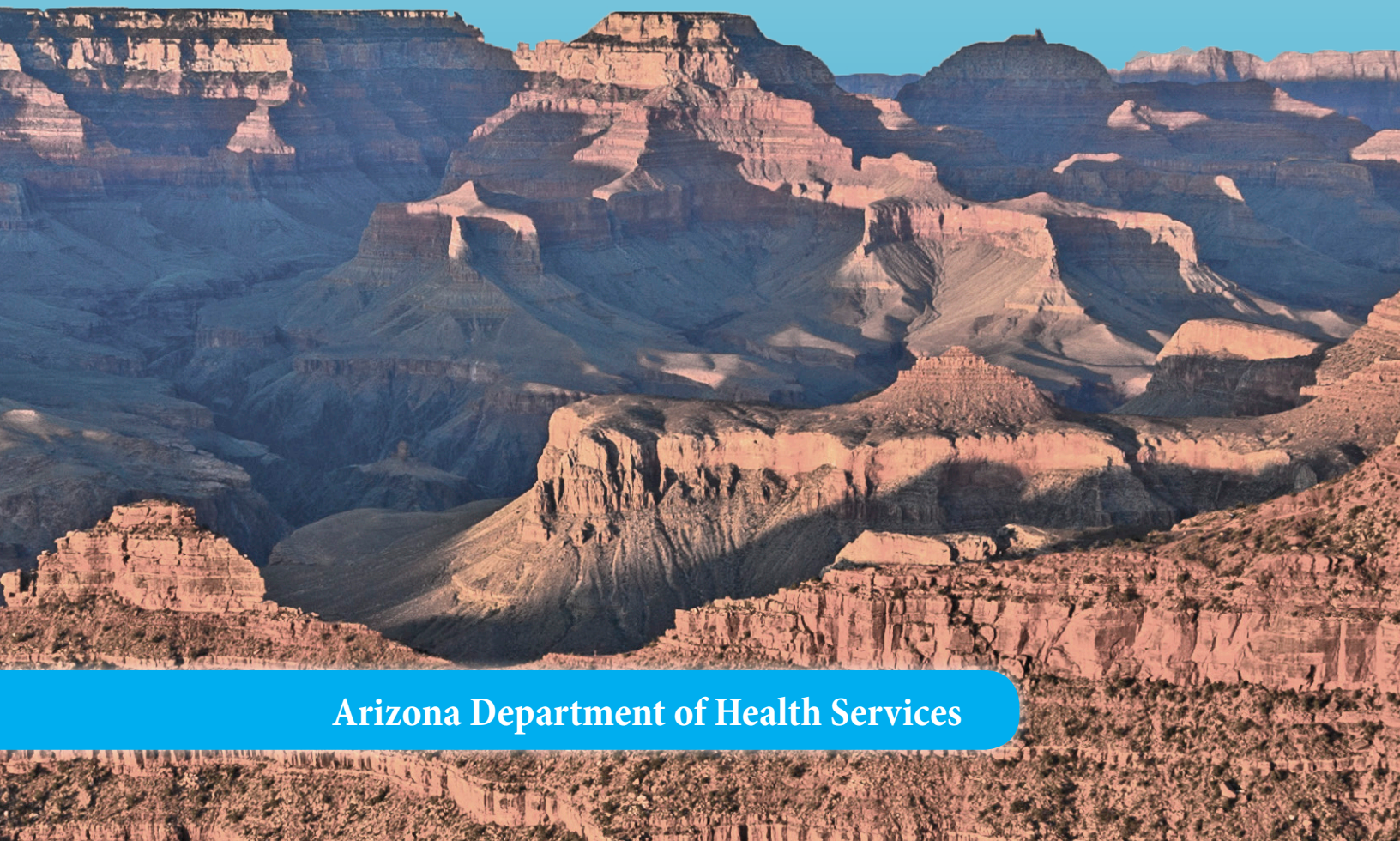
Food Safety and Environmental Services

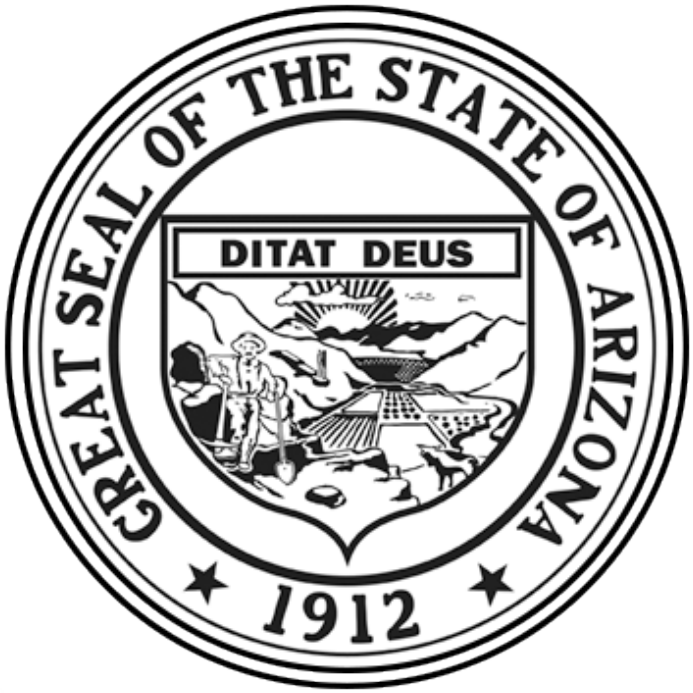
Annual Report Fiscal Year 2015

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



Arizona Department of Health Services

This page has intentionally been left blank.



Douglas A. Ducey, Governor
State of Arizona

Cara M. Christ, *Director*
Arizona Department of Health Services

ARIZONA DEPARTMENT OF HEALTH SERVICES
Bureau of Epidemiology and Disease Control

Office of Environmental Health
Food Safety and Environmental Services Section
150 N. 18th Avenue, Suite 140
Phoenix, Arizona 85007-3245
(602) 364-3122

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

Table of Contents

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), trailer coach parks, 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 as specified in A.A.C. R9-16-408. There were 168 Registered Sanitarian Full Time Employees (FTEs) and 15.5 Sanitarian Aide FTEs employed with the 15 Arizona county health departments and ADHS that were engaged in a public health sanitation program in Arizona during FY2015.

The following are highlights of FY2015 activities.

- There were 33,217 food establishments in Arizona and 80,484 food safety related inspections (routine and re-inspections) that were conducted at these establishments.
- Pre-operational inspections at food establishments totaled 7,237 and an additional 8,499 inspections were conducted at temporary food establishments.
- In addition to food establishments, a total of 29,007 routine inspections were conducted at 17,748 regulated facilities that include public accommodations, trailer coach parks, children's camps, campgrounds, public schools, and public and semi-public bathing places.
- Twelve (12) 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 retail food regulatory programs.
- There were 1,095 foodborne illness complaints received by county health departments and ADHS in FY2015. This represents an increase of 38% from FY2014.
- The total number of foodborne illness and non-foodborne illness complaints reached 8,971.
- The FDA issued 304 food recall press releases and public notices associated with FDA-regulated products in FY2015.
- The United State Department of Agriculture (USDA) issued 149 recall notices over FY2015. Approximately 644,861 pounds of food, associated with these recalls, were recovered nationwide.

Arizona Department of Health Services – Phoenix, Arizona

1.0

Introduction

The Food Safety and Environmental Services (FS&ES) Program in the Office of Environmental Health at ADHS is responsible for the 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 FS&ES 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 FS&ES Program administers a statewide public health sanitation program which includes food safety, bottled water, public accommodations (i.e. hotels and motels), trailer coach parks, children's camps, campgrounds, public schools, and public and semi-public bathing places. In addition, the FS&ES Program assists with epidemiological investigations, interprets public health sanitation laws and rules for Arizona county health departments, and establishes and maintains liaisons with federal, state, and local agencies.

2.0

FY2015 Activities

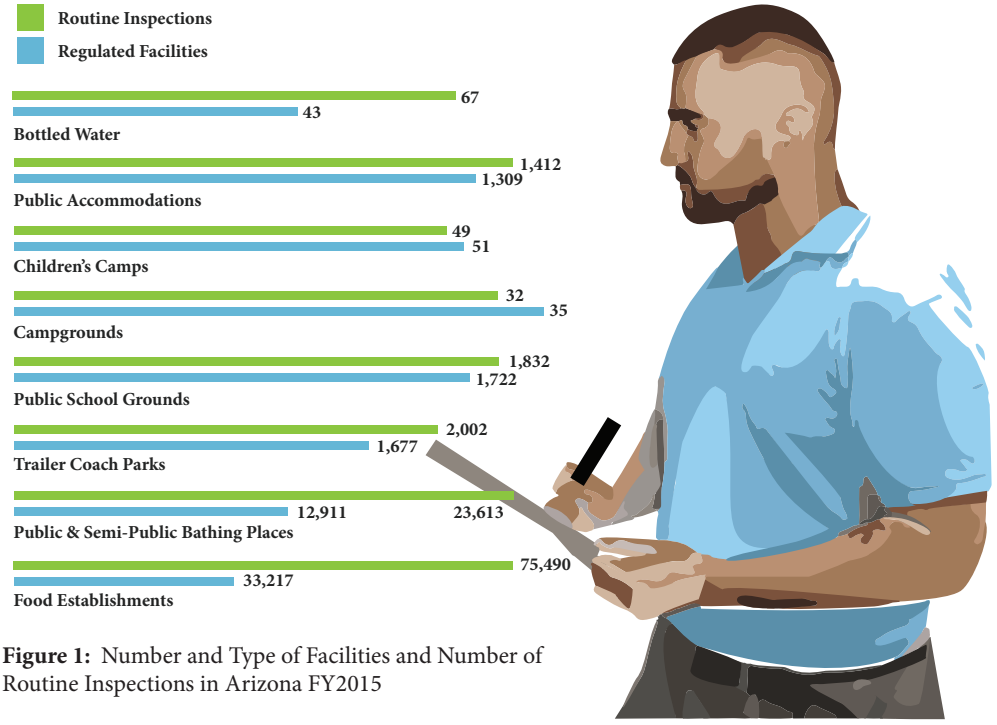


Figure 1: Number and Type of Facilities and Number of Routine Inspections in Arizona FY2015

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 with delegated responsibilities are required to perform duties in accordance with conditions outlined in their specific delegation agreement with ADHS. Annual reports are submitted by each county health department summarizing their program activities over the fiscal year, as required by their delegation agreements.

Facilities regulated by the State and counties include various types of retail food establishments, bottled water facilities, public accommodations (i.e. hotels and motels), trailer coach parks, children's camps, campgrounds, public school grounds, and public and semi-public bathing places. As prescribed by A.A.C. R9-16-408, 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 under the direct supervision of an Arizona Registered Sanitarian. One hundred sixty-eight (168) Registered Sanitarian FTEs and 15.5 Sanitarian Aide FTEs at ADHS and the 15 Arizona county health departments conducted a total of 104,297 routine inspections at 50,965 of the following regulated facilities in Arizona during FY2015.

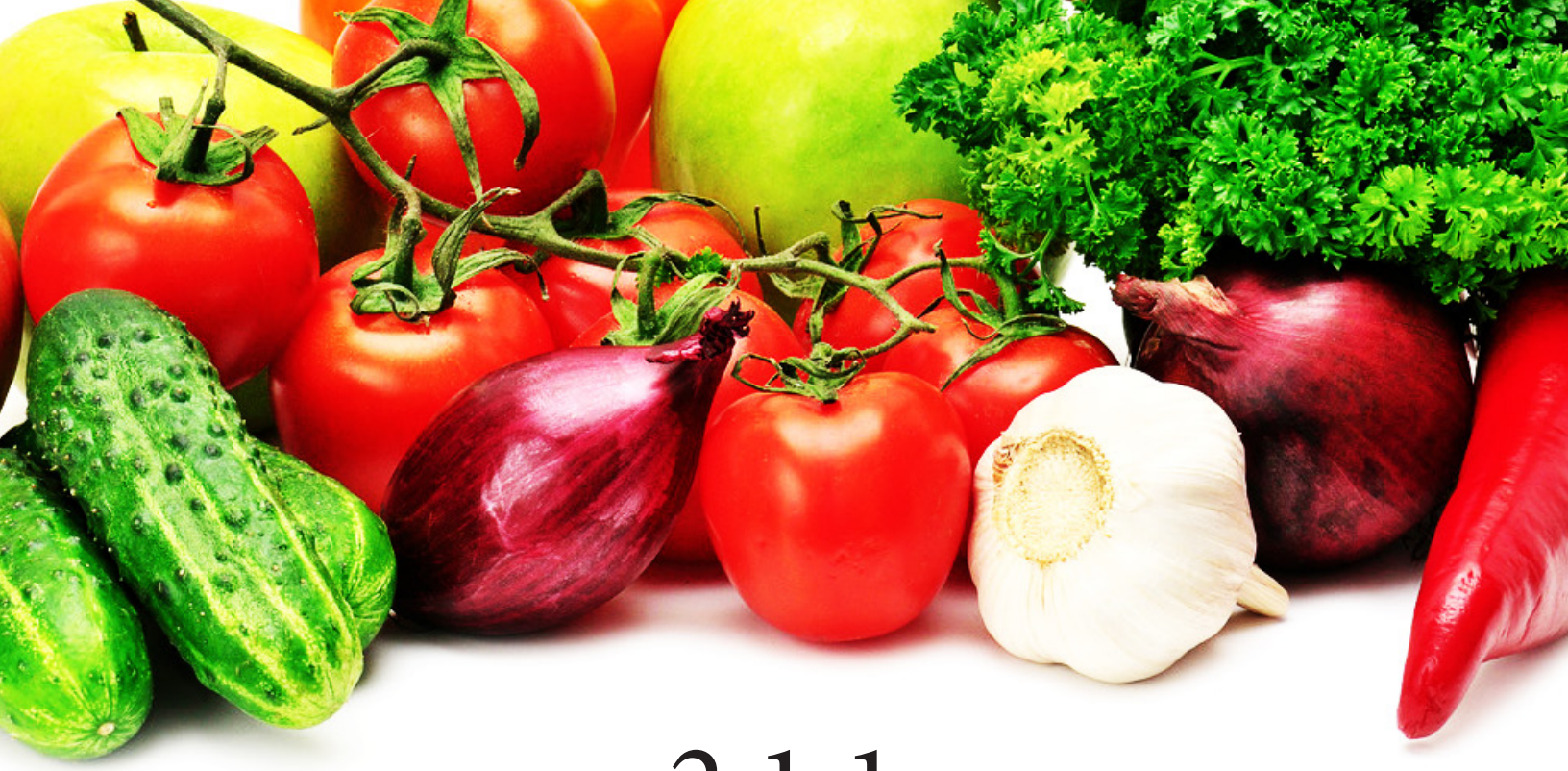
2.1

Food Safety

ADHS and the county health departments' food safety inspection programs are imperative towards preventing foodborne illness. The Centers for Disease Control and Prevention (CDC) estimates that 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths occur in the United States annually from foodborne illness with an estimated cost between $10-83 billion resulting from pain, suffering, medical costs, and reduced productivity. The county health departments have experienced challenges in recent years towards maintaining their capacity to conduct the required inspections and respond to incidents of foodborne illness. In response to these challenges, several counties have joined the nationwide trend towards conducting risk-based inspections and placing greater emphasis in promoting active managerial control within regulated establishments. This approach ensures that inspections are conducted in an efficient manner, with focus on the evaluation of foodborne illness risk factors that include the following:

- Improper holding temperatures,
- Inadequate cooking,
- Contaminated equipment,
- Food from unsafe sources, and
- Poor personal hygiene.

In addition to risk-based inspections, county health departments are providing educational materials and information to operators to assist them in developing proactive food safety systems instead of resorting to a reactive approach to violations identified during an inspection. This approach to food safety is one that has been welcomed by industry and regulators as a proactive approach towards preventing foodborne illness and protecting the public's health.



2.1.1

Inspection Programs

Retail food establishments that include restaurants, food markets, mobile food units, food processors, prison and jail food service facilities, food warehouses, bakeries, and school cafeterias are routinely inspected to evaluate food safety practices. There were 33,217 regulated food establishments in Arizona during FY2015, a decrease of 1.6% from the previous year. State and county Registered Sanitarians and Sanitarian Aides conducted 80,434 food safety inspections (routine and re-inspections) at these establishments.

A classification system categorizes food establishments by the complexity of the food service operation, which includes factors such as the types of food served, the preparation processes used, and potential food safety risks. The inspection frequency of establishments is then determined by the assigned category. Food service facilities engaging in complex food preparation methods and activities may require more frequent comprehensive inspections in order to evaluate the level of compliance with applicable food safety regulations. Using a classification system allocates resources, including inspection staff, primarily to high-risk establishments that pose the greatest risk for foodborne illnesses. The classification categories used are:

Complex Facility

- Prepares and holds hot or cold food for more than 12 hours before serving; and/or
- Cooks and cools a significant number of foods during the food handling process; and/or
- Prepares food for off-site service; and/or
- Vacuum packs food; and/or
- Serves a highly susceptible population.

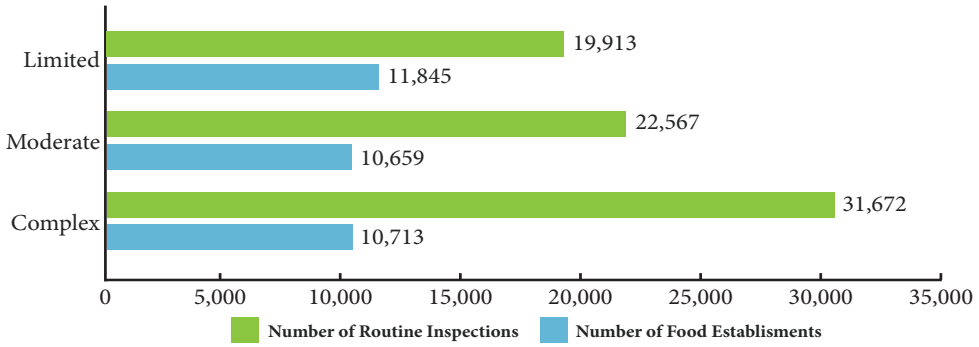


Figure 2: Food Establishments and Routine Inspections by Food Service Complexity FY 2015

Moderate Facility

- 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 Facility

- Only pre-packaged potentially hazardous foods are available or sold; and/or
- Potentially hazardous foods served are commercially pre-packaged in an approved food processing facility; and/or
- Only conducts limited preparation of potentially hazardous foods and beverages; and/or
- Only serves beverages.

Food establishments in Arizona classified as complex and moderate complexity are generally inspected more frequently than limited facilities. On average, there were 1.8 inspections per complex facility, 1.5 inspections per moderate facility, and 1.7 inspections per limited facility. 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 can include staffing shortages, inadequate numbers of Registered Sanitarians on staff, a high rate of staff attrition, and the amount of time and resource investment required to train field staff to conduct all categories of food inspections.

2.1.2

Enforcement

The goal of the food safety inspection program is to achieve compliance with state and local food safety requirements without resorting to compliance proceedings and enforcement actions. Unfortunately, these regulatory actions are sometimes necessary to achieve compliance. During FY2015, 1,001 enforcement actions were taken at food establishments in Arizona that included notices of violation, cease and desist orders, permit suspensions, and citations.

2.1.3

Food Safety Activities in Arizona

ADHS, 12 Arizona counties, and one tribal health department 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. ADHS was awarded a 5-year FDA Cooperative Agreement that provides funding to assist ADHS and the local health departments in assessing their current food safety systems and engaging in strategic planning that will ultimately improve their food safety systems, which align with FDA program standard requirements. FY2015 Cooperative Agreement funds were used to provide training for the local health departments, purchase food inspection equipment, and to develop educational materials for ADHS and the local health departments to distribute to retail food operators. Training opportunities provided to the counties included the 2013 FDA Food Code, Managing Food Safety, and Risk-Based Inspections at Retail courses. All three courses were facilitated by the FDA Pacific Region Retail Food Specialist.

Travel stipends were made available to participants from Arizona using FDA Cooperative Agreement funds, to provide further incentive to attend these courses.

2013 Food Code Training Course

This course was critical since at least six Arizona Counties have adopted the 2009 or 2013 FDA Food Code and two other counties are in the process of adopting the 2013 FDA Food Code. One attendee thanked ADHS for the course, describing it as "…an excellent course [that] provided me with a great deal of information that will be useful in many aspects of my job." Individuals representing two State agencies, ten Arizona Counties and, members from industry attended the course.

Managing Food Safety Course

This course was designed to provide participants an opportunity to explore the various ways risk-based inspections can be applied in retail and food service establishments and also prepared participants for the Risk-Based Inspection Methods at Retail course. Participants that attended the course represented two State agencies, members from industry, and eight Arizona Counties.

Risk-Based Inspections at Retail Course

This course was essential for Arizona Counties, who are tasked with balancing

increased workloads and inspection demands with less resources and time to conduct comprehensive inspections. This course provided inspectors with training for prioritizing their inspection in a manner that addresses the critically important items that will prevent foodborne illness risk factors and result in the long term correction of out-of-control risk factors. Participants that attended the course represented two State agencies, six Arizona Counties, the City of Pasadena, San Bernardino County, the Colorado Department of Public Health, the Florida Department of Agriculture and Consumer Service, Jersey County (Illinois), and Clackamas County (Oregon). The diversity of agencies represented by attendees provided participants with the opportunity to understand how other jurisdictions organize inspection priorities and address program challenges. One attendee thanked ADHS for making the course available to agencies outside of the state of Arizona and said, "…thank you again for allowing my two staff to attend the training. They learned so much and are excited to share with the team."

Educational Materials

The educational materials developed for ADHS and the local health departments included food safety stickers and a Home Baked & Confectionery Goods handout. An example of the Home Baked & Confectionery Goods Program handout can be found in Figure 3.

Figure 3: Food Safety Educational Materials

2.1.4

Food Safety Regulation Update

The current Arizona Administrative Code rules for food safety are based on the 1999 FDA Model Food Code with modifications to meet Arizona's needs. Mohave County and Yavapai County have adopted the 2009 FDA Food Code. Maricopa County, Pinal County, Gila County, and Cochise County have adopted the 2013 FDA Food Code (see Figure 4). Coconino County and Pima County are working towards the adoption of the 2013 FDA Food Code. Food handler training, including the issuance of a card or license, and manager certification is required in most, but not all, counties. The importance of this information has become apparent since the inception of the ADHS Home Baked & Confectionery Goods Program, which requires a registrant to obtain a food handler card if available in the county in which the registrant resides, and after the passing of legislative changes associated with food service worker training that is provided by the counties. Figures 5, 6 and 7 illustrate the food handler training, food handler card/license, and manager certification requirements, by county. ADHS does not provide food handler training (cards or licensing), nor require manager certification.

Figure 4: Food Safety Regulations by County FY2015

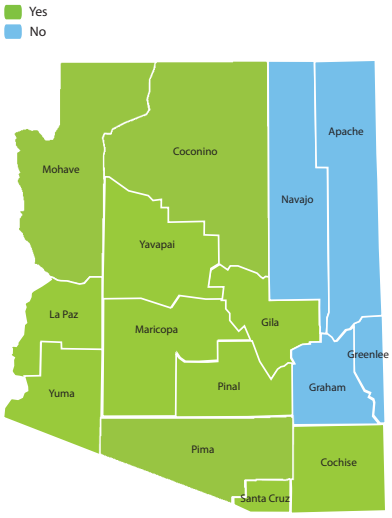


Figure 5: Counties Requiring Food Service Worker Training FY2015

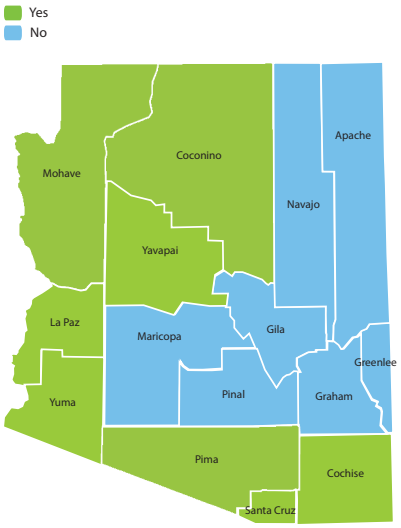


Figure 6: Counties Issuing Food Service Worker Cards/Licenses FY2015

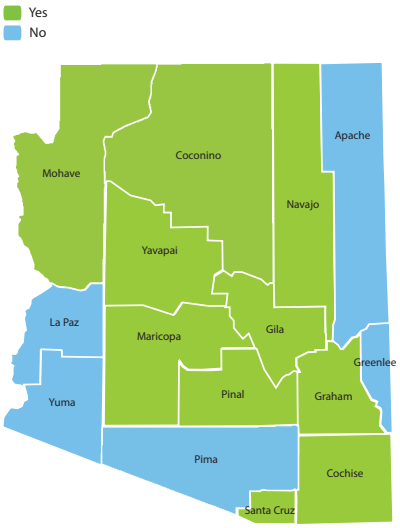


Figure 7: Counties Requiring Manager Certification FY2015

2.1.5
Reports of Foodborne Illnesses

There were 1,095 foodborne illness complaints received by county health departments, ADHS, and ASU in FY2015. This represents an increase of 38% from FY2014. ADHS conducts surveillance for foodborne illnesses and other enteric diseases and assists county health departments in conducting investigations of disease outbreaks. Environmental investigations, including foodborne illness investigations, are conducted whenever gastrointestinal disease is suspected to be associated with the consumption of a food product. Whenever an association between foodborne illnesses and a food establishment is made, a detailed investigation is conducted to evaluate all potential sources of the disease and to identify contributing factors.

The ADHS Infectious Disease Epidemiology Program is responsible for monitoring and controlling infectious diseases. The program provides data and statistics on selected reportable infectious diseases by monitoring disease trends through surveillance and epidemiologic investigations. Data collected by the ADHS Office of Infectious Disease Services (OIDS) over the last five years for confirmed and probable cases of enteric diseases indicate that, while some pathogens are remaining stable, or showing a slight decrease, infections from *Campylobacter*, *Giardia*, *Listeria*, *Salmonella*, and *Vibrio* have increased over the 5-year period (see Table 1 and Figure 8). Therefore, remaining vigilant and maintaining and building capacity to quickly detect and respond to outbreaks of enteric pathogens is essential.

Each year, CDC FoodNet reports on the number of foodborne illnesses from laboratory confirmed cases and the progress made in reaching national goals for reducing foodborne illness. FoodNet also issued the 2014 Food Safety Progress Report. OIDS created a similar Foodborne Illness Progress Report to compare Arizona's performance to

national trends (Figure 9). In addition to reporting the 2013 and 2014 state rate for enteric pathogens, the report card provides the change in rate for each selected pathogen, compares the Arizona rate to the U.S. rate, and provides CDC target rate to strive towards. Lastly, the report card includes important information regarding the number of cases that are estimated to go unreported for each case reported.

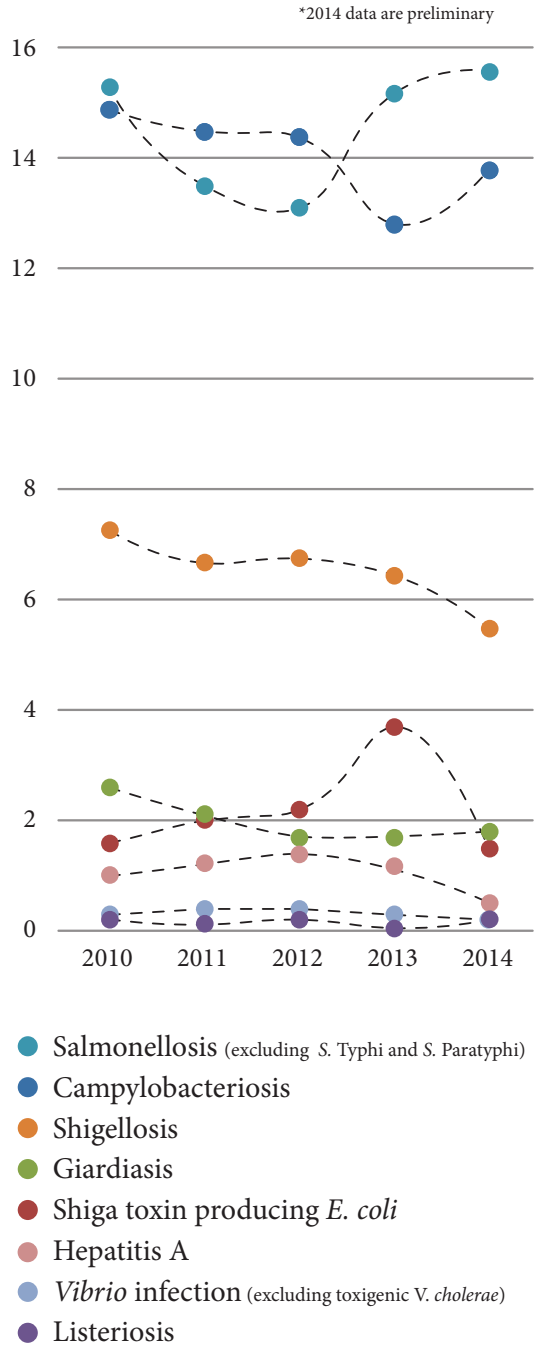


Figure 8: Rate of Reported Cases of Enteric Disease in Arizona by Year (per 100,000).

Pathogen	2010	2011	2012	2013	2014
Campylobacteriosis	954	933	940	846	925
Shiga toxin producing E. coli	73	121	141	246	103
Giardiasis	164	133	113	115	120
Listeriosis	10	8	14	3	14
Salmonellosis (excluding S. Typhi and S. Paratyphi)	992	878	859	1,010	1,044
Shigellosis	462	422	444	428	366
Vibrio infection (excluding toxigenic V. cholerae)	18	26	29	19	36
Hepatitis A	61	77	93	73	36

Table 1: Enteric Diseases in Arizona (Confirmed and Probable Case Counts).

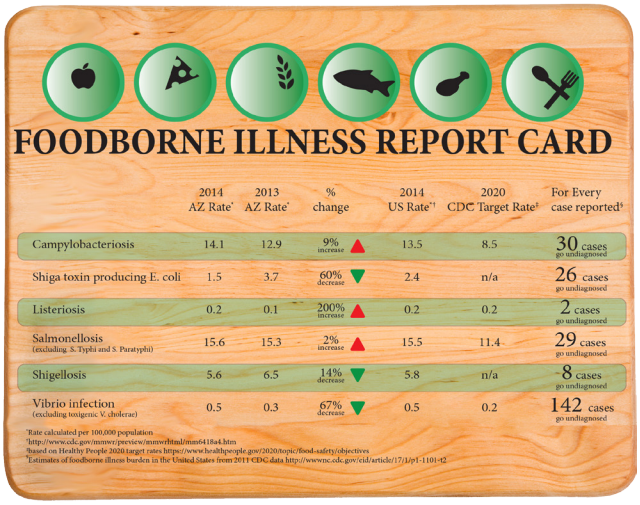


Figure 9: ADHS Foodborne Illness Report Card

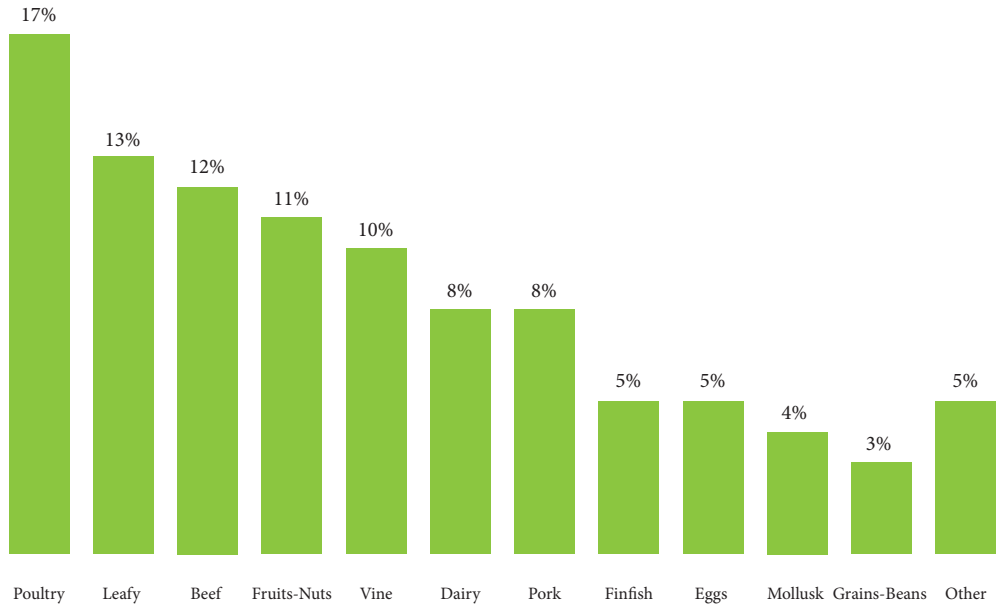
2.1.6

Nationwide Foodborne Illness Outbreaks & Food Recalls

According to the CDC's 2013 Foodborne Disease Outbreak annual report, 439 outbreaks were caused by a single, confirmed agent. Most of these outbreaks were attributed to Norovirus (35%) or *Salmonella*. In addition, 60% of foods associated with an outbreak were prepared in a restaurant. Figure 9 summarizes data presented by the CDC regarding the proportion of outbreak-associated illnesses caused by each food commodity between 1998-2008.

Over FY2015, ADHS investigated 21 foodborne illness outbreaks in Arizona and provided assistance to partner agencies, such as the CDC, for other multistate outbreak investigations that included cases from Arizona. There were two high profile outbreak investigations in which ADHS participated in over FY2015. The first was a multistate outbreak of *Listeria* linked to commercially produced, prepackaged caramel apples made from Bidart Bros. apples. A total of 35 persons infected with the outbreak strain were reported from 12 states. Five (5) of the ill persons were from Arizona. Thirty-four (34) of the 35 cases were hospitalized and Listeriosis contributed to at least 3 of the 7 deaths that were reported. The second was an outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) and *Salmonella* Weltevreden infections linked to frozen raw tuna. A total of 65 people infected with one of the outbreak strains of *Salmonella* Paratyphi

Figure 10: Proportion of Outbreak-Associated Illnesses Caused by Each Food Commodity (1998-2008, CDC)



B variant L(+) tartrate(+) or *Salmonella* Weltevreden were reported from 11 states. Twelve of the cases were from Arizona. Illness onset dates ranged from March 5, 2015 to July 20, 2015. No deaths were reported. In interviews, of 49 ill people for whom information was known, 46 (94%) reported consuming sushi in the days prior to becoming ill. The Maricopa County Environmental Services Department, working with the Arizona State Public Health Laboratory (ASPHL), collected and tested unopened frozen ground tuna products from various retail locations. The ASPHL isolated *Salmonella* Newport in one sample and *Salmonella* Weltevreden in another sample. Osamu Corporation issued two voluntary recalls of frozen yellowfin tuna as a result of this investigation.

Food Recalls

The FDA issued 304 food recalls of FDA-regulated food products in FY2015. The FDA works with industry and state partners to conduct traceback investigations and to issue press releases and public notices about recalls that may pose a significant risk to the public. The FDA regulates all other food products except those under USDA regulation.

The USDA issued 149 recall notices over FY2015. Approximately 644,861 pounds of food, associated with these recalls, were recovered nationwide. The USDA regulates meat, poultry, and certain egg products.

The ADHS FS&ES Program started a new food recall notification process to the County Food Safety Programs in FY2015. Recall information received from the USDA and FDA is reviewed for information pertaining to Arizona.

Class I recalls effecting Arizona are sent out to the counties immediately. Class II, Class III, and Allergy Alerts are sent out as a group at the end of the week. This new approach was implemented in order to assist the counties in prioritizing recall information, as multiple recalls can be issued during a one-week period.

USDA Recalls	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.

Figure 11: USDA Recall Classification

2.2

Bottled Water

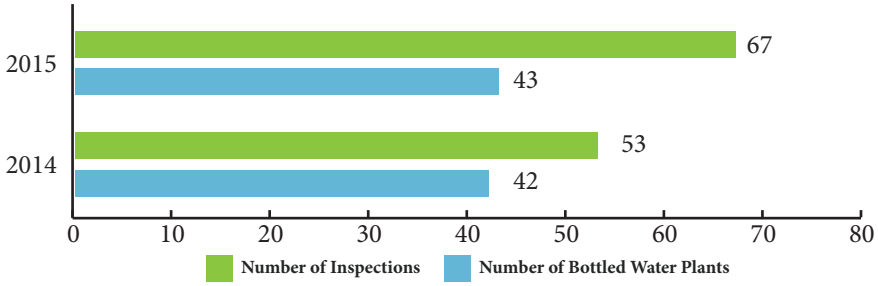


Figure 12: Bottled Water Plans in Arizona

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate sanitation practices. There were 43 bottled water facilities in Arizona and inspection staff conducted 67 inspections in these facilities during FY2015.

2.3

Bathing Places

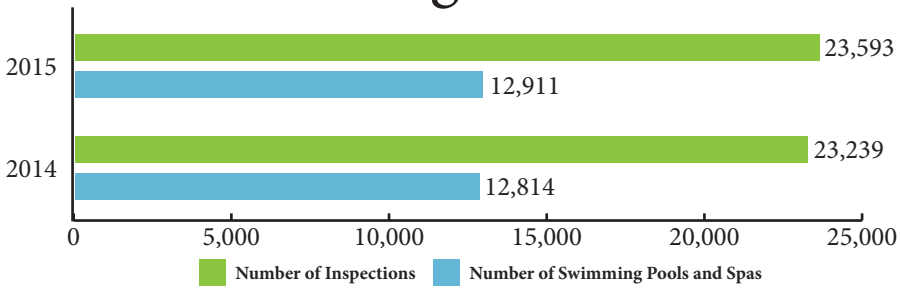


Figure 13: Swimming Pools and Spas in Arizona

Public and semi-public swimming pools and spas are routinely inspected to evaluate compliance with applicable regulations, particularly those associated with the prevention of waterborne illnesses.

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 12,911 public and semi-public swimming pools and spas in Arizona in FY2015. State and county inspection staff conducted 23,593 swimming pool and spa inspections. State and county health departments initiated 1,656 enforcement actions associated with bathing facilities in FY2015.

2.4
Public Accommodations

Figure 14: Public Accommodations in Arizona

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate compliance with required sanitation practices. There were 1,309 public accommodations in Arizona in FY2015. State and county inspection staff conducted 1,392 inspections in these facilities. County health departments initiated 20 enforcement actions associated with public accommodation facilities in FY2015.

2.5
Trailer Coach Parks

Figure 15: Trailer Coach Parks in Arizona

Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, approved sewage connections, and the proper disposal of wastewater. There were 1,677 trailer parks in Arizona in FY2015. State and county inspection staff conducted 1,983 inspections at these facilities. County health departments initiated 68 enforcement actions associated with trailer coach parks in FY2015.

2.6
Public School Grounds

Figure 16: Public School Grounds in Arizona

Public schools, including charter schools, are routinely inspected to evaluate compliance with sanitation requirements. These inspections are focused on sanitation practices that include refuse management, availability of an ample water supply, presence of a minimum number of drinking water fixtures or coolers, availability of clean restrooms, proper sewage disposal, and adherence to animal standards, where applicable.

Cafeterias at the schools are considered food establishments and inspections are conducted under the food safety program (see Section 2.1).

There were 1,722 public and charter schools in Arizona in FY2015. State and county inspection staff conducted 1,832 inspections at these schools. State and county health departments initiated 33 enforcement actions associated with public and charter schools in FY2015.

2.7
Children's Camps

Children's camps are routinely inspected to evaluate compliance with sanitation requirements. The inspections focus primarily on general sanitation associated with garbage and trash removal, restrooms, and sleeping quarters. Separate inspections are conducted of the food service kitchens associated with the camp.

There were 51 children's camps that applied for an annual permit in FY2015. The dates of operation for these camps were varying, with some operating only during the summer months and others only operating a few days per year. State and county inspectors conducted 49 inspections at children's camps during FY2015. There were no enforcement actions initiated at children's camp in FY2015.

3.0

Home Baked & Confectionery Goods Program

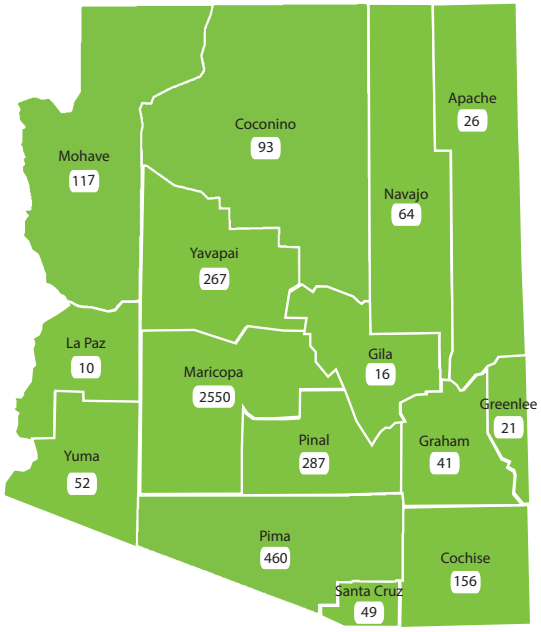


Figure 17: Home Baked & Confectionery Goods Program Registrants, by County FY2015

The Home Baked & Confectionery Goods Program continues to grow, with 4,209 individuals registered at the end of FY2015. The program continues to be a success, providing employment and skill development opportunities in a safe environment. Approved food products continue to be limited to non-potentially hazardous foods that must be labeled with the address and contact information of the registrant, a list of ingredients, and a statement notifying the consumer that the product was made in a private home. If applicable, the label must also include a statement that the product was prepared in a facility for individuals with developmental disabilities. The Program allows for the sale of these products at locations that include permitted food establishments, farmer's markets, and special events. In FY2015, the FS&ES developed the first eNewsletter for the Home Baked & Confectionery Goods Program, which is sent to program registrants and local county partners. The newsletter includes program information, features a home baker of the month, and shares information that would be of interest to home bakers. The eNewsletter has been a huge success, as evidenced by the feedback received from both registrants and the Arizona Counties.

4.0

School & Community Gardens

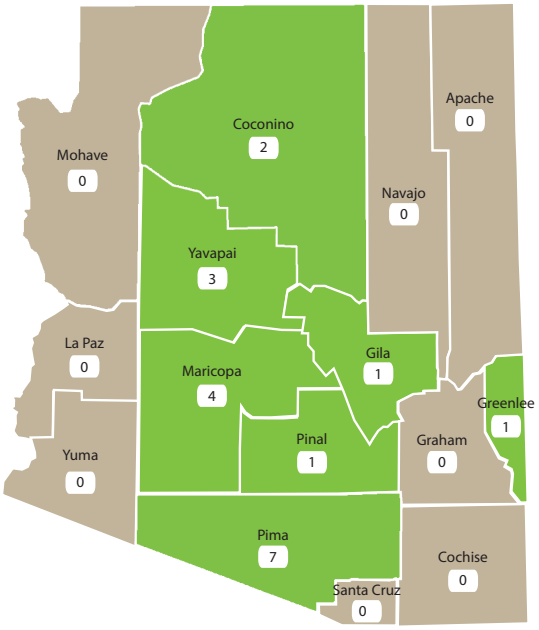


Figure 18: ADHS Certified School and Community Gardens by County, FY 2015

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. The ADHS School and Community Garden Certification Program was initiated in 2012 as an option for schools and community gardens to obtain approval for growing fruits and vegetables in their gardens and using the produce in their onsite school or community kitchens. The ADHS School Garden Sanitarian completed training in Good Handling Practices and Good Agricultural Practices (GHP/GAP) and in turn provides education and guidance to individuals seeking approval for their school or community gardens. The certification process requires that these gardens implement food safety systems to mitigate foodborne illness risks and grow safe produce that can be served to school children and community members. A significant change to the Program in FY2015 included the creation of a streamlined application process, including an updated food safety plan, for applicants. As a result, the number of school gardens increased from 8 gardens in 5 counties in FY2014 to 19 gardens in 7 counties in FY2015.

5.0

Registration and Training of Sanitarians

Arizona law prohibits an individual from being 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) Registered Environmental Health Specialist/ Registered Sanitarian (REHS/RS) Environmental Health Proficiency Exam. This exam is a two-booklet examination containing 250 objective, multiple choice questions developed by NEHA. In July 2014, NEHA began providing an updated REHS/RS Exam that includes new content areas. These main content areas, with percentages allotted to each area, are included below:

- Conducting facility inspections (35%),
- Conducting system inspections (20%),
- Conducting investigations (14%),
- Ensuring compliance (13%),
- Promoting environmental public health awareness (10%), and
- Responding to emergencies (8%).

During FY2015, fifty-five (55) applicants sat for the registration exam. Thirty (30) applicants (55%) passed the examination and became registered as sanitarians. In FY2015, five hundred seventeen (517) 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 168 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 more complex and is more time intensive than previous standardization requirements, reflecting the increased professional nature of the work involved.

5.1

Trainings Offered for Registered Sanitarians

Continuing education is a requirement for annual sanitarian registration renewal. This requirement reflects the importance of providing training opportunities to Registered Sanitarians that are relevant 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 can be challenging due to limited training opportunities and resources to fund time and travel to attend training events.

During FY2015, multiple training opportunities were provided by agencies that include the ADHS Office of Environmental Health, the ADHS Office of Infectious Disease Services, the Arizona Environmental Health Association (AZEHA), and the Arizona County Directors of Environmental Health Services Association. Trainings provided over the fiscal year included the AZEHA Annual Conference, the Annual Arizona Infectious Disease Training and Exercise, an FDA Food Code Course, a Managing Food Safety Course, and a Risk Based Inspections at Retail Course. In addition, the Federal Emergency Management Administration, FDA, CDC and several university programs offered on-line training options for Registered Sanitarians that were unable to travel to the aforementioned training opportunities.

6.0

Summary

All Inspections: Representatives from the 15 Arizona county health departments, ADHS, and ASU conducted a total of 104,497 inspections for all categories at 50,965 regulated facilities during FY2015. A total of 168 Registered Sanitarians FTEs and 15.5 Sanitarian Aide FTEs were involved in food safety programs at State and local agencies.

Food Inspections: There were 42,028 (including temporary) food establishments in Arizona and 97,880 food safety related inspections (i.e. pre-operational, routine, re-inspection, or follow-up inspections) conducted at these establishments.

Recalls: 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 that includes distribution information, specific product lot numbers and product label photos (when available). The USDA also posts recall information of meat and poultry products.

Foodborne Outbreaks: Recent experiences in nationwide foodborne illness outbreak investigations have made it clear that our surveillance, investigation and response system must continue to be improved to provide a rapid response 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 rapid pace and reaches greater distances than ever before. The continued evolution of the worldwide food supply system dramatically increases the challenges of maintaining an effective food safety system. Therefore, it is extremely important to maintain and build capacity in order to ensure a quick response to enteric disease outbreaks within Arizona.

County Health Departments: County health departments are moving towards modifying their food safety systems in a manner that places emphasis on conducting risk-based inspections and promoting active managerial control.

Appendix A

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Food Establishments								
Current number of food establishments	204	649	1,134	392	187	74	280	19,982
Limited	26	199	294	139	74	8	102	8,508
Moderate	71	261	266	127	38	13	95	5,405
Complex	107	189	574	126	75	53	83	6,069
Number of routine inspections	307	1,217	1,816	405	383	197	327	53,638
Number of re-inspections	9	147	461	55	7	17	16	3,163
Number of pre-operational inspections	10	0	255	39	10	20	13	5,760
Number of foodborne illness complaints	2	5	20	11	0	3	5	852
Number of non-foodborne illness complaints	11	22	72	31	6	54	15	6,436
Number of compliance proceedings	0	0	2	0	0	0	0	960
Number of food items detained/embargoed	0	842	24	0	0	0	0	154,919
Number of temporary food establishment inspections	47	291	237	178	38	89	162	3,663
Outreach								
Number of presentations	35	0	102	1	2	10	67	51
Number of participants/audience	375	0	4,934	56	210	203	2,552	588
Number of consultations/counseling provided	8	431	2,822	71	40	300	850	4,145
Number of media contacts	0	0	12	1	1	0	10	106
Non-food Related Activities								
Public & semi-public bathing places	2	112	234	28	22	4	19	8,886
Routine inspections	2	240	288	30	46	6	19	16,382
Complaint inspections	0	0	1	2	0	2	0	410
Enforcement actions	0	0	0	0	0	0	0	1,334
Trailer coach parks	0	89	84	0	12	0	159	494
Routine inspections	0	127	68	0	12	0	42	624
Complaint inspections	0	0	0	0	1	0	0	55
Enforcement actions	0	0	0	0	0	0	0	1
Public school grounds	11	51	46	13	0	0	12	978
Routine inspections	23	66	31	13	0	0	11	1,069
Complaint inspections	0	0	1	0	0	0	0	13
Enforcement actions	0	0	0	0	0	0	0	8
Camp grounds	3	0	13	0	0	0	0	5
Routine inspections	3	0	13	0	0	0	0	5
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	0	9	0	0	0	0
Routine inspections	3	0	0	9	0	0	0	0
Complaint inspections	0	0	0	1	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	24	95	177	38	12	6	25	463
Routine inspections	21	105	188	34	12	12	25	549
Complaint inspections	0	0	45	5	0	12	1	163
Enforcement actions	0	0	0	0	0	0	0	19
Bottled water	0	0	1	0	0	0	1	25
Routine inspections	0	0	1	0	0	0	1	45
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	N/A	N/A	13	N/A	N/A	N/A	N/A	N/A
Routine Inspections	N/A	N/A	18	N/A	N/A	N/A	N/A	N/A
Complaint inspections	N/A	N/A	1	N/A	N/A	N/A	N/A	N/A

Appendix A, continued

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Current number of food establishments	1,309	376	4,520	1,004	318	1,295	883	610
Limited	693	62	809	204	86	80	279	282
Moderate	347	137	2,032	473	65	767	429	133
Complex	269	177	1,679	327	167	448	175	195
Number of routine inspections	1660	345	7,508	2,236	206	2,782	1,205	1,258
Number of re-inspections	138	10	209	129	0	496	29	58
Number of pre-operational inspections	118	38	288	193	37	339	70	47
Number of foodborne illness complaints	27	0	120	32	4	0	13	1
Number of non-foodborne illness complaints	110	25	756	99	10	127	98	4
Number of compliance proceedings	36	0	0	2	0	0	0	1
Number of food items detained/embargoed	5	0	61	11,380	0	0	0	155
Number of temporary food establishment inspections	369	38	2,319	518	38	246	150	116
Outreach								
Number of presentations	212	0	42	16	18	382	3	25
Number of participants/audience	5,050	0	1,555	886	165	8,048	70	863
Number of consultations/counseling provided	1,000	35	15	171	0	496	400	273
Number of media contacts	6	0	64	11	3	0	20	2
Non-food Related Activities								
Public & semi-public bathing places	265	30	2,504	284	43	202	258	18
Routine inspections	214	21	4,445	379	20	1,002	384	135
Complaint inspections	13	0	97	20	2	2	0	0
Enforcement actions	2	0	314	0	0	0	0	6
Trailer coach parks	109	25	401	79	21	0	204	0
Routine inspections	90	16	490	68	4	0	461	0
Complaint inspections	5	7	21	17	1	0	0	0
Enforcement actions	3	0	64	0	0	0	0	0
Public school grounds	58	30	254	96	31	77	60	5
Routine inspections	56	0	319	95	1	80	63	5
Complaint inspections	0	0	12	16	0	3	0	0
Enforcement actions	0	0	25	0	0	0	0	0
Camp grounds	3	10	0	1	0	0	0	0
Routine inspections	3	6	0	2	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	8	0	2	1	24	0	4
Routine inspections	0	5	0	2	0	26	0	4
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	81	0	174	34	23	115	42	0
Routine inspections	68	0	183	36	1	121	57	0
Complaint inspections	24	0	30	7	0	0	0	0
Enforcement actions	0	0	1	0	0	0	0	0
Bottled water	4	0	3	1	0	1	7	0
Routine inspections	4	0	5	2	0	2	7	0
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Body Art Parlors	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Routine Inspections	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Complaint inspections	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

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
Food Establishments								
Limited	26	199	294	139	74	8	102	8,508
Moderate	71	261	266	127	38	13	95	5,405
Complex	107	189	574	126	75	53	83	6,069
Food Establishment Inspections								
Limited	34	236	463	130	141	66	107	16,113
Moderate	95	500	332	108	77	19	122	14,763
Complex	178	481	1,021	167	165	112	98	22,762
Ratio of Food Establishment Inspections to Food Establishments by Complexity								
Limited	1.31	1.19	1.57	0.94	1.91	8.25	1.05	1.89
Moderate	1.34	1.92	1.25	0.85	2.03	1.46	1.28	2.73
Complex	1.66	2.54	1.78	1.33	2.20	2.11	1.18	3.75

	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Limited	693	62	809	204	86	80	279	282
Moderate	347	137	2,032	473	65	767	429	133
Complex	269	177	1,679	327	167	448	175	195
Food Establishment Inspections								
Limited	826	55	774	270	46	155	**	515
Moderate	474	125	3,218	973	38	1,419	**	355
Complex	358	165	3,516	993	122	1,208	**	388
Ratio of Food Establishment Inspections to Food Establishments by Complexity								
Limited	1.19	0.89	0.96	1.32	0.53	1.94	**	1.83
Moderate	1.37	0.91	1.58	2.06	0.58	1.85	**	2.67
Complex	1.33	0.93	2.09	3.04	0.73	2.70	**	1.99

** Not Reported

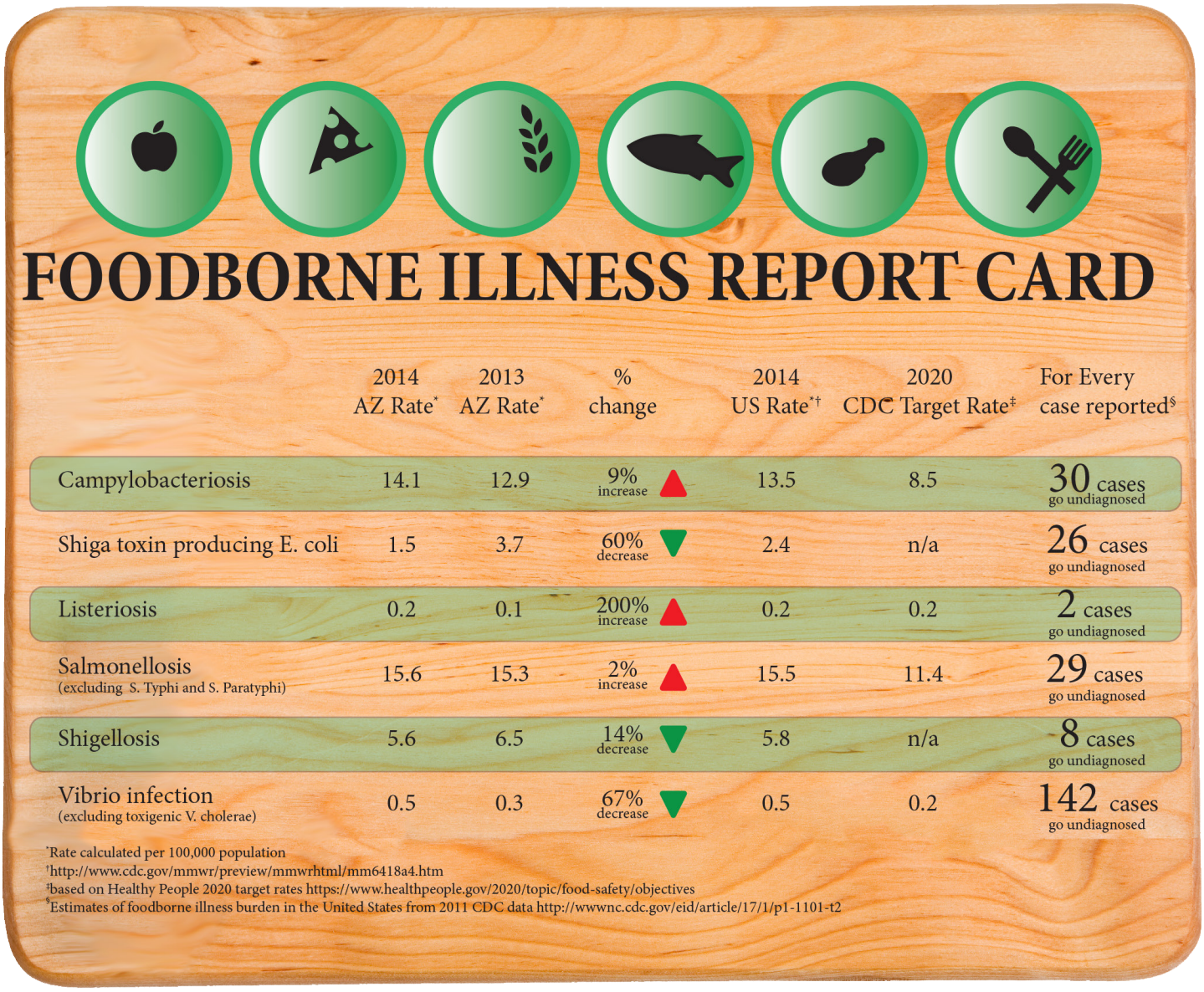
Appendix C

Registered Sanitarians and Sanitarian Aide Totals by Jurisdiction in FY2015

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS/ASU	6.5	0
Apache County	1	0
Cochise County	3	2
Coconino County	8	0
Gila County	2	1
Graham County	2	0
Greenlee County	1	0
La Paz County	1	1.5
Maricopa County	104	0
Mohave County	2	3
Navajo County	1	0
Pima County	20	3
Pinal County	7	0
Santa Cruz County	1.5	1
Yavapai County	4	4
Yuma County	4	0
Totals	168	15.5

Appendix D

Arizona Foodborne Illness Report Card



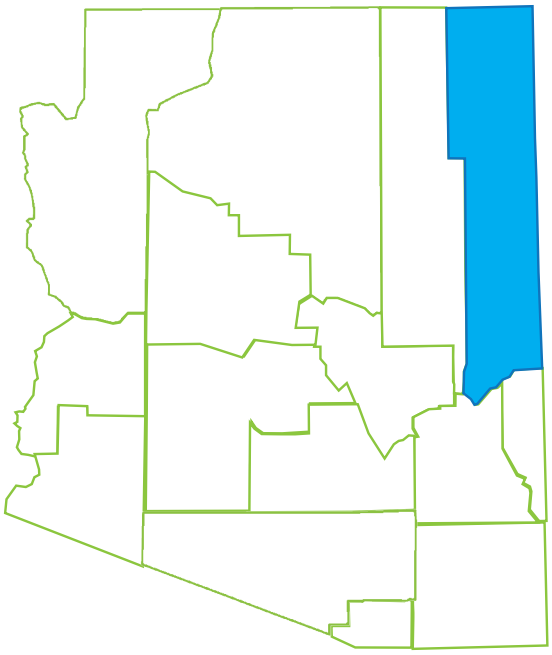
	2014 AZ Rate*	2013 AZ Rate*	% change	2014 US Rate*†	2020 CDC Target Rate‡	For Every case reported§
Campylobacteriosis	14.1	12.9	9% increase ▲	13.5	8.5	30 cases go undiagnosed
Shiga toxin producing E. coli	1.5	3.7	60% decrease ▼	2.4	n/a	26 cases go undiagnosed
Listeriosis	0.2	0.1	200% increase ▲	0.2	0.2	2 cases go undiagnosed
Salmonellosis (excluding S. Typhi and S. Paratyphi)	15.6	15.3	2% increase ▲	15.5	11.4	29 cases go undiagnosed
Shigellosis	5.6	6.5	14% decrease ▼	5.8	n/a	8 cases go undiagnosed
Vibrio infection (excluding toxigenic V. cholerae)	0.5	0.3	67% decrease ▼	0.5	0.2	142 cases go undiagnosed

*Rate calculated per 100,000 population
†http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6418a4.htm
‡based on Healthy People 2020 target rates https://www.healthpeople.gov/2020/topic/food-safety/objectives
§Estimates of foodborne illness burden in the United States from 2011 CDC data http://wwwnc.cdc.gov/eid/article/17/1/p1-1101-t2

Appendix E

Apache County

County Seat	St. Johns
Population	73,195
Size	11,197 sq. miles
Number of Sanitarians	1
Sanitarian Aides	0
Food Establishments	204
Bathing Places	2
Trailer Coach Parks	0
School Grounds	11
Public Accommodations	24
Total Complaints	13



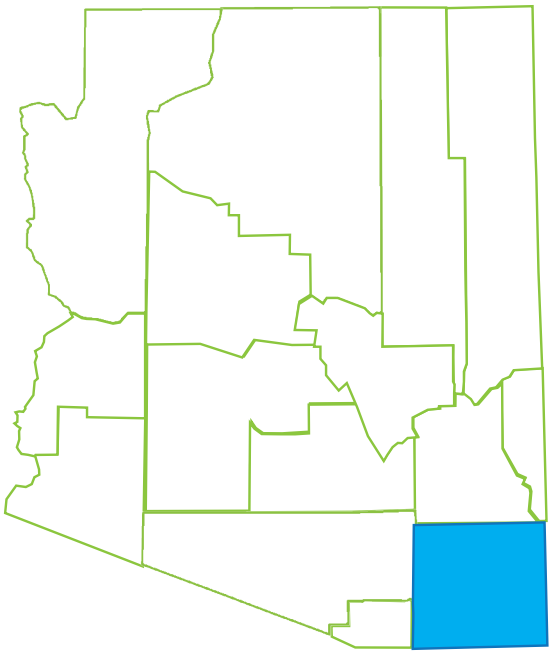
County Reported Highlights:

- Successfully encouraged improvements at the Apache County Fair Food Buildings.

Appendix E, continued

Cochise County

County Seat	Bisbee
Population	132,088
Size	6,165 sq. miles
Number of Sanitarians	3
Sanitarian Aides	2
Food Establishments	649
Bathing Places	112
Trailer Coach Parks	89
School Grounds	51
Public Accommodations	95
Total Complaints	27



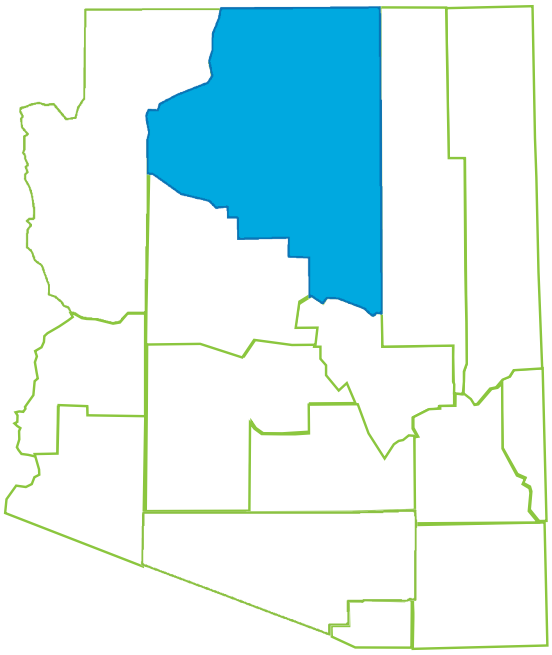
County Reported Highlights:

- Cochise County has continued to focus on ensuring that at least two inspections are completed every fiscal year, prioritizing inspections at high risk establishments.

Appendix E, continued

Coconino County

County Seat	Flagstaff
Population	136,011
Size	18,618 sq. miles
Number of Sanitarians	7 FT, 1 PT
Sanitarian Aides	0
Food Establishments	1134
Bathing Places	234
Trailer Coach Parks	84
School Grounds	46
Public Accommodations	177
Total Complaints	92



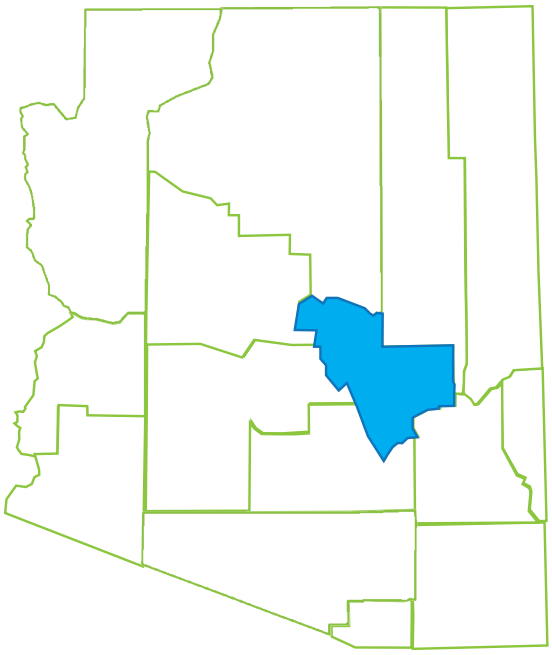
County Reported Highlights:

- The EH Team is currently in the process of adopting the 2013 FDA Food Code.
- The EH Team collaborated with the Grand Canyon Park on acute gastrointestinal outbreaks associated with rafting trips.
- The EH Team partnered with Grand Canyon Park and Northern Arizona University to monitor for Hantavirus, plague, Tick-borne Relapsing Fever and others.
- The EH Team has a Medical Marijuana Edible Ordinance and currently has a grant with ADHS to study edible processing, labeling and packaging.
- The EH Team received two Public Service Awards for a tick-borne relapsing fever investigation and response to plague.
- The EH Team investigated a Tick-borne Relapsing Fever outbreak at a children's camp last August.
- The EH Team presented about foodborne illness at the State School Nurse Consortium.

Appendix E, continued

Gila County

County Seat	Globe
Population	53,144
Size	4,757 sq. miles
Number of Sanitarians	2
Sanitarian Aides	1
Food Establishments	392
Bathing Places	28
Trailer Coach Parks	0
School Grounds	13
Public Accommodations	38
Total Complaints	42



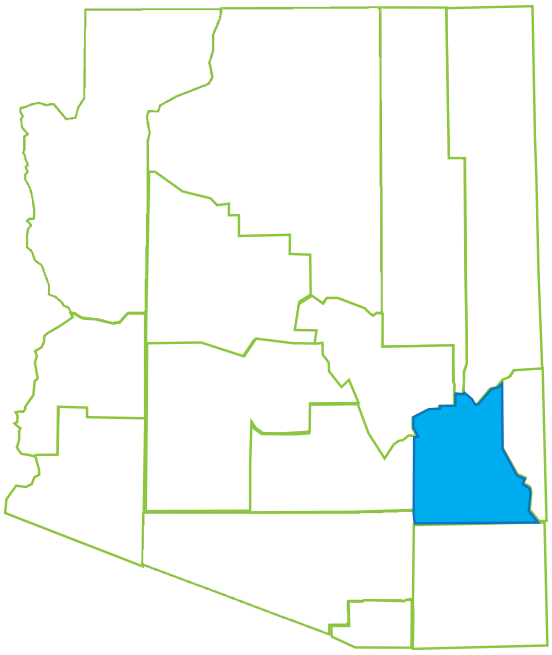
County Reported Highlights:

- During this year Gila County adopted the 2013 FDA Model Food Code.
- Gila County Division of Health and Emergency Management moved to a Risk Based inspection frequency model for our food service establishments to focus our limited resources where we can most effectively address the issue of food safety for our residents and visitors.

Appendix E, continued

Graham County

County Seat	Safford
Population	37,416
Size	4,622 sq. miles
Number of Sanitarians	2
Sanitarian Aides	0
Food Establishments	187
Bathing Places	22
Trailer Coach Parks	12
School Grounds	0
Public Accommodations	12
Total Complaints	6



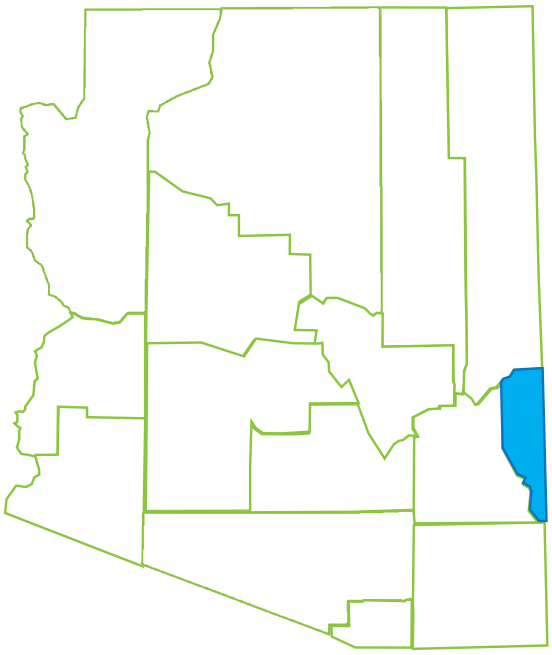
County Reported Highlights:

- The biggest highlight for Graham County Health Department during FY 2014-2015 was the addition of our new Health Director, Brian Douglas. Mr. Douglas is very supportive of the Environmental Health Program and has already directed many changes in hopes of improving the Program in many proactive ways. Brian is committed to the goals of the Food Safety and Sanitation Program here at Graham County and to our partnership with ADHS. We also had a significant presence at the Graham County Health, Safety, and Science Fair where we had a booth to promote and educate the public on food safety and our Program including the Smoke-Free Arizona program.

Appendix E, continued

Greenlee County

County Seat	Clifton
Population	8,802
Size	1,843 sq. miles
Number of Sanitarians	1
Sanitarian Aides	0
Food Establishments	74
Bathing Places	4
Trailer Coach Parks	0
School Grounds	0
Public Accommodations	6
Total Complaints	57



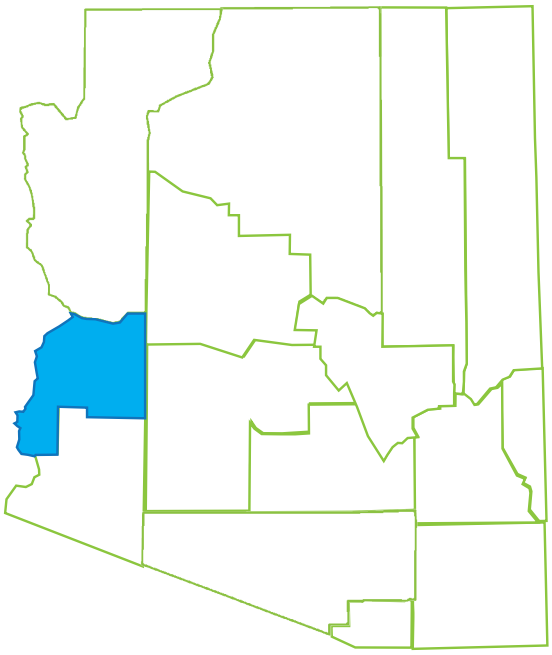
County Reported Highlights:

- Service to the community is the reason for our existence. If we are responsible for insuring a safe food supply in the community, we operate on the idea that everyone who touches food for public consumption should be trained in food safety. Another angle to insure food safety is frequent inspections. This allows the inspector to correct any flaws in the operator's food prep system.

Appendix E, continued

La Paz County

County Seat	Parker
Population	20,281
Size	4,499 sq. miles
Number of Sanitarians	1
Sanitarian Aides	1.5
Food Establishments	280
Bathing Places	19
Trailer Coach Parks	159
School Grounds	12
Public Accommodations	25
Total Complaints	20



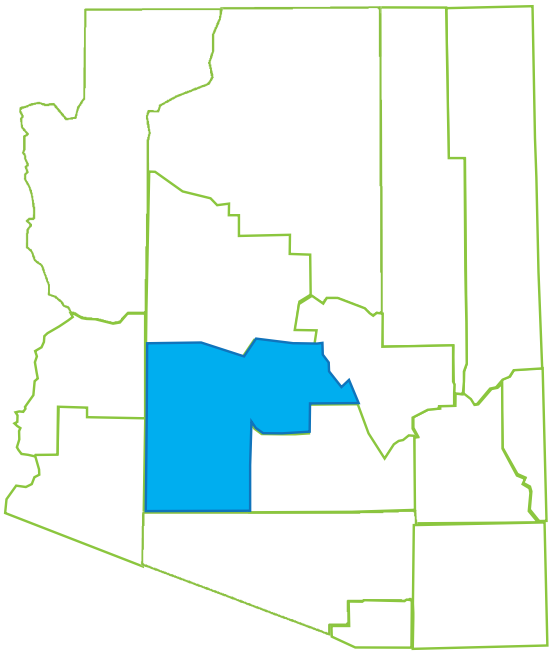
County Reported Highlights:

- The Type A Produce License was dropped, saving staff time on inspections and permitting with minimal effect on revenue.
- 35 Quartzsite Temporary food vendors were changed to Annual Mobile Food Establishments licenses. This will save time in processing paperwork as staff will not have to review applications and plans every year. Instead, the operator will be billed by mail and operate under a Mobile Food Annual license. As a result, the operator will be able to set up and operate immediately without the required application/plan review and preopening inspection for new establishments. Staff will schedule routine inspections for these establishments.
- There were several food establishments with more than one license – bar, food service, deli, meat market, and so on. We combined the licenses into one license. This saves staff and clerical time in billing, filing, and inspections.

Appendix E, continued

Maricopa County

County Seat	Phoenix
Population	3,942,169
Size	9,200 sq. miles
Number of Sanitarians	104
Sanitarian Aides	0
Food Establishments	19,982
Bathing Places	8,886
Trailer Coach Parks	494
School Grounds	978
Public Accommodations	463
Total Complaints	7,288



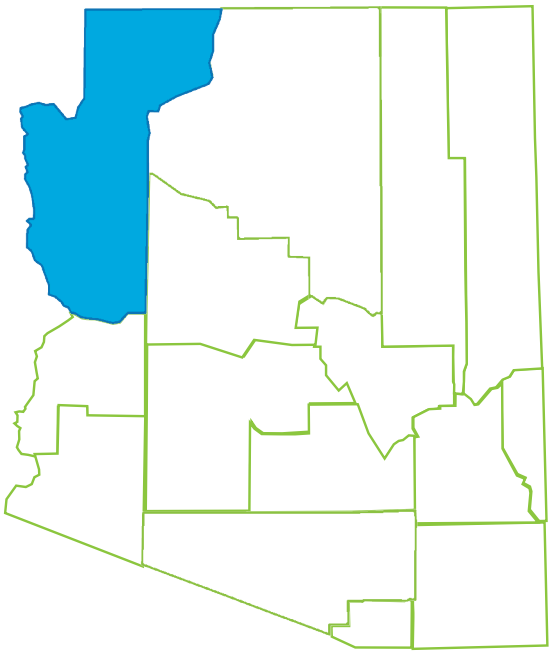
County Reported Highlights:

- **Active Managerial Control (AMC) Course:** MCESD continues to hold Active Managerial Control classes for its permit holders. These AMC courses provide tools to prevent, eliminate, or reduce the occurrence of foodborne illness risk factors and gain a better understanding of their role and responsibility in developing and implementing food safety management systems as well as the attendant benefits. MCESD conducted 32 AMC courses during FY13, with 344 participants. Establishments have shown an 8% reduction in the average number of violations found during the first inspection following attendance at the AMC course.
- **2013 FDA Food Code Adopted:** The 2013 FDA Food Code was adopted and approved by the BOS. Adopts by reference the 2013 FDA Food Code and replaces the previously adopted 2009 FDA Food Code. Applies advanced food protection for the safety of Maricopa County residents. Approved at the 12/10/2014 BOS meeting for immediate effect.
- **2015 NACo Awarded for "Active Managerial Control: Why It Works!":** The Active Managerial Control (AMC) course was developed by the Maricopa County Environmental Services Department (MCESD) to train foodservice industry management on food safety control measures that prevent, eliminate, or reduce the occurrence of foodborne illness risk factors. The AMC course focuses on principles that "Develop Policies, Train Staff, and Verify Results" to help restaurant managers gain better managerial control at their establishments, as well as providing them with tools to help achieve AMC. Feedback from industry management indicates the program has helped, and analysis of data from establishments that have been through the course shows a significant decrease in violations

Appendix E, continued

Mohave County

County Seat	Kingman
Population	203,334
Size	13,311 sq. miles
Number of Sanitarians	2
Sanitarian Aides	3
Food Establishments	1,309
Bathing Places	265
Trailer Coach Parks	106
School Grounds	58
Public Accommodations	81
Total Complaints	137



County Reported Highlights:

- On July 1, 2014 the Mohave County Environmental Health Division (MCEHD) began operating under the 2009 FDA Model Food code.

  In previous years, the MCEHD operated under the Food Code adopted in 2000 by ADHS that was based on the 1999 FDA Model Food Code.

  Efforts to adopt a more updated version of the Food Code started in October 2013 when food establishment operators belonging to the hospitality group in Lake Havasu City and the Chambers in Bullhead City and Kingman were invited to participate in small, focused workshops. A good response was received with the majority in favor of adoption.

  Shortly thereafter, a mass mailing went out to all affected establishments in Mohave County with a copy of the summary of changes, including a survey that could be completed and sent back. Again, a good response was received with the majority of establishments in favor. All changes were posted on the MCEHD website as well.

  In January, the potential changes were presented to the Mohave County Board of Health who voted unanimously to support the adoption of the 2009 FDA Model Food Code.

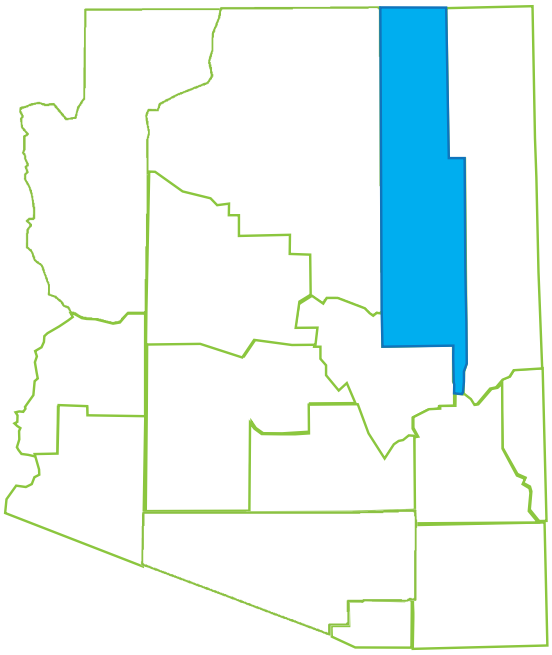
  In February, public meetings were held in Lake Havasu City, Kingman and Bullhead City. Every affected establishment was invited to attend and hear about the proposed changes, ask questions, and voice concerns. Between the three districts, approximately 35 people showed up and again, a high majority was in favor of the changes.

  On May 5, 2014, the new Mohave County Food Code that is based on the 2009 FDA Model Food Code was put before the Mohave County Board of Supervisors and was approved and went into effect on July 1, 2014.

Appendix E, continued

Navajo County

County Seat	Holbrook
Population	107,094
Size	9,950 sq. miles
Number of Sanitarians	1
Sanitarian Aides	0
Food Establishments	376
Bathing Places	30
Trailer Coach Parks	25
School Grounds	30
Public Accommodations	0
Total Complaints	25



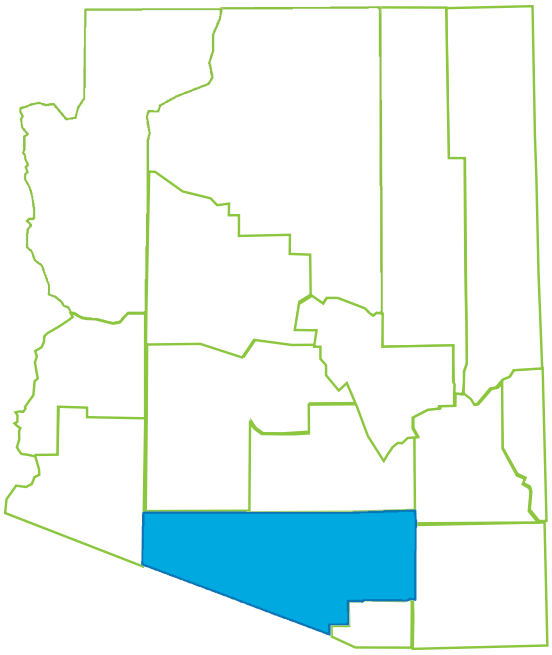
County Reported Highlights:

- Jeff Nafziger is the new Environmental Health Program Manager at the Navajo County Public Health District. Since taking on his new role, Jeff has participated in ADHS organized trainings including the Arizona Vector Control Workshop and the 2013 FDA Food Code Course, and has attended Arizona County Directors of Environmental Health Services Association meetings in order to stay abreast of local issues and to engage with county partners.

Appendix E, continued

Pima County

County Seat	Tucson
Population	992,394
Size	9,187 sq. miles
Number of Sanitarians	20
Sanitarian Aides	3
Food Establishments	4,520
Bathing Places	2,504
Trailer Coach Parks	401
School Grounds	254
Public Accommodations	174
Total Complaints	876



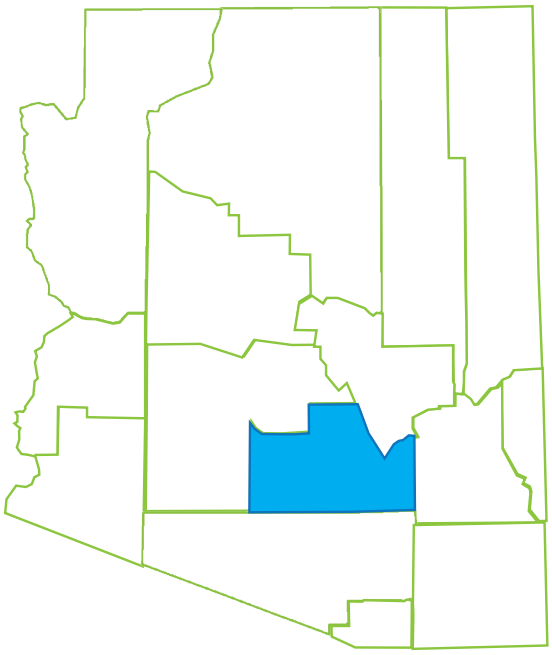
County Reported Highlights:

- During FY14-15 the Pima County Health Department laid the groundwork for adopting the 2013 FDA Food Code.
- Most staff have been trained on the 2013 FDA Food Code.
- Received an Association of Food and Drug Officials grant to assist with training needs.
- The 1983 Samuel J. Crumbine Award won by Pima County was mounted in a place of honor to inspire staff.

Appendix E, continued

Pinal County

County Seat	Florence
Population	387,365
Size	5,365 sq. miles
Number of Sanitarians	7
Sanitarian Aides	0
Food Establishments	1,004
Bathing Places	284
Trailer Coach Parks	79
School Grounds	96
Public Accommodations	34
Total Complaints	131



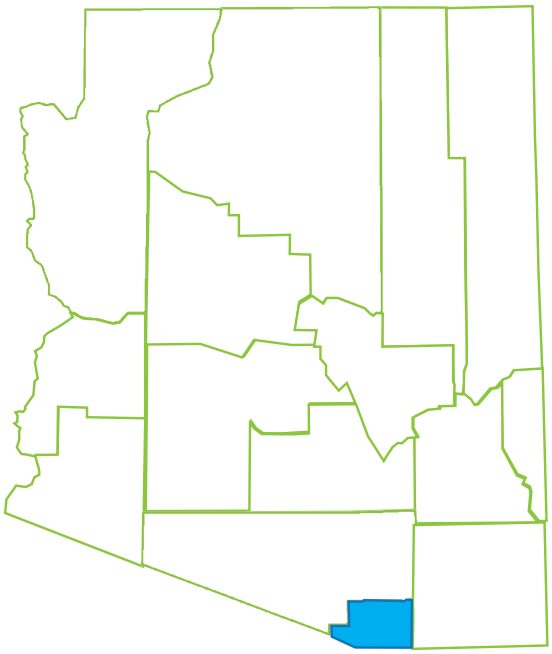
County Reported Highlights:

- A new Pinal County Environmental Health Code was approved by the Board of Supervisors and went into effect on March 1, 2015. Some highlights of this new code include incorporation of the 2013 FDA Food Code, new regulations for animal venues, such as petting zoos, as well as a more comprehensive compliance and enforcement section. The intent of this code revision should enhance our ability to promote the health and safety of the residents of Pinal County.

Appendix E, continued

San Cruz County

County Seat	Nogales
Population	47,303
Size	1,236 sq. miles
Number of Sanitarians	1.5
Sanitarian Aides	1
Food Establishments	649
Bathing Places	112
Trailer Coach Parks	89
School Grounds	51
Public Accommodations	95
Total Complaints	27



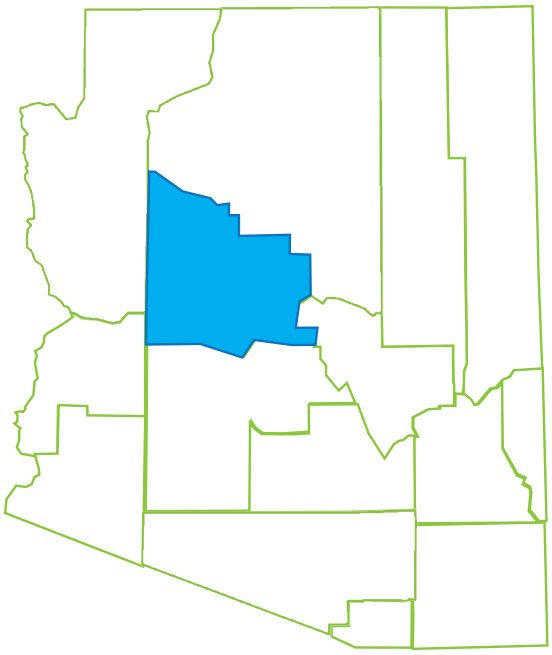
County Reported Highlights:

- Santa Cruz County Health Services began an enhanced mosquito surveillance project. The goal was to enhance mosquito surveillance for *Aedes* spp. in Santa Cruz County to determine presence and absence, distribution, and seasonality of the vector by using *Aedes* spp. Ovitraps. We held several meetings with different community associations to invite local residents to participate in our surveillance project by setting and maintaining an Ovitrap in their backyard to increase coverage of populated areas. The project not only improved our surveillance, but also allowed us to gather better data regarding distribution of the vector, while simultaneously educating the community on mosquito control and emerging diseases such as Dengue and Chikungunya.
- In addition to regular food handler trainings, Santa Cruz County Health Services scheduled additional food handler trainings targeting local nonprofits and other community organizations who serve food to their organizations and at other local events.

Appendix E, continued

Yavapai County

County Seat	Prescott
Population	212,637
Size	8,123 sq. miles
Number of Sanitarians	4
Sanitarian Aides	4
Food Establishments	1295
Bathing Places	202
Trailer Coach Parks	0
School Grounds	77
Public Accommodations	115
Total Complaints	127



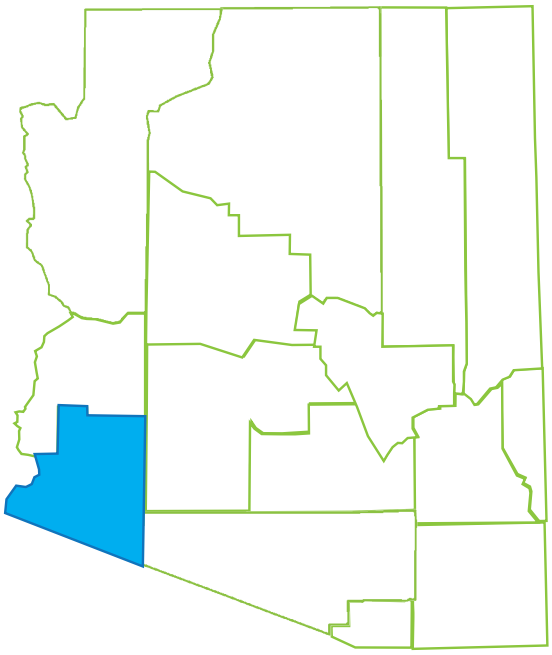
County Reported Highlights:

- Revised Yavapai County Health Code and Ordinance – effective 01/01/16.
- Presented at the 2015 Southwest Environmental Heath Conference, Subject: Approved Source.
- Implemented House Bill 2436.
- Developed a guidance plan for using locally grown produce. Currently conducting a pilot program.
- Met FDA Voluntary Program Standard #3.

Appendix E, continued

Yuma County

County Seat	Yuma
Population	200,022
Size	5,514 sq. miles
Number of Sanitarians	4
Sanitarian Aides	0
Food Establishments	883
Bathing Places	258
Trailer Coach Parks	204
School Grounds	60
Public Accommodations	42
Total Complaints	111



County Reported Highlights:

- Operated the program year without an Environmental Manager.
- Vector Control Specialists conducted an extensive study in Dengue with the CDC and the State Vector programs.

Appendix E, continued

Arizona State University

Population	83,301
Size	Four Campuses
Number of Sanitarians	1.5
Sanitarian Aides	0
Food Establishments	211
Pools	18
Trailer Coach Parks	NA
School Grounds	4
Public Accommodations	NA
Total Complaints	3

ASU Reported Highlights:

- The ASU Environmental Program encompasses four campuses in the greater Phoenix area. Besides routine inspections of food facilities and swimming pools, a lot of program time is spent on educating student groups when food is involved. An application is required for any fund raiser or special event by the students. Oftentimes, the application is incomplete or the group has no idea how to prepare foods. Numerous follow-up emails are required prior to the event in order to avoid violations on the day of the function.