13 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 2009, 56 applicants sat for the registration exam. Thirty-two applicants (57%) passed the examination and became registered as sanitarians. In FY09, four hundred sixty (460) 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 173 Registered Sanitarians employed at the 15 Arizona county health departments and ADHS involved in ADHS delegated activities. Eight County Environmental Health Departments have Registered Sanitarians that have been standardized in the new FDA program to promote nationwide uniformity of Food Safety Programs. Standardization is a process by which experienced sanitarians can be trained to focus on critical food safety factors, and to maintain consistency among sanitarians. The updated standardization procedure is far more complex and time consuming than previous standardization requirements, reflecting the increased professional nature of the work involved.

4.1 Trainings Offered for Registered Sanitarians

Continuing education is a requirement for annual Sanitarian Registration renewal. This requirement reflects the importance of continuing education to the Environmental Health Profession. Registered Sanitarians must stay abreast of advances in environmental health science, technology, regulations, policies, procedures, and a vast array of industry advances. Meeting this requirement is frequently challenging due to limited training opportunities and resources to fund time and travel for training events.

Arizona Sanitarians were fortunate that a wide variety of training opportunities were offered during FY2009. Our own Offices of Environmental Health, Vector and Zoonotic Diseases, and Emergency Preparedness provided numerous training opportunities. 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 2009

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	6	0
Apache	1	0
Cochise	7	2
Coconino	6.5	.5
Gila	2.5	0
Graham	1	0
Greenlee	1	0
La Paz	2	3
Maricopa	100	0
Mohave	5	4
Navajo	2	.5
Pima	20	4
Pinal	6	0
Santa Cruz	4	1
Yavapai	4	4
Yuma	6	0
Total	173	19

5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS conducted 123,667 inspections at 52,663 regulated facilities during FY2009. A total of 173 Registered Sanitarians were involved in Food Safety Programs at state and local agencies.
- There were 34,739 food establishments in Arizona and 80,350 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 than on public health.
- Recent experiences in nationwide food borne illness outbreak investigations make it clear that our surveillance, investigation and response system must be improved to provide more rapid actions to minimize public health impacts. The time between exposure, illness reports, investigations and source determination in a food borne illness outbreak places an increasing number of people at risk of illness. Our food supply system operates at a rapidly increasing speed and reaches greater distances than ever before. Our national food safety programs have not kept pace with supply chain advances. The 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 food borne illness outbreaks in FY2009 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 food borne 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 available

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Food Establishments								
Current number of food establishments	166	995	1022	408	202	79	405	21208
Limited	40	317	283	86	81	30	194	9172
Moderate	39	186	193	162	36	20	64	5686
Complex	43	492	546	190	85	29	147	6350
Number of routine inspections	118	1684	1659	727	447	148	739	52794
Number of reinspections	0	300	670	47	28	2	24	5886
Number of pre-operational inspections	5	215	182	21	12	6	79	4749
Number of food borne illness complaints	3	46	53	25	4	0	10	803
Number of non-food borne illness complaints	1	112	120	46	6	0	76	1821
Number of compliance proceedings	0	0	2	0	0	0	0	1080
Number of food items detained/embargoed	0	1105	25	3	15	0	0	100810
Number of temporary food establishment inspections	1	378	272	90	56	51	107	2437
Outreach								
Number of presentations	6	4	50	29	1	6	38	10
Number of participants/audience	65	*	3916	342	35	133	1400	104
Number of consultations/counseling provided	0	1176	1007	45	1	27	520	1823
Number of media contacts	0	0	4	0	0	3	4	145
Non-food related activities								
Public & semi-public bathing places	4	107	234	28	22	2	25	8936
Routine inspections	0	350	338	50	50	5	59	15733
Complaint inspections	0	11	3	0	0	0	1	415
Enforcement actions	0	0	0	0	0	0	0	1102
Trailer coach parks	0	98	80	0	12	8	177	506
Routine inspections	0	89	89	0	12	8	180	522
Complaint inspections	0	1	2	0	2	2	16	39
Enforcement actions	0	0	0	0	0	0	0	2
Public school grounds	10	44	46	23	*	4	12	965
Routine inspections	9	88	46	23	*	4	23	922
Complaint inspections	0	0	5	0	*	0	2	11
Enforcement actions	0	0	0	0	*	0	0	1
Camp grounds	0	0	13	1	0	0	0	4
Routine inspections	0	0	13	1	0	0	0	4
Complaint inspections	0	0	0	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	0	*	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	32	82	177	38	13	3	21	465
Routine inspections	23	91	188	43	13	0	27	409
Complaint inspections	0	1	38	6	1	0	0	35
Enforcement actions	0	0	0	0	0	0	0	2
Bottled water	1	1	2	0	0	0	1	24
Routine inspections	0	0	2	0	0	0	2	48
Complaint inspections	0	0	0	0	0	0	0	3
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	0	0	12	0	#	#	#	#
Routine Inspections	0	0	14	0	#	#	#	#
Complaint inspections	0	0	2	0	#	#	#	#

* Performed by ADHS # = data not available

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Current number of food establishments	1321	698	4362	1127	322	1196	775	453
Limited	453	265	919	389	105	182	121	43
Moderate	535	254	2028	398	67	562	343	136
Complex	333	178	1415	246	150	452	311	274
Number of routine inspections	1903	781	4181	1275	555	2489	1850	603
Number of reinspections	224	27	162	88	122	641	54	122
Number of pre-operational inspections	293	49	200	232	1	330	106	42
Number of food borne illness complaints	46	5	29	26	8	0	9	6
Number of non-food borne illness complaints	76	265	654	73	25	151	49	41
Number of compliance proceedings	25	0	0	0	0	0	0	1
Number of food items detained/embargoed	82	*	0	5	0	0	0	6
Number of temporary food establishment inspections	309	25	1123	459	3	220	67	155
Outreach								
Number of presentations	161	1	37	1	23	382	5	11
Number of participants/audience	4363	2	1495	13	296	5592	300	65
Number of consultations/counseling provided	1000	45	0	98	0	679	121	88
Number of media contacts	3274	*	62	0	0	0	9	6
Non-food related activities								
Public & semi-public bathing places	274	37	2481	283	46	204	236	19
Routine inspections	439	37	879	1106	83	875	5547	125
Complaint inspections	9	0	124	23	0	8	8	0
Enforcement actions	0	0	72	0	0	0	0	5
Trailer coach parks	106	43	415	62	21	0	206	0
Routine inspections	122	0	166	60	35	0	437	0
Complaint inspections	1	0	48	0	2	0	3	0
Enforcement actions	7	0	72	0	0	0	0	0
Public school grounds	52	20	243	106	31	82	59	0
Routine inspections	75	56	258	35	56	85	96	0
Complaint inspections	1	0	6	2	2	2	3	0
Enforcement actions	1	0	9	0	0	0	0	0
Camp grounds	4	0	0	1	0	0	0	0
Routine inspections	3	0	0	1	0	0	0	0
Complaint inspections	1	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	2	1	31	0	7
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	89	78	178	34	20	117	48	0
Routine inspections	96	4	28	33	36	107	96	0
Complaint inspections	10	0	17	2	2	8	2	0
Enforcement actions	0	0	0	0	0	0	0	0
Bottled water	5	4	2	2	1	3	0	1
Routine inspections	12	4	2	2	1	9	0	1
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	1	0	0	0	0	0	0	0
Body Art Parlors	#	#	17	#	#	#	#	#
Routine Inspections	#	#	29	#	#	#	#	#
Complaint inspections	#	#	2	#	#	#	#	#