



# **FOOD SAFETY AND ENVIRONMENTAL SERVICES**

## **FY2013 ANNUAL REPORT**

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 180 Registered Sanitarian FTEs and 14.5 Sanitarian Aide FTEs employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY2013.

The following highlights FY2013 activities.

- There were 34,271 food establishments in Arizona and 93,376 food safety related inspections (routine and re-inspections) that were conducted at these establishments.
- Pre-operational inspections at food establishments totaled 7,225 and an additional 7,714 inspections were conducted at temporary food establishments. The total number of foodborne illness and non-foodborne illness complaints reached 11,828.
- In addition to food establishments, other regulated facilities include school grounds, public and semi-public bathing places, trailer coach parks, campgrounds, children's camps, and public accommodations. One hundred eighty (180) Registered Sanitarian FTEs and 14.5 Sanitarian Aide FTEs employed at ADHS and the 15 Arizona county health departments conducted a total of 116,624 routine inspections at 51,962 regulated facilities in Arizona.
- Eleven Arizona counties, one tribal health department, and ADHS are participating in the U.S. Food and Drug Administration's (FDA) 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 FDA and the U.S. Department of Agriculture (USDA).
- The FDA lists 192 foods recall notices, market withdrawals, and safety alerts in FY2013.
- The USDA lists 75 food item recalls in FY2013. The quantity of food that USDA reported recovered in these recalls totals approximately 3,363,929 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.
- 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.



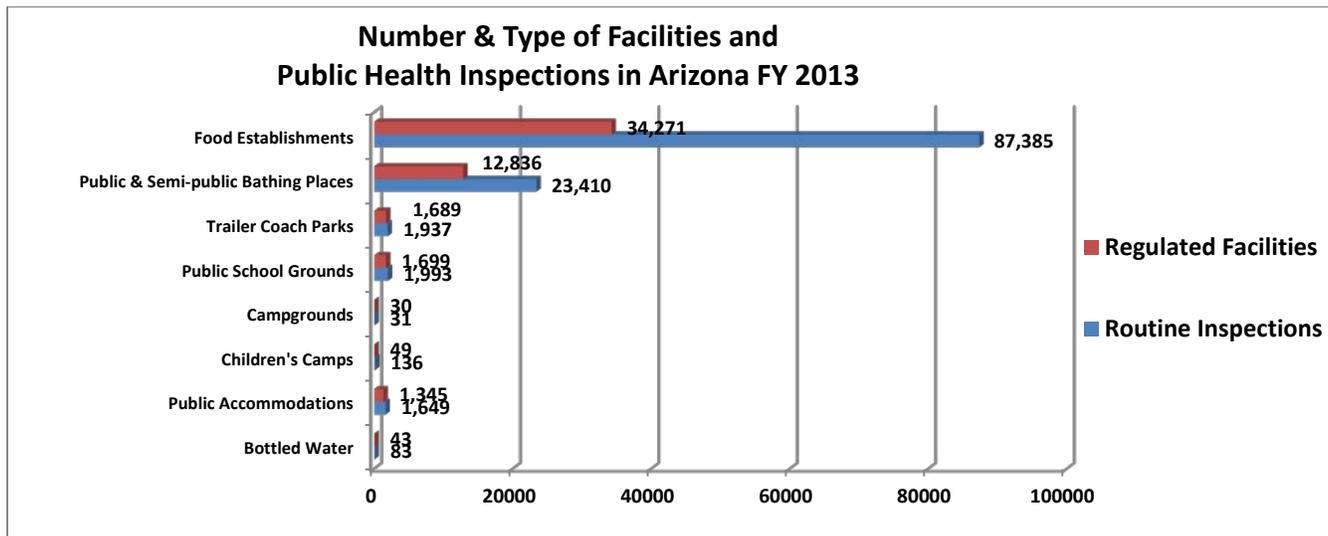
*Arizona Department of Health Services – Phoenix, Arizona*

## 2.0 FY2013 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. In addition to the annual reports submitted by the county health departments, performance is measured through site visits as well. The ADHS Food Safety and Environmental Services Program Manager visited all 15 county health departments between October 2012 and January 2013. The purpose of the site visits was not only to conduct an evaluation of the environmental health programs, but also to study and appraise state health problems, develop broad plans for the best solution of these problems, and to identify county needs and trends. These site visits were summarized through county specific reports and a Needs Assessment.

Facilities regulated by the State and counties include various food establishments, bottled water facilities, public accommodations (i.e. hotels and motels), children’s camps, campgrounds, public school grounds, and public and semi-public bathing places. Personnel that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. One hundred eighty (180) Registered Sanitarian FTEs and 14.5 Sanitarian Aide FTEs at ADHS and the 15 Arizona county health departments conducted a total of 116,624 routine inspections at 51,962 of the following regulated facilities in Arizona during FY2013.



## 2.1 Food Safety

“Potentially hazardous foods” (PHF), now referred to as “time and temperature controlled for safety” (TCS) foods require specific handling to prevent rapid growth of pathogens and can be a vehicle of transmission of disease causing bacteria. It is important to note, however, that any foods, prior and post purchase, not handled properly can result in illness when they are eaten. Prevention from contamination must include all foods, beginning at the farm or processing level and continuing through each level to the final user.

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 only has the authority to require mandatory recalls for “volatile products” in “extreme” cases where industry is not willing to conduct a voluntary recall on their own. The second limitation is that, through past U.S. 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. 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 34,271 regulated food establishments in Arizona during FY2013, an increase of 2.7% from the previous year. State and county Registered Sanitarians and Sanitarian Aides conducted 93,376 food safety inspections (routine and re-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**

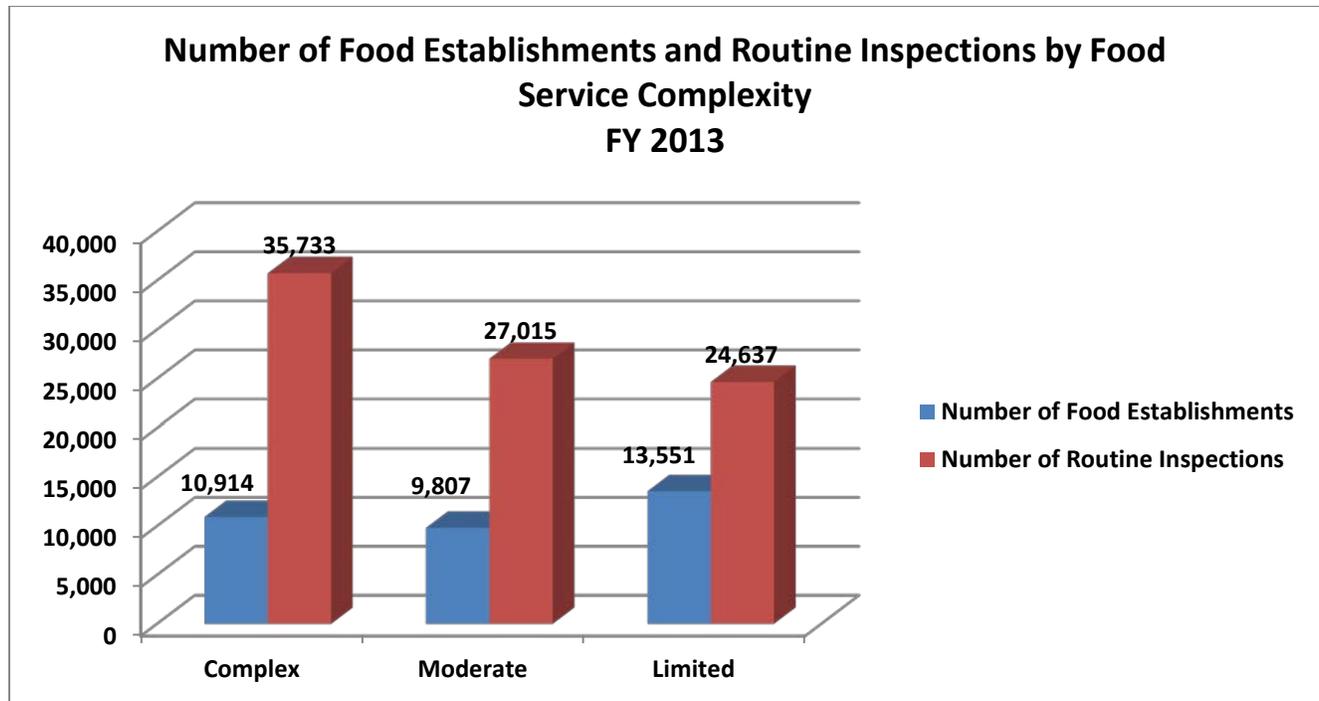
- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

#### **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 2.1 inspections per complex facility, 1.8 inspections

per moderate facility and 1.5 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 1) overall complexity of operations, 2) increased planning and monitoring of operational policies, and 3) 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 FY2013, one thousand three hundred and seventy (1,370) 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 A.A.C. rules for food safety are based on the 1999 FDA Model Food Code with modifications to meet Arizona's needs. Maricopa County, Cochise County, and Yavapai County have adopted and now operate under the 2009 FDA Food Code. Coconino County is currently going through the process to adopt the 2009 Food Code.

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

There were 818 foodborne illness complaints received by county environmental health departments in FY2013. This represents a decrease of 1% from FY2012. 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**

From July 1, 2012 through June 30, 2013, there were a total of 17 multistate foodborne outbreak investigations with cases occurring in Arizona. A multistate outbreak occurred that was linked to alfalfa sprouts grown within Arizona. There were a total of 14 cases in 3 states, including 7 from Arizona. Traceback investigations by the FDA identified sprouts grown in Arizona as the likely source of the outbreak. Another example is a total of 81 persons from 18 states infected with *Salmonella* Saintpaul linked to cucumber consumption. There were 11 cases from Arizona associated with this cluster. Traceback activities identified a grower in Mexico as the likely source of the product. In addition, there was a large multistate outbreak of hepatitis A associated with an organic frozen berry mix. A total of 162 cases from 10 states were identified, including 23 cases from Arizona. Traceback activities identified pomegranate seeds from Turkey as the likely source of this outbreak. Townsend Farms recalled the Organic Antioxidant blend of mixed berries on June 4, 2013. Other multistate outbreaks included chicken consumption, leafy green consumption, as well as exposures at restaurants where a specific food source was not able to be identified.

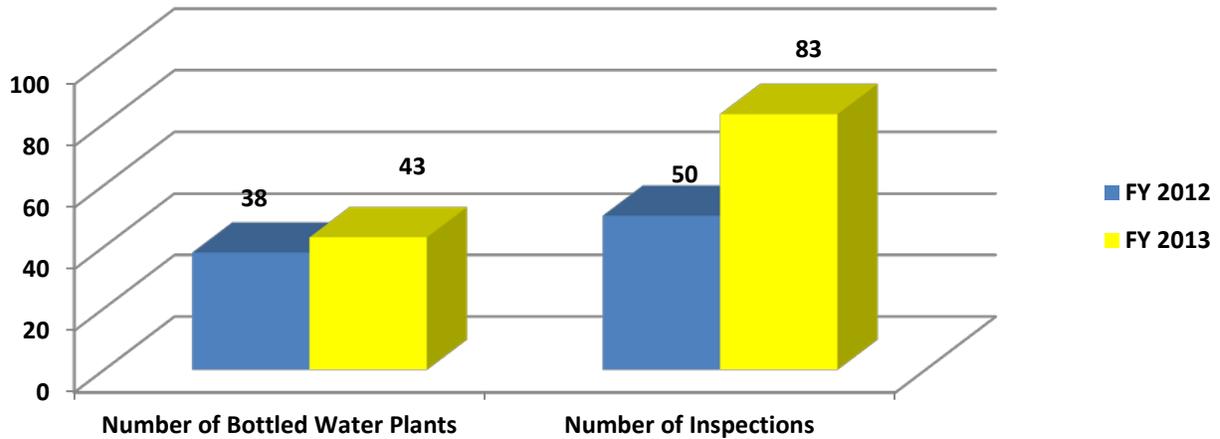
In addition to the above mentioned outbreaks, the FDA listed 192 food recall notices, market withdrawals, and safety alerts in FY2013. The USDA listed 75 food item recalls in FY2013. The quantity of food that USDA reported recovered in these recalls totals more than 3,363,929 pounds.

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

### **2.2 Bottled Water**

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate sanitation practices. There were 43 bottled water facilities in Arizona in FY2013. State and county sanitarians conducted 83 inspections in these facilities during FY2013.

## Bottled Water Plants Number of Facilities & Inspections in Arizona



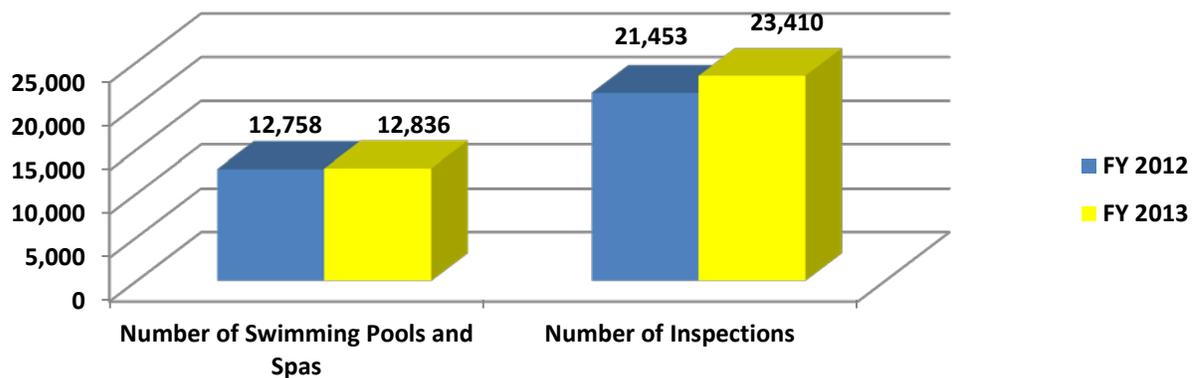
### 2.3 Bathing Places

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.

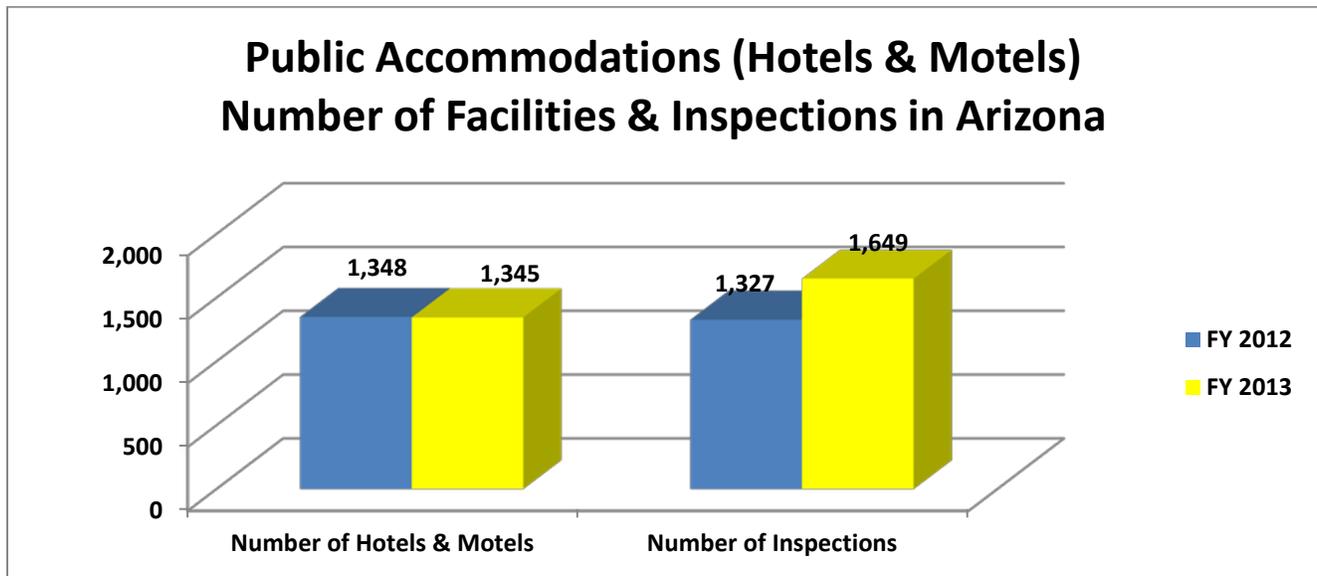
There were 12,836 public and semi-public swimming pools and spas in Arizona in FY2013. State and county officials conducted 23,410 regular bathing place inspections. State and county health departments implemented 1,558 enforcement actions at bathing places in FY2013.

## Swimming Pools and Spas Number of Facilities & Inspections in Arizona



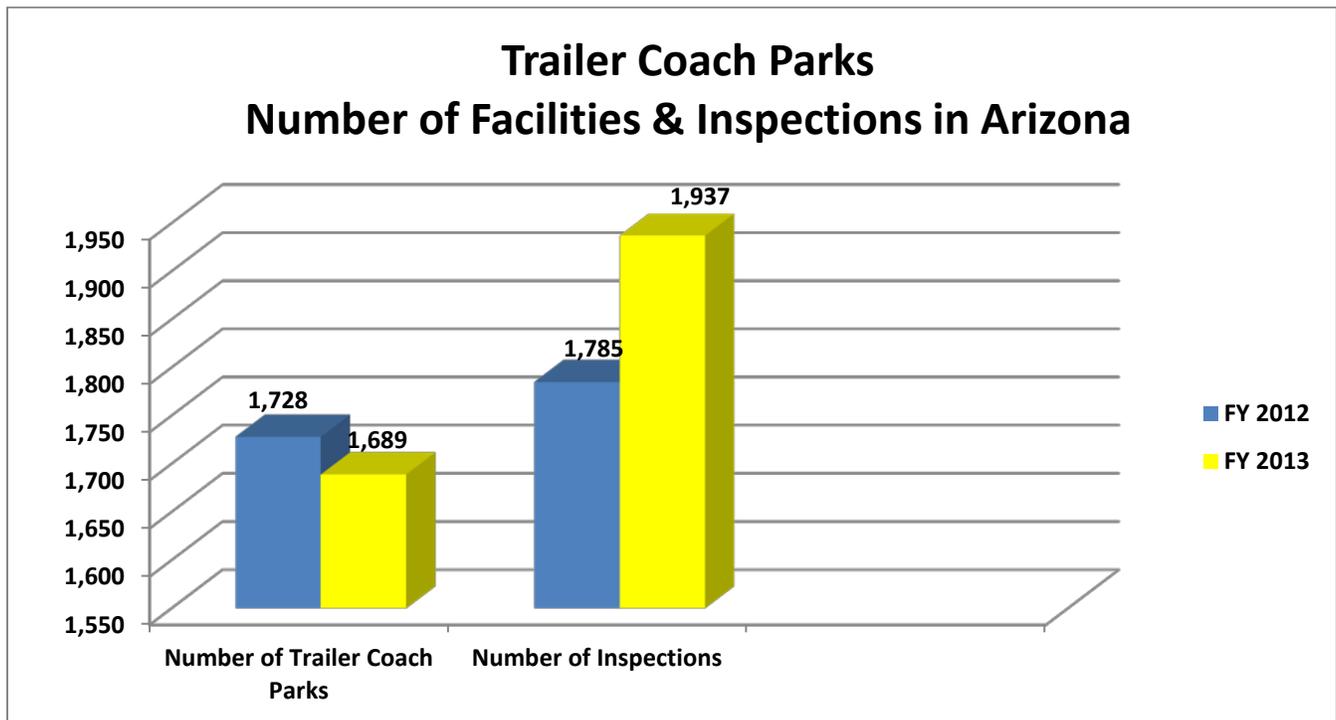
## 2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1,345 public accommodations in Arizona in FY2013. State and county sanitarians conducted 1,649 inspections in these facilities.



## 2.5 Trailer Coach Parks

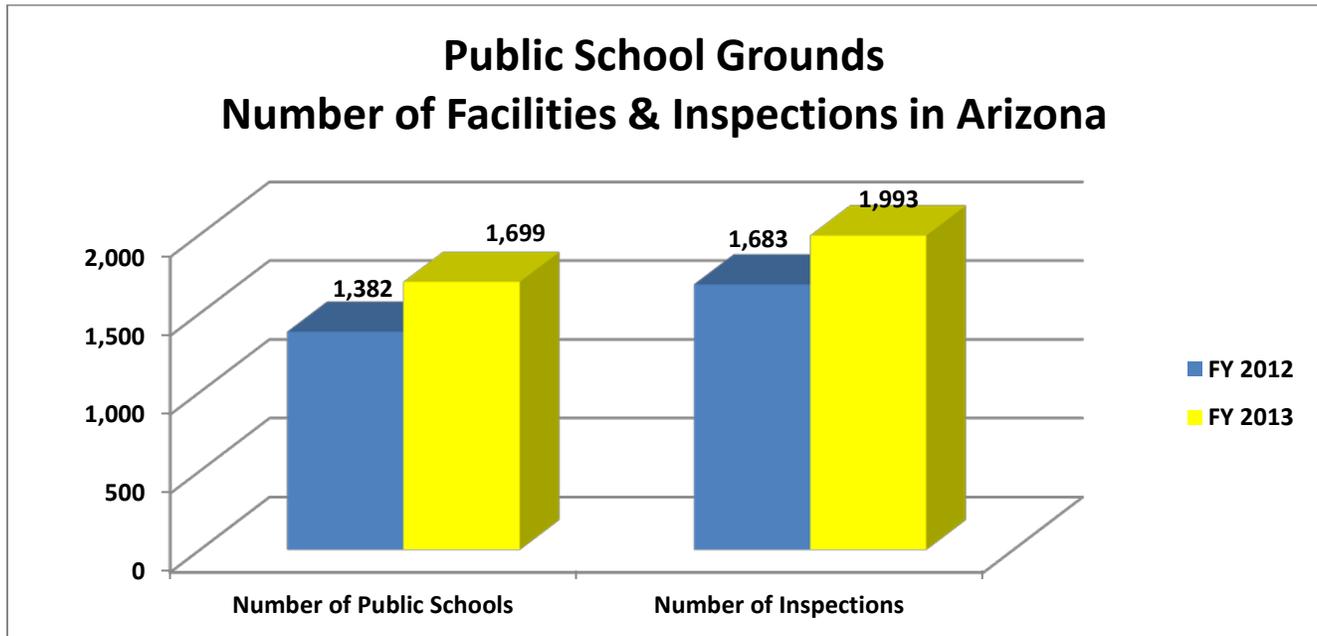
Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1,689 trailer parks in Arizona in FY2013. State and county sanitarians conducted 1,937 inspections in these facilities.



## 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 1,699 public schools in Arizona in FY2013. State and county sanitarians conducted 1,993 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 49 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 136 inspections of children's camps during FY 2013.

## 3.0 Points of Interest

In August and November 2012 there were two outbreaks of botulism in a maximum security prison. Four cases were associated with the first outbreak and 8 were cases associated with the second outbreak. In both instances, the outbreaks were traced back to consumption of illicit prison alcohol made with potatoes. Investigation efforts involved a solid collaboration between the ADHS Office of Environmental Health, ADHS Office of Infectious Disease Services, the State Department of Corrections, the Centers for Disease Control and Prevention, and the local health department.

Another outbreak that demonstrated collaboration between the ADHS Office of Environmental Health, ADHS Office of Infectious Disease Services, the FDA, and the local health department was an outbreak of *Salmonella* Cubana associated with sprout consumption. There were a total of 14 cases nationally and 7 from Arizona. Epidemiologic and traceback activities identified a local Arizona sprout grower as the likely source of this

outbreak. The ADHS Office of Environmental Health accompanied the FDA on a site visit at the grower and assisted with sample collection. Several violations were noted and several samples tested yielded the outbreak strain of *Salmonella*.

Participation has been high in the Arizona Confectionary and Home-baked Goods Program with numbers approaching 2500 registrants, statewide, at the close of the fiscal year (June 30, 2013). The Program continues to be a huge success allowing for employment and skill development opportunities in a safe environment where food preparation is limited to not potentially hazardous foods that are properly labeled to reflect the home-based production and contents of the product. As part of the routine communications with those engaged in the Program, the ADHS Food Safety and Environmental Services Program sends out food safety tips and recipes along with information about local concerns, such as potential changes in county regulations. The Program allows for the sale of the registrants' products through many avenues including retail establishments and other venues such as farmer's markets and fairs.

Proper nutrition is one of the Winnable Battles within the ADHS Strategic Plan and school and community gardens provide an excellent means of improving nutrition for Arizonans. Last year saw the beginning of an inspection program, by ADHS, for school and community gardens. The inspectors were trained in Good Handling Practices and Good Agricultural Practices (GHP/GAP) so that schools and communities could be educated on the benefits of gardens. Through the inspection process, food produced in school and community gardens could be served to school children and community members since it would meet the approved source provision of the Food Code. As the Program expands during the next year, ADHS will provide guidance, based on input from partners in Pima County, on the use of rainwater and composting to facilitate efficiency in growing while maintaining high standards for food safety.

#### **4.0 Registration and Training of Sanitarians**

Arizona law requires that 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 Sanitarians' Council (Council). The Council provides for the classification of sanitarians, standards for sanitarians, and provides for the examination of applicants for registration as sanitarians. In January 2013, the Council began administering the National Environmental Health Association's (NEHA) RS/REHS Environmental Health Proficiency Exam. This exam is a two-booklet examination containing 250 objective, multiple choice questions developed by NEHA. The exam covers topics such as food protection, general environmental health, wastewater, air quality and noise, and occupational safety and health, to name a few. During FY 2013, sixty one (61) applicants sat for the registration exam. Thirty two (32) applicants (52%) passed the examination and became registered as sanitarians. In FY2013, four hundred seventy five (475) 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 180 Registered Sanitarian FTEs employed at the 15 Arizona county health departments and ADHS. Several 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 FY2013. Training opportunities were provided by the ADHS Office of Environmental Health, the ADHS Office of Infectious Disease Services, the University of Arizona, the Arizona Environmental Health Association, and the Arizona County Directors of Environmental Health Services Association 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.

## 5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS and ASU conducted a total of 116,624 inspections for all categories at 51,962 regulated facilities during FY2013. A total of 180 Registered Sanitarians FTEs and 14.5 Sanitarian Aide FTEs were involved in food safety programs at State and local agencies
- There were 41,985 (including temporary) food establishments in Arizona and 108,315 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 sends 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 and processing 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 FY2013 has demonstrated the growth of various organisms. Some examples of recalled foods are onions, cantaloupes, pomegranate seeds, and various cheeses.
- 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

## Permitted Establishments and Related Activity Totals

\* Performed by ADHS, # = data not available

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
<b>Food Establishments</b>								
Current number of food establishments	178	603	1,130	398	189	62	250	21,153
Limited	28	216	295	81	76	28	118	10,073
Moderate	47	131	253	150	45	19	42	5,168
Complex	103	256	582	167	68	15	90	5,912
Number of routine inspections	242	1,205	2,111	551	395	77	289	63,458
Number of re-inspections	21	116	586	19	9	1	20	4,400
Number of pre-operational inspections	6	104	22	37	13	7	14	6,100
Number of foodborne illness complaints	1	5	34	17	5	0	14	664
Number of non-foodborne illness complaints	13	49	90	34	10	5	12	9,465
Number of compliance proceedings	0	0	4	0	0	0	0	1,328
Number of food items detained/embargoed	0	0	10	0	820.5	0	0	153,819
Number of temp food establishment inspections	28	240	289	111	47	87	161	3,819
<b>Outreach</b>								
Number of presentations	46	1	50	19	2	6	58	56
Number of participants/audience	342	50	4,732	282	287	142	2,325	695
Number of consultations/counseling provided	4	8	2,159	101	66	7	300	2,290
Number of media contacts	0	0	9	0	0	11	5	102
<b>Non-food Related Activities</b>								
Public & semi-public bathing places	2	117	238	28	21	1	31	8,794
Routine inspections	2	234	495	165	44	1	31	14,869
Complaint inspections	0	0	4	20	0	0	0	408
Enforcement actions	0	0	1	1	0	0	0	1,231
Trailer coach parks	0	102	84	0	11	4	172	490
Routine inspections	0	85	96	0	11	4	124	562
Complaint inspections	0	3	1	0	2	0	3	64
Enforcement actions	0	1	0	0	0	0	0	5
Public school grounds	0	58	46	16	*	3	12	946
Routine inspections	0	17	15	30	*	0	12	1,085
Complaint inspections	0	0	1	10	*	0	0	11
Enforcement actions	0	0	0	0	*	0	0	11
Camp grounds	0	0	13	0	0	0	0	5
Routine inspections	0	0	13	0	0	0	0	6
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	2	0	0	0	0	0
Children's camps	3	1	*	8	0	0	0	0
Routine inspections	2	1	*	86	0	0	0	0
Complaint inspections	0	0	*	4	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	22	96	177	40	12	0	24	450
Routine inspections	35	71	172	69	12	0	25	706
Complaint inspections	1	1	50	12	3	0	2	113
Enforcement actions	0	0	0	0	0	0	0	15
Bottled water	0	1	1	0	0	0	1	23
Routine inspections	0	2	1	0	0	0	1	52
Complaint inspections	0	0	0	0	0	0	0	1
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	#	#	13	#	#	#	#	#
Routine Inspections	#	#	23	#	#	#	#	#
Complaint inspections	#	#	1	#	#	#	#	#

\* 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	1,356	593	4,404	956	295	1245	890	569
Limited	688	245	855	180	84	170	237	177
Moderate	376	139	1,909	456	64	650	203	155
Complex	292	210	1,640	320	147	425	450	237
Number of routine inspections	1,809	674	8,418	1,704	413	2,758	2,132	1,149
Number of re-inspections	103	0	103	38	20	469	25	61
Number of pre-operational inspections	154	57	202	123	2	249	85	50
Number of foodborne illness complaints	44	2	0	24	0	0	7	1
Number of non-foodborne illness complaints	196	207	695	96	4	105	19	10
Number of compliance proceedings	35	0	0	0	0	1	0	2
Number of food items detained/embargoed	0	0	0	0	0	0	0	86
Number of temp food establishment inspections	409	56	1,743	259	0	211	94	160
<b>Outreach</b>								
Number of presentations	182	1	42	0	19	354	28	17
Number of participants/audience	4,465	2	1,625	0	235	7,815	124	678
Number of consultations/counseling provided	1,000	88	32	122	0	314	287	576
Number of media contacts	5	0	75	0	5	0	5	0
<b>Non-food Related Activities</b>								
Public & semi-public bathing places	265	39	2,518	289	43	198	234	18
Routine inspections	400	39	5,094	536	28	946	405	121
Complaint inspections	19	0	153	15	1	5	4	0
Enforcement actions	3	0	319	0	0	0	0	3
Trailer coach parks	102	41	407	59	21	0	196	0
Routine inspections	103	24	437	60	20	0	411	0
Complaint inspections	5	0	21	3	1	0	3	0
Enforcement actions	2	0	7	0	0	0	0	0
Public school grounds	54	28	250	111	31	80	60	4
Routine inspections	56	56	280	227	37	81	92	5
Complaint inspections	3	0	6	0	0	3	1	0
Enforcement actions	0	0	14	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	3	1	23	0	4
Routine inspections	0	6	0	5	1	30	0	5
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	87	44	179	34	20	115	45	0
Routine inspections	77	31	183	37	25	133	73	0
Complaint inspections	22	8	35	4	0	10	2	0
Enforcement actions	4	0	1	0	0	0	0	0
Bottled water	4	1	2	1	0	2	7	0
Routine inspections	6	2	8	0	0	4	7	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	1	0	0	0	0	0	0	0
Body Art Parlors	#	#	#	#	#	#	#	#
Routine Inspections	#	#	#	#	#	#	#	#
Complaint inspections	#	#	#	#	#	#	#	#

## Appendix B

### Average Number of Inspections per Facility Type (Goal is Two per Year)

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
<b>Food Establishments</b>								
Limited	28	216	295	81	76	28	118	10,073
Moderate	47	131	253	150	45	19	42	5,168
Complex	103	256	582	167	68	15	90	5,912
<b>Food Establishment Inspections</b>								
Limited	42	431	426	84	141	28	117	20,041
Moderate	66	262	312	201	90	19	52	18,756
Complex	134	512	1,373	266	164	30	120	24,661
<b>Ratio of Food Establishment Inspections to Food Establishments by Complexity</b>								
Limited	1.50	2.00	1.44	1.04	1.86	1.00	0.99	1.99
Moderate	1.40	2.00	1.23	1.34	2.00	1.00	1.24	3.63
Complex	1.30	2.00	2.36	1.59	2.41	2.00	1.33	4.17

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
<b>Food Establishments</b>								
Limited	688	245	855	180	84	170	237	177
Moderate	376	139	1,909	456	64	650	203	155
Complex	292	210	1,640	320	147	425	450	237
<b>Food Establishment Inspections</b>								
Limited	822	209	733	192	113	371	643	244
Moderate	608	128	3,501	768	94	1,212	586	360
Complex	379	337	4,184	744	206	1,175	903	545
<b>Ratio of Food Establishment Inspections to Food Establishments by Complexity</b>								
Limited	1.19	0.85	0.86	1.07	1.35	2.18	2.71	1.38
Moderate	1.62	0.92	1.83	1.68	1.47	1.86	2.89	2.32
Complex	1.30	1.60	2.55	2.33	1.40	2.76	2.01	2.30

## Appendix C

### Registered Sanitarians and Sanitarian Aide Totals by Jurisdiction in FY2013

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS/ASU	6.5	0
Apache County	2	0
Cochise County	4	2
Coconino County	7.5	0
Gila County	1	0
Graham County	2	0
Greenlee County	1	0
La Paz County	2	1.5
Maricopa County	105	0
Mohave County	6	3
Navajo County	2	0
Pima County	23	3
Pinal County	7	0
Santa Cruz County	2	1
Yavapai County	4	4
Yuma County	5	0
<b>Totals</b>	180	14.5