



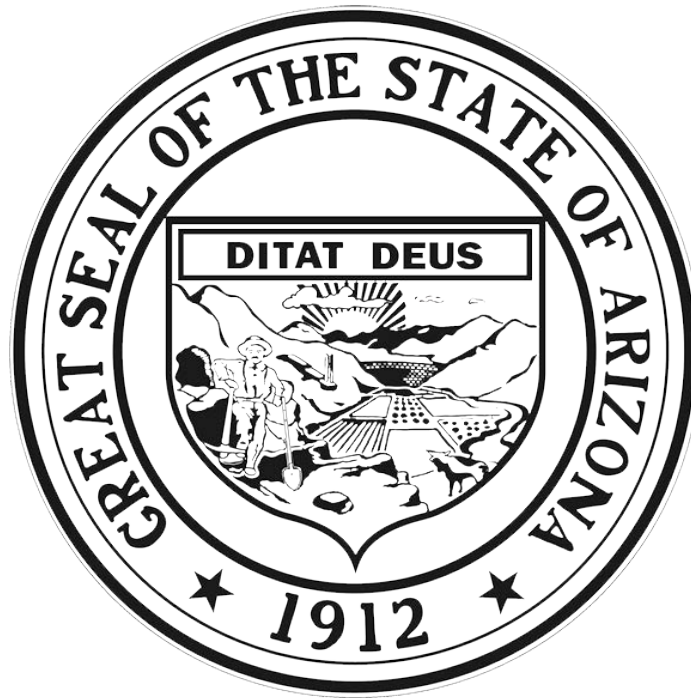
2018

**ANNUAL REPORT FOOD SAFETY
AND ENVIRONMENTAL SERVICES**

**OFFICE OF ENVIRONMENTAL HEALTH
BUREAU OF EPIDEMIOLOGY
AND DISEASE CONTROL**



ARIZONA DEPARTMENT
OF HEALTH SERVICES



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EXECUTIVE SUMMARY

The Arizona Department of Health Services (ADHS) administers a statewide food safety and environmental public health sanitation program that oversees retail food, bottled water facilities, public accommodations (i.e. hotels and motels), trailer coach parks, children's camps, campgrounds, public schools, public and semi-public bathing places, and public nuisances. ADHS has delegated most of these public health sanitation program responsibilities to each of the 15 Arizona County Health Departments through delegation agreements, 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 as specified in A.A.C. R9-16-408. There were 204 Registered Sanitarian Full Time Employees (FTEs) and 13 Sanitarian Aide FTEs employed with the 15 Arizona County Health Departments, Arizona State University (ASU), and ADHS that were engaged in public health sanitation programs in Arizona during FY2018.

Sanitarians from the 15 Arizona County Health Departments, ASU, and ADHS conducted a total of 102,449 routine inspections at 53,982 regulated facilities during FY2018.

THE FOLLOWING ARE HIGHLIGHTS OF FY2018 ACTIVITIES.

There were 35,696 food establishments in Arizona and 79,534 food-related inspections (routine and re-inspections) that were conducted at these establishments. Pre-operational inspections at food establishments totaled 9,388 and an additional 9,809 inspections were conducted at temporary food establishments.

In addition to food establishments, a total of 29,003 routine inspections were conducted at 18,286 regulated facilities that include bottled water manufacturers, public accommodations, children's camps, campgrounds, public schools, trailer coach parks, and public and semi-public bathing places.

There were 1,603 foodborne illness complaints received by Arizona health departments in FY2018. The total number of foodborne illness and non-foodborne illness complaints reached 9,064.

13 foodborne disease outbreaks were investigated and confirmed by ADHS in FY 2018. Most were identified by molecular laboratory testing (54%) and citizen complaints (23%).

The FDA issued 420 food recall press releases and public notices associated with FDA-regulated products in 2017.

The USDA issued 131 recall notices in 2017. As a result, approximately 20,880,574 pounds of food were recalled nationwide.

1.0 INTRODUCTION



Arizona Department of Health Services – Phoenix, Arizona

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 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 unsanitary conditions.

The FS&ES Program administers a statewide public health sanitation program that includes oversight of retail food establishments, bottled water facilities, public accommodations (i.e. hotels and motels), trailer coach parks, children's camps, campgrounds, public schools, public and semi-public bathing places, and public nuisances. In addition, the FS&ES Program assists with epidemiological investigations; assists with the writing and interpretation of public health sanitation laws and rules for Arizona county health departments; establishes and maintains liaisons with federal, state, tribal, and local agencies; provides in-person and online training opportunities; and organizes and coordinates activities that improve statewide retail food programs and further progress towards further conformance with the Food and Drug Administration's Voluntary National Retail Food Regulatory Program Standards (FDA Program Standards).

2.0 FY2018 ACTIVITIES



To effectively and efficiently accomplish its mission objectives, ADHS has delegated several public health sanitation program responsibilities to Arizona's 15 county health departments and Arizona State University (ASU). This allows local governments to maximize the services they provide, taking into consideration what is most needed in their communities. Local oversight encourages community interaction in program design and operation to meet local needs.

Counties are required to perform duties in accordance with the conditions outlined in their individual delegation agreements with ADHS. See Figure 1 for a summary of delegated activities. All delegation agreements require an annual report to be submitted by each county health department and ASU, summarizing their program activities over the fiscal year. These reports can be found in Appendix C.

In FY2018, all of Arizona's counties renegotiated their delegation agreements, which are valid for the next 15 years.

Statewide Delegated Activity

	Arizona Counties														
	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma
Bottled Water Manufacturers															
Campgrounds															
Children's Camps															
Food Establishment															
Retail Food															
State Prisons															
Behavioral Health Services															
County Jails															
Juvenile Detention Centers															
Produce Warehouses															
Hotel and Motel Sanitation															
Public Nuisance Complaint Responses															
Pure Food Control Investigation															
Public Toilet Facilities and Special Events															
Public School Sanitation															
Swimming Pools and Spas															
Trailer Coach Park Sanitation															
Smoke-Free Arizona															

Figure 1: Summary of Delegated Activities Statewide

FY2018 ACTIVITIES (CONTINUED) 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—be a Sanitarian Aide as prescribed by A.A.C. R9-16-408. Two hundred and four (204) Registered Sanitarian FTEs and 13 Sanitarian Aide FTEs at ADHS, ASU, and the 15 Arizona county health departments conducted a total of 102,449 routine inspections at 53,982 regulated facilities during FY2018.

	Routine Inspections	Facilities
Food Establishments	73,446	35,696
Swimming Pools and Spas	23,686	13,174
Trailer Coach Parks	1,888	1,823
Public School Grounds	1,761	1,760
Public Accommodations	1,431	1,367
Bottled Water	129	59
Children's Camps	82	64
Campgrounds	26	39
TOTALS	102,449	53,982

Figure 2: Number and Type of Facilities and Number of Routine Inspections in Arizona FY2018



2.1 FOOD SAFETY



ADHS, ASU, and the county health departments' food safety inspection programs are focused on preventing foodborne illness. The Centers for Disease Control and Prevention (CDC) estimate that 1 out of 6 Americans—48 million individuals—become ill with foodborne illness every year, with 128,000 hospitalizations and 3,000 deaths. The pain, suffering, medical costs, and reduced productivity due to these illnesses are estimated to cost between \$10-83 billion dollars annually.

Because of the challenges of maintaining capacity to conduct required inspections while simultaneously responding to incidents of foodborne illness, several counties have joined the nationwide trend toward conducting risk-based inspections. This approach places greater emphasis on promoting active managerial control in retail food establishments, and ensures that inspections are conducted in an efficient manner. Inspections evaluate risk factors for foodborne illness including:

Improper holding temperatures,

Inadequate cooking,

Contaminated equipment,

Food from unsafe sources, and

Poor personal hygiene.

In addition to performing inspections, state and county health departments provide 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 welcomed by industry and regulators as a means of preventing foodborne illness and protecting the public's health. One thousand and eighty-four (1,084) presentations were provided by state and county environmental health staff statewide, reaching 13,673 individuals.

2.1.1 INSPECTION PROGRAMS

Retail food establishments—including restaurants, grocery stores, mobile food units, micromarkets, food processors, correctional food service facilities, food warehouses, bakeries, instructional facilities, and school cafeterias—are routinely inspected to evaluate food safety practices. There were 35,696 regulated food establishments in Arizona during FY2018, a 2.5% increase from the previous year, State and county Registered Sanitarians and Sanitarian Aides conducted 79,534 food safety inspections (routine and re-inspections) at these establishments. An additional 19,197 inspections were conducted for pre-operational and temporary food establishments.

The inspection frequency of each food establishment is determined by its assigned classification: complex, moderate, or limited. This categorization is based on the complexity of the food service operation, and considers factors such as the types of food offered, the preparation processes used, and the populations served.

Food establishments in Arizona classified as complex or moderate are generally inspected more frequently than limited facilities. By focusing inspection efforts on establishments that pose a greater risk for foodborne illnesses, the classification system allows resources—including inspection staff—to be utilized more effectively. 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.

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.

On average in FY2018, there were 2.6 routine inspections per complex facility, 1.8 routine inspections per moderate facility, and 1.8 routine inspections per limited facility statewide. Challenges to meeting inspection frequency expectations can include staffing shortages, inadequate numbers of Registered Sanitarians on staff, a high rate of staff attrition, time and resource investment required to train field staff to conduct all categories of food inspections, and travel time between facilities in rural parts of the state.

Food Establishment

Complex	11,817
Moderate	12,662
Limited	11,217

Routine Inspections

Complex	31,014
Moderate	22,750
Limited	20,444

Figure 3: Number of Food Establishments and Routine Inspections by Food Service Complexity FY2018

2.1.2 ENFORCEMENT

The goal 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 regulatory actions are sometimes necessary to achieve compliance. During FY2018, 757 compliance proceedings were taken at food establishments in Arizona that include notices of violation, cease-and-desist orders, permit suspensions, and citations.

2.1.3 FOOD SAFETY REGULATION

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. The 2017 FDA Food Code was released in February 2018, with updated science-based guidance for reducing the risks of foodborne illness. Plans are in place to update Arizona's Food Code to be more in line with this newest version of the FDA Food Code in FY2019.

VERSION OF THE FDA FOOD CODE BY COUNTY

		1999
		Apache
		Coconino
		Graham
		Greenlee
		La Paz
		Navajo
		Santa Cruz
		ADHS
2013		
Cochise		
Gila		
Maricopa		
Pima		
Pinal		
	2009	
	Mohave	
	Yavapai	

Figure 4: Newer Versions of the FDA Food Code have been adopted by Seven Arizona Counties

2.1.4 FOODBORNE ILLNESSES

There were 1,603 foodborne illness complaints received by Arizona health departments in FY2018. This represents an 18% increase from FY2017. One note for the first half of FY2018: the Arizona Department of Health Services was counting all Arizona-based complaints from a third party online reporting website. However, after conferring with the Counties, the Department stopped accepting complaints from this for-profit website.

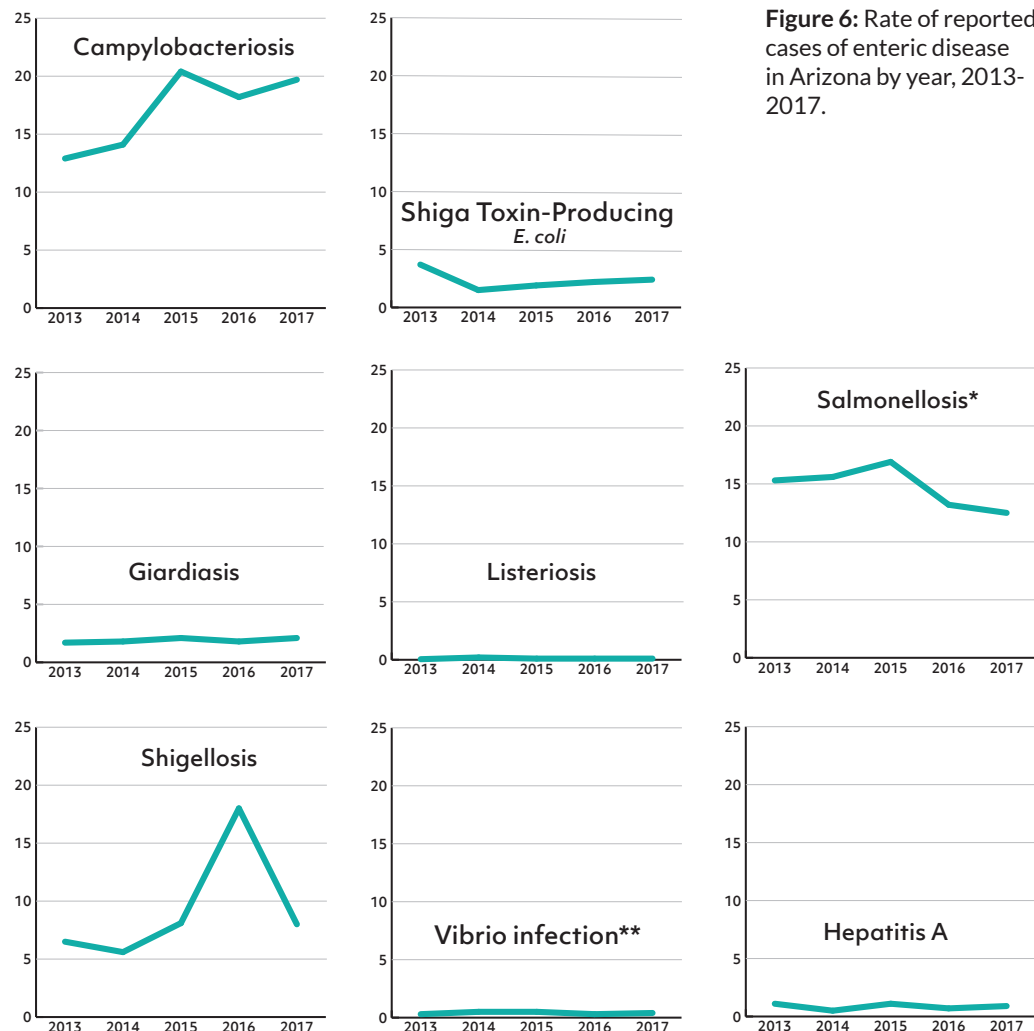
ADHS conducts surveillance for foodborne illnesses and other enteric diseases, and assists county health departments in conducting investigations of disease outbreaks. Environmental investigations, including foodborne illness investigations, are conducted whenever gastrointestinal disease is suspected 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 evaluate contributing factors.

2.1.4 FOODBORNE ILLNESSES (CONTINUED) The ADHS Office of Infectious Disease Services (OIDS) 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.

PATHOGEN	2013	2014	2015	2016	2017
Campylobacteriosis	12.9	13.9	20.4	18.2	19.7
Shiga toxin producing <i>E. coli</i>	3.7	1.5	1.9	2.2	2.4
Giardiasis	1.7	1.8	2.1	1.8	2.1
Listeriosis	0.1	0.2	0.1	0.01	0.1
Salmonellosis*	15.3	15.7	17.2	13.2	12.5
Shigellosis	6.5	5.5	8.1	18.0	8.0
Vibrio infection**	0.3	0.5	0.5	0.3	0.4
Hepatitis A	1.1	0.5	1.1	0.7	0.9

*excluding *S. Typhi* and *S. Paratyphi*, **excluding toxigenic *V. cholerae*

Figure 5: Rate of reported cases of enteric disease in Arizona by fiscal year per 100,000 population



2.1.4 FOODBORNE ILLNESSES (CONTINUED) 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 issues an annual Food Safety Progress Report. OIDS created a similar Foodborne Illness Progress Report to compare the State's performance to national trends (Figure 7). In addition to reporting the 2017 and 2016 state rate for enteric pathogens, the report card provides the change in rate for each selected pathogen, compares the State rate to the US rate, and provides a 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.

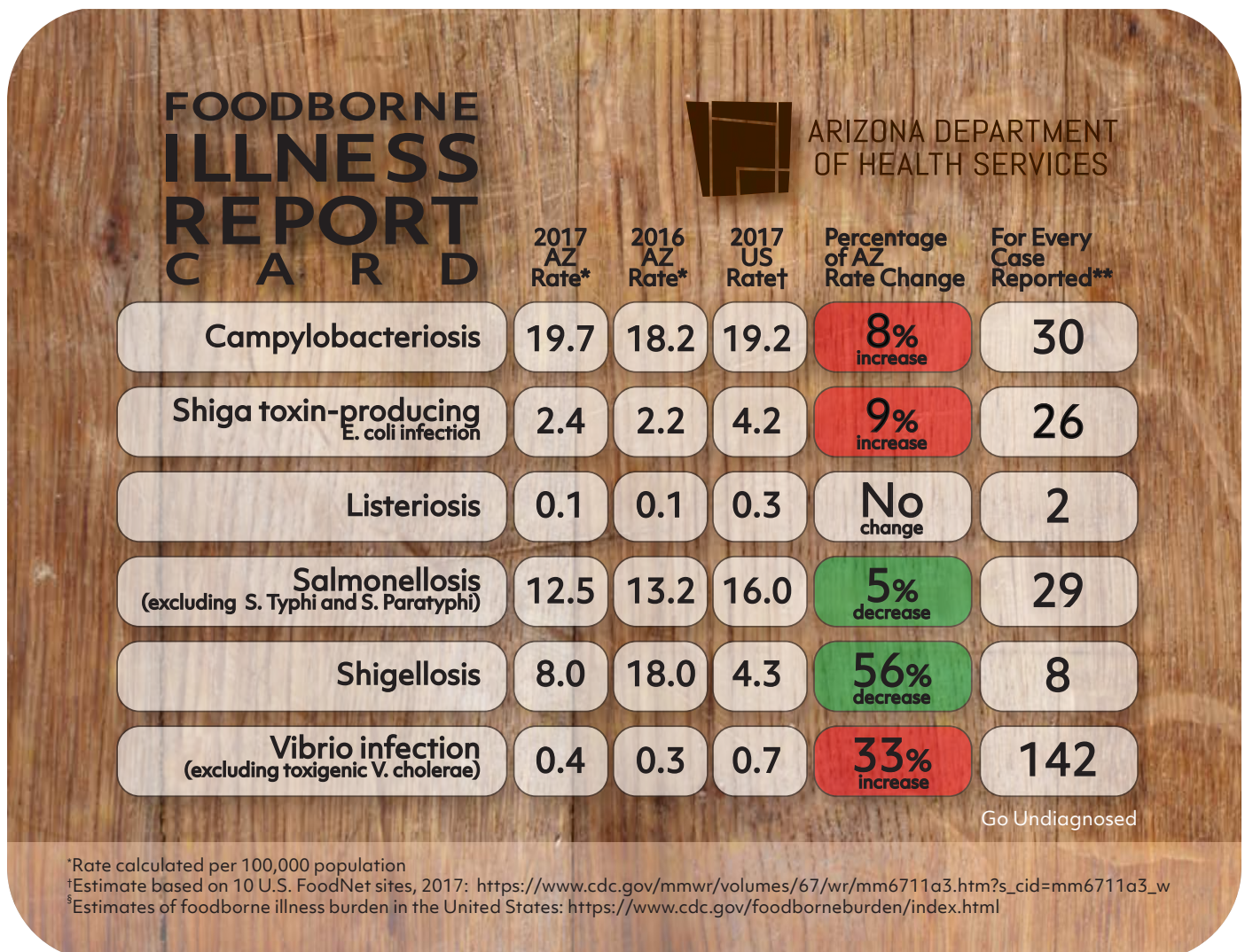


Figure 7: Foodborne Illness Report Card

2.1.5 NATIONWIDE OUTBREAKS AND FOOD RECALLS

During FY 2018, 13 foodborne outbreaks were investigated and confirmed in Arizona. The majority of these were identified by molecular laboratory testing (54%) and citizen complaints (23%). A specific food source was identified in most outbreaks (62%). Outbreaks were determined to be caused by Salmonella (38%), Campylobacter (15%), and norovirus (15%), as well as other pathogens. Data for calendar year 2018 are preliminary and subject to change.

The FDA issued 420 food recalls of FDA-regulated food products in 2017. Undeclared allergens and Listeria contamination accounted for more than half of the recalls.

Figure 8: USDA Recall Summary for Calendar Year 2017

USDA Recall Summary for Calendar Year 2017

Total Number	Recalls 131	Pounds Recalled 20,880,574
<i>Recalls by Class (N=131)</i>		
Class		
I	100	18,761,576
II	22	1,084,788
III	9	1,034,210
<i>Recalls by Reason (N=131)</i>		
Reason For Recall		
STEC*	8	144,997
Listeria monocytogenes	15	546,276
Salmonella	1	1,076
Undeclared Allergen	53	8,761,495
Extraneous Material	24	9,043,982
Processing Defect	5	387,357
Undeclared Substance	6	1,020,654
Residue	2	3,190
Other**	17	971,547
<i>Recall by Species/Product (N=131)</i>		
Species		
Beef	28	909,242
Mixed	35	9,761,167
Pork	20	502,430
Poultry***	45	9,620,850
Siluriformes fish (catfish)	3	86,885

*STEC includes recalls due to Shiga toxin-producing *E. coli* (STEC). STEC organisms include *E. coli* O157:H7, *E. coli* O45, *E. coli* O103, *E. coli* O111, *E. coli* O121, *E. coli* O145.

**"Other" includes producing without inspection, failure to present for import inspection, and labeling issues, among others.

***Poultry includes egg products.

2.1.5 NATIONWIDE OUTBREAKS AND FOOD RECALLS (CONTINUED)

ADHS continues the recall notification to the County Food Safety Programs that was started in 2015. Recall notifications received from the USDA and FDA are reviewed for information pertaining to Arizona.

Class I Recalls affecting 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. Allergy alerts are highlighted blue in the table to distinguish them since there has been an increase in undeclared allergens in food products.

This approach was implemented in order to assist the counties in prioritizing recall information, as multiple recalls can be issued during a one week period.

Figure 9: ADHS Weekly Recall Summary Table

Weekly Recall Summary	
Distribution	Recall Info and Link
Nationwide or AZ specific	CLASS I
	CLASS II or CLASS III
	Allergy Alerts

2.2 FDA VOLUNTARY NATIONAL RETAIL FOOD REGULATORY PROGRAM STANDARDS

The FDA Voluntary National Retail Food Regulatory Program

Standards are designed to foster national uniformity among regulatory programs responsible for retail food protection. FY2018 marked the 2nd year of the FDA cooperative agreement. This 3 year grant will provide 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. Along with ADHS, 13 Arizona counties and one tribal health department are participating in the FDA's Program Standards.

2.2.1 FDA COOPERATIVE AGREEMENT

FY2018 cooperative agreement funds were used to organize workshops, provide travel reimbursements to attend training opportunities, purchase food inspection equipment, and develop printed educational materials for ADHS and the local health departments. These funds also made it possible for ADHS to represent Arizona at the biennial Conference for Food Protection.

RETAIL STANDARDS WORKSHOP

ADHS hosted a standards workshop that aimed to help counties come together and share their standards work in order to see more jurisdictions come into conformance with the standards. The purpose of the workshop was to provide participants with an overview of the FDA Program Standards criteria and an in-depth understanding of the self-assessment and verification audit process, worksheets, and forms. ADHS continues working with counties by conducting a quarterly retail food standards call as well as providing jurisdictions with program guidance.

2.2.2 IMPLEMENTING THE PROGRAM STANDARDS

Cooperative agreement funds have been utilized to implement the strategies developed during the Strategic Planning workshop. ADHS is proud to now be in conformance for Standard 5. ADHS is currently making progress on Standard 2 and maintains conformance with Standard 7.

STANDARD 3: INSPECTION PROGRAM BASED ON HACCP PRINCIPALS

Due to staffing changes in FY2018, ADHS recognized the need to ensure inspections were being completed consistently and accurately. This need lead us to start working on several standard 3 SOPs that aim to help staff provide consistent inspections and address importance of taking a risk based approach to inspections.

STANDARD 5: FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE

In FY2018, ADHS Food Safety Program worked with the Office of Infectious Disease Services (OIDS) to complete Standard 5. OIDS provides much of the foodborne illness reporting and monitoring required by this standard and their cooperation was vital in achieving conformance with this standard.

STANDARD 7: INDUSTRY AND COMMUNITY RELATIONS

In FY2018, ADHS continues to fully meet Standard 7. A new consumer-oriented website was developed that organizes environmental health-related information in a more intuitive fashion. In addition, another Sanitarians' Conference was held, providing continuing education to Registered Sanitarians in the state of Arizona.

2.3 MANUFACTURED FOOD REGULATORY PROGRAM STANDARDS

Arizona Department of Health Services (ADHS) Food Safety Program has received a 5 year grant for the Manufactured Food Regulatory Program Standards (MFRPS). MFRPS define a set of best practices of a regulatory system for manufacturing food facilities. Conformance with the MFRPS requires ADHS to continuously assess, evaluate, and take necessary corrective actions to address gaps. The development and implementation of the Manufactured Food Standards will help ADHS to better direct our regulatory activities toward reducing foodborne illness in Arizona.

ADHS has also entered in a working contract with the Food and Drug Administration (FDA) to conduct 10 Manufacturing Food inspections on behalf of the FDA. ADHS completed all 10 Manufacturing Food inspections for FDA's fiscal year 2018. ADHS is expecting to enter a similar contract with the FDA for 2019. ADHS is working on a mutual reliance with the FDA to continually improve regulatory Manufactured Food inspections in Arizona.

ADHS Food Safety Program has two FDA commissioned officers on staff, and will continue to work with our County partners in Arizona to train County staff to conduct Manufacturing Food inspections. ADHS looks forward to working with Arizona Counties to improve regulatory activities and provide better service to industry.

2.4 BOTTLED WATER



Figure 10: Bottled Water Facilities in Arizona

	FY2017	FY2018
Bottle Water Facilities	53	59
Routine Inspections	80	129

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate sanitation practices and source approval. Arizona's Bottled Water Rules were revised this year to incorporate the 2016 version of the Code of Federal Regulations (CFR) pertaining to bottled water.

There were 59 bottled water facilities in Arizona and inspection staff conducted 129 routine inspections in these facilities during FY2018. No enforcement actions were reported at a bottled water facility in FY2018.

2.5 SWIMMING POOLS AND SPAS



Figure 11: Swimming Pools and Spas in Arizona

	FY2017	FY2018
Swimming Pools and Spas	12,999	13,174
Routine Inspections	26,240	23,686

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.

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 13,174 public and semi-public swimming pools and spas in Arizona in FY2018. County inspection staff conducted 23,686 routine swimming pool and spa inspections, and reported initiating 1,858 enforcement actions associated with bathing facilities in FY2018.

2.6 PUBLIC ACCOMMODATIONS



Figure 12: Public Accommodations in Arizona

	FY2017	FY2018
Hotels and Motels	1,362	1,367
Routine Inspections	1,336	1,431

Public Accommodations include hotels, motels, or other dwelling units used for temporary occupancy. They are inspected for general sanitation, water supply, and proper sewage disposal.

Rules pertaining to public accommodations were revised in FY2018, and are on track to be finalized in FY2019.

There were 1,367 public accommodation facilities in Arizona in FY2018. County inspection staff conducted 1,431 routine inspections in these facilities, and reported initiating 25 enforcement actions associated with public accommodation facilities in FY2018.

2.7 TRAILER COACH PARKS



Figure 13: Trailer Coach Parks in Arizona

	FY2017	FY2018
Trailer Coach Parks	1,783	1,823
Routine Inspections	1,846	1,888

Inspections include the evaluation of the water supply, sewage disposal system, sanitation facilities, service buildings, toilet facilities, and waste disposal.

There were 1,823 trailer parks in Arizona in FY2018. County inspection staff conducted 1,888 routine inspections at trailer coach parks across the state, and reported initiating 43 enforcement actions associated with trailer coach parks in FY2018.

2.8 PUBLIC SCHOOL GROUNDS



Figure 14: Public School Grounds in Arizona

	FY2017	FY2018
Public School Grounds	1,731	1,760
Routine Inspections	1,785	1,761

Public schools, including charter schools, are inspected to evaluate compliance with requirements for water supply, indoor areas, restroom, bathroom, shower room, sewage disposal, refuse management, pest control, and animal standards. Food operations at schools are licensed and inspected as food establishments under the requirements in the food code.

There were 1,760 permitted public and charter schools in Arizona in FY2018. State and county inspection staff conducted 1,761 routine inspections at these permitted schools, and county staff reported initiating 25 enforcement actions associated with public and charter schools in FY2018.

This was an increase over the previous fiscal year, FY2017, and was due to the process of review and re-negotiation of delegation agreement between the State and Graham County.

2.9 CHILDREN'S CAMPS



Figure 15: Children's Camps in Arizona

	FY2017	FY2018
Children's Camps	51	64
Routine Inspections	42	82

Children's camp inspections evaluate the location, layout, water supply, toilets and disposal systems, and drainage of a children's camp. Food operations at children's camps are licensed and inspected as food establishments under the food code.

Regulations apply to camps operated continuously for a period of five days or more each year for religious, recreational, or vacation purposes. Excluded from regulations are camps for individual or family use, penal or correctional camps, camps operated solely for the education, care, or treatment of children, and day camps.

There were 64 children's camps that applied for an annual permit in FY2018. County inspectors conducted 82 routine inspections at children's camps, and reported no enforcement actions during FY2018.

2.10 CAMP GROUNDS



Figure 16: Public Camp Grounds in Arizona

	FY2017	FY2018
Camp Grounds	41	39
Routine Inspections	41	26

Camp ground regulations apply to any city, county, village, community, institution, person, firm, or corporation operating, maintaining, or offering for public use any tract of land on which persons may camp or picnic either free or by payment of a fee. Camp grounds are evaluated for compliance with supervision, water supply, protection against fires, sewage and refuse, toilet, and construction and maintenance of building requirements.

Rules pertaining to camp grounds were revised in FY2018, and are on track to be finalized in FY2019.

There were 39 camp grounds in Arizona in FY2018. County inspection staff conducted 26 inspections at these camp grounds, and did not report any enforcement actions associated with camp grounds in FY2018.

3.0 HOME BAKED & CONFECTIONERY GOODS PROGRAM

The Home Baked & Confectionery Goods Program continues to be a popular program—1062 individuals registered in FY2018, a 17% increase in home bakers statewide compared to FY2017. This brings the total number of registered home bakers since the program's inception to 7,407. The program's website includes a list of every program registrant's name, city, county, and list of products, updated at the beginning of each month.

A bill was passed and signed by the Governor in March 2018 to update the program. Once rules are in place, program changes from this new law will include a name change to "Cottage Food", new allowable products, new labeling requirements, and registration renewal every three years.

As of the end of 2018, the Program continues to be limited to non-potentially hazardous foods (as defined by the Arizona Food Code) made, packaged, and labeled in the registrant's home. Labels include 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. Both wholesale and retail sale of products at food establishments, farmer's markets, and special events are allowed, and there are no limits to the revenue or quantity of products sold by a registrant under the program.


Figure 17: Registered Home Bakers by County

COUNTY	Registered Home Bakers	(+)*
Apache	46	4
Cochise	295	62
Coconino	160	20
Gila	49	14
Graham	76	7
Greenlee	35	9
La Paz	16	2
Maricopa	4,362	580
Mohave	243	28
Navajo	123	20
Pima	991	186
Pinal	435	47
Santa Cruz	49	13
Yavapai	433	54
Yuma	94	16
TOTAL	7,407	1,062

* denotes registered home bakers added in FY2017



4.0 SCHOOL & COMMUNITY GARDENS



Arizona Department of Health Services' School and Community Garden Program certifies school and community gardens that demonstrate they are following food safety practices known to prevent foodborne illness and incorporate elements of good handling and good agricultural practices by creating a Food Safety Plan.

Establishing and sustaining school and community gardens is an evidence-based strategy to augment local food systems and increase access to healthy foods. Many Arizonans have limited opportunities to make healthy food choices, contributing to the burdens of overweight and obesity, Type 2 diabetes, and other threats to health and wellbeing. The Arizona Health Improvement Plan outlined a goal to increase the proportion of adults and children at a healthy weight in Arizona by 5 percent by 2020. Supporting school and community gardens, and consequently the food systems they are part of, contributes to this goal by expanding the menu of options available to Arizonans in making healthy food choices.

The School and Community Garden Program Coordinator redesigned and further streamlined the application for certification, and the new program materials. The School and Community Garden Program will add additional materials to facilitate good environmental health practices in school and community gardens. These may include interactive lesson plans to assist with training and education of students in hand washing and food protection, a newsletter, or other tools.

ADHS Certified School and Community Gardens by County

Cochise	1
Coconino	1
Greenlee	3
Maricopa	6
Pima	13
Pinal	1
Yavapai	6
Yuma	6
TOTALS	37

Figure 18: ADHS Certified School and Community Gardens by County



5.0 REGISTRATION & TRAINING OF SANITARIANS



ARIZONA SANITARIANS' COUNCIL *appointed by the Director of ADHS*

Bianca Arriaga, R.S.	Arizona Sanitarians' Council Chairperson	ADHS representative
Jose Arriola, R.S.	Represents: Smaller Counties	Term: 12/2017 – 12/2020
Erica Lopez, R.S.	Represents: Large Counties	Term: 12/2017 – 12/2020
Harlan D. Lee, Owner	Represents: Lay Persons	Term: 5/2017 – 5/2020
Brian Knisley, R.S.	Represents: Industry	Term: 6/2017 - 5/2020

The Sanitarians' Council determines eligibility to become a Registered Sanitarian in Arizona.

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. Individuals responsible for carrying out the provisions in the ADHS Delegation Agreements with the Counties 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.

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. The exam is offered quarterly and contains 250 multiple-choice questions developed by NEHA. The main content areas are included below:

Conducting facility inspections (35%)

Conducting system inspections (20%)

Conducting investigations (14%)

Ensuring compliance (13%)

Promoting environmental public health awareness (10%)

Responding to emergencies (8%)

REGISTRATION & TRAINING OF SANITARIANS (CONTINUED)

Several County Environmental Health Departments have Registered Sanitarians that have been standardized in the new FDA program to promote nationwide inspection uniformity. Standardization is a process by which 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 more time intensive than previous standardization requirements, reflecting the increased professional nature of the work. The ADHS Food Safety Program has two certified food program inspection/training officers whom are available to standardize sanitarians in Arizona.

Continuing education is a requirement for annual sanitarian registration renewal. This requirement reflects the importance of having Registered Sanitarians up-to-date on advances in environmental health science, technology, regulations, policies, procedures, and a vast array of industry advances. A wide range of opportunities are available on-line and in person throughout the year, and are advertised on the ADHS website.

The updated Registered Sanitarian Rules went into effect October 5, 2017. The rules expanded the eligibility criteria to take the exam, simplified the application process, removed obsolete requirements, and improved the overall effectiveness of the rules.

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS/ASU	5	1
Apache	2	-
Cochise	3	2
Coconino	7	-
Gila	2	-
Graham	2	-
Greenlee	2	-
La Paz	1.5	-
Maricopa	129	-
Mohave	3.5	1
Navajo	2	-
Pima	24	5
Pinal	7	2
Santa Cruz	4	-
Yavapai	7	1
Yuma	3	1
TOTALS	204	13

Figure 19: Number of Registered Sanitarians and Aides by Jurisdiction.

59 applicants sat for the registration exam and 39 applicants passed

66% of candidates passed the Arizona Registered Sanitarians' Exam in FY2018

204 Registered Sanitarians employed full-time at 15 Arizona County Health Departments, ASU, and ADHS

535 individuals maintained Arizona Sanitarian Registrations in FY2018

APPENDIX A

PERMITTED ESTABLISHMENTS AND RELATED ACTIVITIES TOTALS

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Food Establishments								
Current number of food establishments	157	723	1,375	376	166	71	245	21,708
Limited	13	199	323	128	59	15	112	8,476
Moderate	45	323	285	108	46	22	68	5,952
Complex	99	201	767	140	61	34	65	7,280
Number of routine inspections	266	959	2,330	593	339	136	514	50,013
Number of re-inspections	39	22	796	25	3	9	9	3,044
Number of pre-operational inspections	9	40	244	49	8	5	18	7,202
Number of foodborne illness complaints	3	2	2	6	2	8	6	935
Number of non-foodborne illness complaints	6	3	90	20	18	15	32	5,590
Number of compliance proceedings	-	1	-	-	-	-	-	669
Number of food items detained/embargoed	-	32	50	-	1,090	137	-	116,996
Number of temporary food establishment inspections	39	133	373	67	85	72	51	4,378
Outreach								
Number of presentations	20	-	56	-	4	16	500	99
Number of participants/audience	381	-	1,260	-	875	270	2,000	1,446
Number of consultations/counseling provided	4	-	134	70	137	9	520	4,225
Number of media contacts	-	-	-	-	1	-	2	95
Non-food Related Activities								
Public & semi-public bathing places	3	112	257	26	19	3	21	9,101
Routine inspections	3	156	377	26	38	33	21	16,841
Complaint inspections	-	-	3	2	-	-	1	374
Enforcement actions	-	-	144	-	-	-	-	1,217
Trailer coach parks	-	107	84	N/A	11	11	155	468
Routine inspections	-	90	113	N/A	-	11	-	443
Complaint inspections	-	1	3	N/A	-	1	2	42
Enforcement actions	-	-	5	N/A	-	1	-	2
Public school grounds	-	51	51	13	N/A	7	11	1,020
Routine inspections	-	25	38	13	N/A	7	11	1,056
Complaint inspections	-	-	-	3	N/A	-	-	2
Enforcement actions	-	-	5	-	N/A	-	-	10
Camp grounds	-	-	10	-	-	10	-	5
Routine inspections	-	-	*	-	-	10	-	4
Complaint inspections	-	-	-	-	-	-	-	-
Enforcement actions	-	-	-	-	-	-	-	-
Children's camps	3	-	2	9	-	-	-	x
Routine inspections	1	-	2	9	-	-	-	x
Complaint inspections	-	-	-	1	-	-	-	x
Enforcement actions	-	-	-	-	-	-	-	x
Public accommodations	6	96	186	41	13	9	25	480
Routine inspections	12	49	167	58	13	18	25	519
Complaint inspections	-	1	25	2	-	-	2	25
Enforcement actions	-	-	9	-	-	-	-	13
Bottled water	-	2	1	-	N/A	-	1	42
Routine inspections	-	2	2	-	N/A	-	2	79
Complaint inspections	-	-	-	-	N/A	-	-	-
Enforcement actions	-	-	-	-	N/A	-	-	-
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
Sanitarians	2.0	3.0	7.0	2.0	2.0	2.0	1.5	129.0
Sanitarian Aids	-	2.0	-	-	-	-	-	-

*incl. in TP inspections, **Performed by ADHS, ***Not Reported, N/A=Not Applicable

APPENDIX A

PERMITTED ESTABLISHMENTS AND RELATED ACTIVITIES TOTALS

Jurisdiction activity by type	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Food Establishments								
Current number of food establishments	1,376	454	5,018	1,066	272	1,361	930	398
Limited	485	119	576	187	77	80	253	115
Moderate	603	180	3,028	502	57	803	529	111
Complex	288	155	1,414	377	138	478	148	172
Number of routine inspections	2,458	638	7,466	1,929	458	3,498	887	962
Number of re-inspections	264	88	721	81	57	553	350	27
Number of pre-operational inspections	147	75	1,059	163	4	271	55	39
Number of foodborne illness complaints	32	30	236	28	-	-	5	308
Number of non-foodborne illness complaints	206	18	1,039	135	-	131	145	13
Number of compliance proceedings	32	-	32	21	-	2	-	-
Number of food items detained/embargoed	-	-	N/A	1,767	-	-	-	-
Number of temporary food establishment inspections	385	128	2,705	583	100	263	310	137
Outreach								
Number of presentations	106	-	57	8	16	184	11	7
Number of participants/audience	2,274	-	2,210	228	224	2,132	145	228
Number of consultations/counseling provided	7	61	45	366	-	512	450	439
Number of media contacts	5	-	105	3	-	-	3	-
Non-food Related Activities								
Public & semi-public bathing places	275	32	2,575	287	45	172	231	15
Routine inspections	806	32	3,519	435	47	983	234	135
Complaint inspections	20	-	115	6	-	1	-	-
Enforcement actions	1	-	492	2	-	-	-	2
Trailer coach parks	108	43	412	199	22	N/A	203	-
Routine inspections	117	43	539	236	22	N/A	274	-
Complaint inspections	14	-	16	21	-	N/A	-	-
Enforcement actions	5	-	19	11	-	N/A	-	-
Public school grounds	57	-	267	95	31	73	60	24
Routine inspections	55	-	277	98	11	90	55	25
Complaint inspections	3	-	5	3	-	1	-	-
Enforcement actions	-	-	8	2	-	-	-	-
Camp grounds	3	4	2	5	-	N/A	-	-
Routine inspections	2	4	2	4	-	N/A	-	-
Complaint inspections	1	-	-	-	-	N/A	-	-
Enforcement actions	-	-	-	-	-	N/A	-	-
Children's camps	-	4	7	2	1	36	-	-
Routine inspections	-	4	7	2	-	57	-	-
Complaint inspections	-	-	-	-	-	1	-	-
Enforcement actions	-	-	-	-	-	-	-	-
Public accommodations	84	43	164	35	27	117	41	-
Routine inspections	105	43	186	47	20	126	43	-
Complaint inspections	40	-	97	5	-	13	-	-
Enforcement actions	1	-	2	-	-	-	-	-
Bottled water	3	-	6	1	-	-	3	-
Routine inspections	5	-	13	2	-	-	24	-
Complaint inspections	-	-	-	-	-	-	-	-
Enforcement actions	-	-	-	-	-	-	-	-
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
Sanitarians	3.5	2.0	24.0	7.0	4.0	7.0	3.0	5.0
Sanitarian Aids	1.0	-	5.0	2.0	-	1.0	1.0	-

*incl. in TP inspections, **Performed by ADHS, ***Not Reported, N/A=Not Applicable

APPENDIX B

AVERAGE NUMBER OF INSPECTIONS PER FACILITY TYPE (GOAL IS TWO PER YEAR)

JURISDICTION ACTIVITY BY COUNTY

TOTAL AVERAGE	COMPLEX	MODERATE	LIMITED
Food Establishment	11,817	12,662	11,217
Routine Inspections	31,014	22,750	20,044
Average Ratio	2.6	1.8	1.8

APACHE	C	M	L
Food Establishment	99	45	13
Routine Inspections	192	58	16
Average Ratio	1.94	1.29	1.23

COCHISE	C	M	L
Food Establishment	201	323	199
Routine Inspections	387	494	168
Average Ratio	1.93	1.53	0.84

COCONINO	C	M	L
Food Establishment	767	285	323
Routine Inspections	1266	474	590
Average Ratio	1.65	1.66	1.83

GILA	C	M	L
Food Establishment	140	108	128
Routine Inspections	297	129	167
Average Ratio	2.12	1.19	1.30

GRAHAM	C	M	L
Food Establishment	61	46	59
Routine Inspections	297	129	167
Average Ratio	4.87	2.80	2.83

GREENLEE	C	M	L
Food Establishment	34	22	15
Routine Inspections	64	44	28
Average Ratio	1.88	2.00	1.87

LA PAZ	C	M	L
Food Establishment	65	68	112
Routine Inspections	139	150	225
Average Ratio	2.14	2.21	2.01

MARICOPA	C	M	L
Food Establishment	7,280	5,952	8,476
Routine Inspections	21,765	11,910	16,338
Average Ratio	2.99	2.00	1.93

MOHAVE	C	M	L
Food Establishment	288	603	485
Routine Inspections	615	1182	661
Average Ratio	1.36	1.96	2.14

NAVAJO	C	M	L
Food Establishment	155	180	119
Routine Inspections	252	225	161
Average Ratio	1.35	1.25	1.63

PIMA	C	M	L
Food Establishment	1414	3028	576
Routine Inspections	2,553	4,313	600
Average Ratio	1.04	1.42	1.81

PINAL	C	M	L
Food Establishment	377	502	187
Routine Inspections	765	982	182
Average Ratio	0.97	1.96	2.03

SANTA CRUZ	C	M	L
Food Establishment	138	57	77
Routine Inspections	265	92	101
Average Ratio	1.31	1.61	1.92

YAVAPAI	C	M	L
Food Establishment	478	803	80
Routine Inspections	1551	1771	176
Average Ratio	2.20	2.21	3.24

YUMA	C	M	L
Food Establishment	148	529	253
Routine Inspections	191	440	256
Average Ratio	1.01	0.83	1.29

ADHS/ASU	C	M	L
Food Establishment	172	111	115
Routine Inspections	415	357	208
Average Ratio	1.81	3.22	2.41

APPENDIX C
ARIZONA ADMINISTRATIVE CODE, ARTICLES RELATING FOOD
SAFETY AND ENVIRONMENTAL SERVICES

Arizona Administrative Code (A.A.C.)
Title 9. Health Services
Chapter 8. Department of Health Services
Food, Recreational, and Institutional Sanitation

Article 1. Food and Drink

Article 2. Bottled Water

Article 3. Public Portable Toilets

Article 4. Children's Camps

Article 5. Trailer Coach Parks

Article 6. Camp Grounds

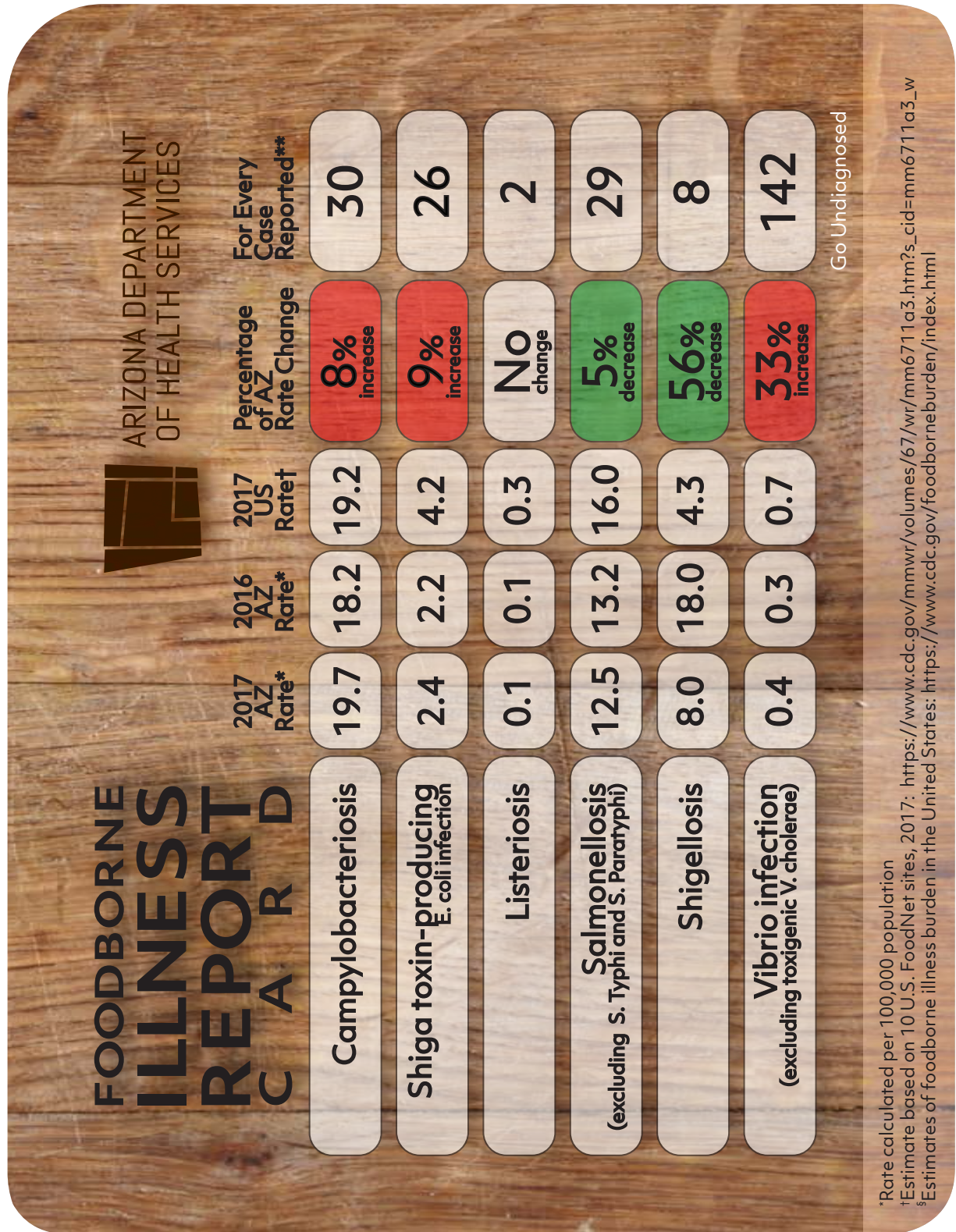
Article 7. Public Schools

Article 8. Public and Semipublic Swimming Pools and Bathing Places

Article 13. Hotels, Motels, and Tourist Courts

APPENDIX D

ARIZONA FOODBORNE ILLNESS REPORT CARD



APPENDIX E - COUNTY FACTS

APACHE COUNTY

County Seat	St. Johns
Population	73,195
Size (sq. miles)	11,197

Personnel Facts

Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	157
Pools	3
Trailer Coach Parks	0
School Grounds	0
Public Accommodations	6
Complaints	9

COCHISE COUNTY

County Seat	Bisbee
Population	132,088
Size (sq. miles)	6,165

Personnel Facts

Sanitarians	3
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	723
Pools	112
Trailer Coach Parks	107
School Grounds	51
Public Accommodations	96
Complaints	5

COCONINO COUNTY

County Seat	Flagstaff
Population	136,011
Size (sq. miles)	18,618

Personnel Facts

Sanitarians	7
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,375
Pools	257
Trailer Coach Parks	84
School Grounds	51
Public Accommodations	186
Complaints	92

GILA COUNTY

County Seat	Globe
Population	53,144
Size (sq. miles)	4,757

Personnel Facts

Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	374
Pools	26
Trailer Coach Parks	N/A
School Grounds	13
Public Accommodations	41
Complaints	26

APPENDIX E - COUNTY FACTS (CONTINUED)

GRAHAM COUNTY

County Seat	Safford
Population	37,416
Size (sq. miles)	4,622
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	166
Pools	19
Trailer Coach Parks	11
School Grounds	N/A
Public Accommodations	13
Complaints	20

GRAHAM COUNTY HIGHLIGHT REPORT

Graham County made significant changes to the old website, and along with these changes the department made the decision to change the name from "Environmental Health" to "Food and Sanitation." The hope is that it would help the public find the site, as many people do not know what environmental health does.

GREENLEE COUNTY

County Seat	Clifton
Population	8,802
Size (sq. miles)	1,843
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	71
Pools	3
Trailer Coach Parks	11
School Grounds	7
Public Accommodations	9
Complaints	23

GREENLEE COUNTY HIGHLIGHT REPORT

In the 2017-2018 Fiscal Year, Greenlee County has continued efforts to educate the general public on the importance of hand washing in a food setting. These efforts were presented to the public in several different ways. The first presentation was at the 2018 Greenlee County Health and Science Fair on April 21st, 2018. At this presentation, a hand washing sink was displayed, and members of the public were able to watch a demonstration on how to properly wash hands. They were also given information on how and when to wash hands when working with food to lower the risk of foodborne illness. This education was also provided to the public when applying for a temporary food permit. Special emphasis was placed on the hand washing station and its use. This was followed up through inspections at the temporary food booth to ensure the hand washing station was being used properly.

A large effort has also been made in the temporary food area to ensure temporary food vendors have adequate facilities to serve food to the public safely. Time is taken to sit down with applicants to talk through their process from start to finish. If there are deficiencies in any areas, education is provided to them to more safely prepare and serve the food. This effort during the application process has immensely improved the inspection process. Vendors know exactly what is being looked at, and also understand why emphasis is placed on certain areas.

APPENDIX E - COUNTY FACTS (CONTINUED)

LA PAZ COUNTY

County Seat	Parker
Population	20,281
Size (sq. miles)	4,499
Personnel Facts	
Sanitarians	1.5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	245
Pools	21
Trailer Coach Parks	155
School Grounds	11
Public Accommodations	25
Complaints	35

MARICOPA COUNTY

County Seat	Phoenix
Population	3,942,169
Size (sq. miles)	9,200
Personnel Facts	
Sanitarians	129
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	71
Pools	3
Trailer Coach Parks	11
School Grounds	7
Public Accommodations	9
Complaints	23

MARICOPA COUNTY HIGHLIGHT REPORT

2018 Samuel J. Crumrine Award

The 2018 Samuel J. Crumrine Award for Excellence in Food Protection was awarded to the MCESD for innovative programs and methods that reduce or eliminate the occurrence of foodborne illnesses, recognize the importance of local food protection, and stimulate public interest in food service sanitation. MCESD's innovative programs include: implementation of Active Managerial Control classes/ toolbox for the regulated community and regulators; training Environmental Health Specialists statewide; and creation/application of the Cutting Edge program, which recruits operator collaboration in developing food safety policies, training, and verification of best practices. Also, MCESD participates in food safety workgroups, such as the Arizona Conference for Food Protection and statewide FDA Voluntary National Retail Food Regulatory Program Standard conformance. MCESD enthusiastically works with state and federal agencies, industry, and the public to address issues of sanitation to further efforts toward integrated food safety systems. At the International Association of Food Protection conference in Salt Lake City, Utah and the National Environmental Health Association conference, MCESD officials were recognized for receiving the 2018 Samuel J. Crumrine Award for Excellence in Food Protection.

2018 NACo Award - Enforcement Intervention System

Prior to July 2016, an average of 165 food establishments per year faced permit revocation for having serious and repetitive violations. Maricopa County Environmental Services Department (MCESD) recognized that its educational programs were experiencing great success in gaining long-term correction of serious violations. With compliance as the ultimate goal, MCESD chose to incorporate mandatory educational intervention steps into its enforcement process. Since initiating the Enforcement Intervention System in July 2016, MCESD has

APPENDIX E - COUNTY FACTS (CONTINUED)

achieved a 41% reduction in the number of permit revocations and businesses facing permit revocation have reduced the occurrence of Priority violations by an average of 58%.

Active Managerial Control (AMC) for Food Safety

MCESD continues to offer and teach AMC classes to food service operators in order to achieve long-term reductions in foodborne illness risks, and foster relationships with these stakeholders. All Maricopa County food workers and managers are encouraged to attend the free, two-hour class. In addition, MCESD has developed an online, open-access toolbox composed of videos and guidance documents to facilitate instruction and reinforce foodborne intervention practices from the class. The pioneering of the AMC training class demonstrates MCESD's progressive leadership, and MCESD recently presented how-to training at the June 2018 National Environmental Health Association (NEHA) conference in Anaheim, California with two sessions, "Active Managerial Control Class for Operators" and "Active Managerial Control: A Toolbox for Success."

Inspection Frequency Reduction

In June 2017, the risk-based inspection frequencies of food establishments were evaluated and adjusted. These adjustments have enhanced the program's ability to target limited resources towards the most challenged, high-risk food establishments. Additionally, they have allowed staff to have more time to discuss and evaluate Active Managerial Control during inspections, to return to establishments to train on Active Managerial Control or assist in developing Risk Control Plans, or to follow up if staff thought it was needed.

Class Category	Previous Inspection Frequency	Revised Inspection Frequency
1	1 x cyle	1 x cyle
2	2 x cyle	2 x cyle
3	3 x cyle	2 x cyle
4	4 x cyle	3 x cyle
5	5 x cyle	4 x cyle

Maricopa County Environmental Health Code Adoptions by the Maricopa County Board of Supervisors: Chapters I and XI Pet Groomers & Shops

In March 2018, the Maricopa County Board of Supervisors approved the removal from the Environmental Health Code of non-mandated animal related functions for kennels, pet shops, veterinary clinics, veterinary hospitals and pet groomers; two "odor" references; and four corresponding permit fees (two for plan reviews and two annual permits). Maricopa County does not have a record of a zoonotic disease occurrence from a kennel, pet shop, veterinary clinic, veterinary hospital or groomer. Maricopa County Animal Care and Control will continue to issue kennel permits, and the Veterinary Medical Examining Board has the authority to investigate veterinary clinics and veterinary hospitals on a complaint basis. These revisions will increase opportunities for business owners while ensuring public health is maintained.

APPENDIX E - COUNTY FACTS (CONTINUED)

MOHAVE COUNTY

County Seat	Kingman
Population	203,334
Size (sq. miles)	13,311
Personnel Facts	
Sanitarians	3.5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,376
Pools	275
Trailer Coach Parks	108
School Grounds	57
Public Accommodations	84
Complaints	238

NAVAJO COUNTY

County Seat	Holbrook
Population	107,094
Size (sq. miles)	9,950
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	454
Pools	32
Trailer Coach Parks	43
School Grounds	0
Public Accommodations	43
Complaints	48

PIMA COUNTY

County Seat	Tucson
Population	992,394
Size (sq. miles)	9,187
Personnel Facts	
Sanitarians	24
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	5,018
Pools	2,575
Trailer Coach Parks	412
School Grounds	267
Public Accommodations	164
Complaints	1,275

PIMA COUNTY HIGHLIGHT REPORT

January 1st 2018 was the kick-off of the Department's Incentive Program. Establishments with an Active Managerial Control Program consisting of written SOPs, employee training and a monitoring program can receive a 10% reduction on their annual food permit. Additional 5% reductions are available to establishments for each of the following programs: Elimination of Trans Fats from their Menu, Providing Caloric Intake Counts at Point of Order, and Donation of Products to a Food Bank to feed the less fortunate on a regular basis. Under these programs, an operation has the ability to reduce their annual permit up to 25%.

The Department signed a contract with Hedgerow International to formulate an EH data field and permit collection system. It is our hope that this system will be live by January 1, 2019.

Through our EH fee system that is moving to be a 100% cost recovery system (2020 full implementation), 4 additional positions were added during the last fiscal year.

The EH Vector Control program became the first program nationally to utilize an endangered species; Gila Topminnow, for mosquito larva control in confined bodies of water. This was in coordination with Federal and State, Game and Fish Departments.

APPENDIX E - COUNTY FACTS (CONTINUED)

PINAL COUNTY

County Seat	Florence
Population	387,365
Size (sq. miles)	5,365
Personnel Facts	
Sanitarians	7
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	1,066
Pools	287
Trailer Coach Parks	199
School Grounds	95
Public Accommodations	35
Complaints	163

PINAL COUNTY HIGHLIGHT REPORT

Pinal County Environmental Health's permits showed 6.2% growth over the past fiscal year. Our total active permits increased from 2271 to 2411, representing an additional 238 required inspections per year as compared to 2016-2017. Considering that our department consists of six field sanitarians in six districts, this growth represents an additional half district worth of work in a single year.

Routine inspections remain vitally important, even at lower risk facilities as demonstrated by an incident which occurred in the western portion of Pinal County. Early in 2018, a local hotel received a new permit for a new owner. As a part of this process, they specified a level of food service for their continental breakfast which had a relatively low risk to consumers, consisting of cold cereal, frozen waffles, bagels and other bakery products, and packaged products.

On routine inspection a few months later, the inspecting sanitarian discovered that the facility completely changed their food service and even remodeled their entire continental breakfast area. Where their food service as previously approved was relatively low risk, they had now added much higher risk items such as a self-service waffle iron station, eggs, sausage, bacon, and omelettes. This remodel and revision of their menu occurred completely without consultation of the health department. They had installed cooking equipment in the laundry room and had equipment and were storing foods in a mechanical/sprinkler room. The manager of the facility was non-cooperative and a Notice of Violation was issued. Ultimately, after a number of meetings and follow up visits, the owner has stepped in and decided to consult with the department, submitting plans to make changes to the facility that are appropriate, code compliant, and protect the health and safety of consumers.

SANTA CRUZ COUNTY

County Seat	Nogales
Population	47,303
Size (sq. miles)	1,236
Personnel Facts	
Sanitarians	4
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	272
Pools	45
Trailer Coach Parks	22
School Grounds	31
Public Accommodations	27
Complaints	0

APPENDIX E - COUNTY FACTS (CONTINUED)

YAVAPAI COUNTY

County Seat	Prescott
Population	212,637
Size (sq. miles)	8,123
Personnel Facts	
Sanitarians	7
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1,361
Pools	172
Trailer Coach Parks	N/A
School Grounds	73
Public Accommodations	117
Complaints	1

YAVAPAI COUNTY HIGHLIGHT REPORT

Yavapai County Community Health Services (YCCHS) had 3 members of their staff attend the 2018 NEHA Conference.

YCCHS completed a verification audit for Standard 9 of the FDA Retail Food Standards.

YCCHS received an FDA \$70,000/year three-year grant, and developed a Compliance Assistance and Support Activities Program.

Seven YCCHS staff attended the annual vector control workshop.

YCCHS completed the FDA risk factor study.

YCCHS completed the final draft of revised County Food Health Code and Ordinance, and is awaiting approval of adoption by the County Board of Supervisors.

YCCHS collaborated with Cornucopia Food Recovery Program to develop a Food Safety Plan for donated foods.

YCCHS developed and distributed various informative flyers and stickers for proper food safety procedures.

YUMA COUNTY

County Seat	Yuma
Population	200,022
Size (sq. miles)	5,514
Personnel Facts	
Sanitarians	3
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	930
Pools	231
Trailer Coach Parks	203
School Grounds	60
Public Accommodations	41
Complaints	150

APPENDIX E - COUNTY FACTS (CONTINUED)

ARIZONA STATE UNIVERSITY

Population 83,301

Campus

Personnel Facts

Sanitarians 1

Sanitarian Aides 0

Jurisdiction Facts

Food Establishments 167

Pools 15

Trailer Coach Parks N/A

School Grounds 3

Public Accommodations N/A

Complaints 0

AZ DEPT OF HEALTH SERVICES

Population 6.7 M

Personnel Facts

Sanitarians 4

Sanitarian Aides 1

Jurisdiction Facts

Food Establishments 231

Pools 0

Trailer Coach Parks 0

School Grounds 21

Public Accommodations 0

Complaints 321