



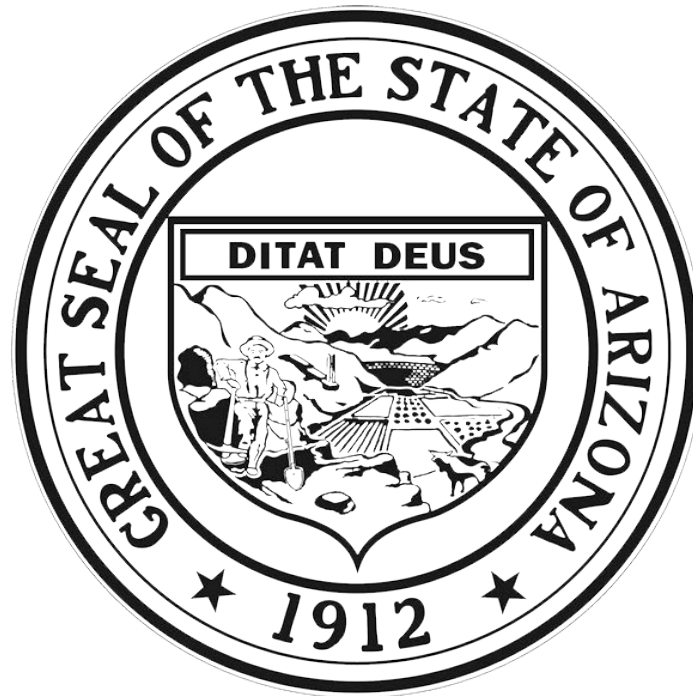
ARIZONA DEPARTMENT
OF HEALTH SERVICES



2019

ANNUAL REPORT FOOD SAFETY & ENVIRONMENTAL SERVICES

OFFICE OF
ENVIRONMENTAL HEALTH
BUREAU OF EPIDEMIOLOGY &
DISEASE CONTROL



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TABLE OF CONTENTS

Executive Summary	1
1.0 Introduction	2
2.0 FY2019 Activities	3
2.1 Food Safety	5
2.1.1 Inspection Program	6
2.1.2 Enforcement	7
2.1.3 Food Safety Regulation	8
2.1.4 Foodborne Illnesses	8
2.1.5 Nationwide Illness Outbreaks and Food Recalls	10
2.2 FDA Voluntary National Retail Food Regulatory Program Standards	12
2.2.1 FDA Cooperative Agreement	12
2.2.2 Special Processes at Retail Course	12
2.2.3 Implementing the Programs Standards	12
2.3 Manufactured Food Regulatory Program Standards	14
2.4 Bottled Water	15
2.5 Swimming Pools and Spas	15
2.6 Public Accommodations	16
2.7 Recreational Vehicles and Parks	16
2.8 Public School Grounds	17
2.9 Children's Camps	17
2.10 Camp Grounds	18
3.0 Cottage Food Program	19
4.0 School and Community Gardens	21
5.0 Registration Training of Sanitarians	22
Appendix A	24
Appendix B	26
Appendix C	27
Appendix D	28

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), recreational vehicles and 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 11 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 FY2019.

Sanitarians from the 15 Arizona County Health Departments, ASU, and ADHS conducted a total of 100,499 routine inspections at 55,455 regulated facilities during FY2019.

THE FOLLOWING ARE HIGHLIGHTS OF FY2019 ACTIVITIES.

There were **37,021 food establishments in Arizona and 77,104 food-related inspections** (routine and re-inspections) that were conducted at these establishments. Pre-operational inspections at food establishments totaled 9,172 and an additional 8,980 inspections were conducted at temporary food establishments.

In addition to food establishments, a total of 29,462 routine inspections were conducted at 18,448 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 **1,560 foodborne illness complaints** received by Arizona health departments in FY2019. The total number of foodborne illness and non-foodborne illness complaints reached 9,162.

19 foodborne disease outbreaks were investigated and confirmed by ADHS in FY 2019. Most were identified by molecular laboratory testing (53%) and citizen complaints (42%).

The **FDA issued 451 food recall press releases and public notices** associated with FDA-regulated products during calendar year 2018.

The **USDA issued 125 recall notices** during calendar year 2018. As a result, approximately 20,522,911 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, lodging establishments (i.e. hotels and motels), recreational vehicle 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 relationships with federal, state, tribal, and local partners; provides in-person and online training opportunities; and organizes and coordinates activities that improve statewide retail food programs to further progress towards further conformance with the Food and Drug Administration’s Voluntary National Retail Food Regulatory Program Standards (FDA Program Standards). The FS&ES team has also made strides in working toward the implementation of the Food and Drug Administration’s Manufactured Food Regulatory Program Standards, and will continue to work on standards implementation in the coming years.

2.0 FY2019 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 community needs into consideration. Local oversight encourages community interaction in program design and operation to meet local needs. Operators benefit from relationships with local regulators while maintaining consistency in inspectors.

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 in the fiscal year. These reports can be found as part of 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	Delegated	ADHS	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Campgrounds	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Children’s Camps	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Food Establishment	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Retail Food	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	ASU excluded	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
State Prisons	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS
Behavioral Health Services	ADHS	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	ADHS	Delegated	Delegated	ADHS	Delegated	ADHS	Delegated	ADHS
County Jails	ADHS	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Juvenile Detention Centers	ADHS	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Produce Warehouses	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	ADHS	Delegated	Delegated
Hotel and Motel Sanitation	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Public Nuisance Complaint Responses	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Pure Food Control Investigation	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Public Toilet Facilities and Special Events	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Public School Sanitation	Delegated	Delegated	Delegated	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Swimming Pools and Spas	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	ASU excluded	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Trailer Coach Park Sanitation	ADHS	Delegated	ADHS	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Smoke-Free Arizona	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated

Figure 1: Summary of Delegated Activities Statewide

FY2019 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 10.5 Sanitarian Aide FTEs at ADHS, ASU, and the 15 Arizona county health departments conducted a total of 100,499 routine inspections at 55,469 regulated facilities during FY2019.

	Routine Inspections	Facilities
Food Establishments	71,037	37,021
Swimming Pools and Spas	24,448	13,308
Recreational Vehicles and Parks	1,764	1,766
Public School Grounds	1,791	1,802
Public Accommodations	1,296	1,418
Bottled Water	99	56
Children's Camps	38	49
Camp grounds	26	35
TOTALS	100,499	55,455

Figure 2: Number and Type of Facilities and Number of Routine Inspections in Arizona FY2019



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. 758 presentations were provided by state and county environmental health staff statewide, reaching 8,915 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 37,021 regulated food establishments in Arizona during FY2019, a 3.7% increase from the previous year, State and county Registered Sanitarians and Sanitarian Aides conducted 77,104 food safety inspections (routine and re-inspections) at these establishments. An additional 18,152 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.

2.1.1 INSPECTION PROGRAMS (CONTINUED)

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 FY2019, **there were 2.4 routine inspections per complex facility, 1.6 routine inspections per moderate facility, and 1.7 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		Routine Inspections	
Complex	12,447	Complex	29,902
Moderate	13,080	Moderate	21,211
Limited	11,556	Limited	19,633

Figure 3: Number of Food Establishments and Routine Inspections by Food Service Complexity FY2019

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 FY2019, **817 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		
2017	Pima	2009	
Yavapai	Pinal	Mohave	

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

2.1.4 FOODBORNE ILLNESSES

There were 1,560 foodborne illness complaints received by Arizona health departments in FY2019. 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.

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.

FOODBORNE ILLNESSES (CONTINUED)

RATE OF REPORTED CASES OF ENTERIC DISEASE IN ARIZONA BY FISCAL YEAR PER 100,000 POPULATION

PATHOGEN	2014	2015	2016	2017	2018
Campylobacteriosis	14.1	20.4	18.4	19.7	17.9
Shiga toxin producing <i>E. coli</i>	1.5	1.9	2.2	2.4	4.2
Giardiasis	1.8	2.1	1.8	2.1	2.1
Listeriosis	0.2	0.1	0.1	0.1	0.1
Salmonellosis*	15.6	16.9	13.3	12.5	16.2
Shigellosis	5.6	8.1	18.2	8.0	6.8
Vibrio infection**	0.5	0.5	0.3	0.4	0.8
Hepatitis A	0.5	1.1	0.7	0.9	1.1

*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.

Note: All rates, even those based on full population counts, are subject to random error. Random error may be substantial when the number of cases is small (e.g., less than 20) and can make it impossible to distinguish random fluctuations from true changes in the underlying risk of disease. Rates and proportions based on small numbers should be interpreted with caution.

<https://azdhs.gov/preparedness/epidemiology-disease-control/index.php#data-stats-past-years>

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.

2.1.5 NATIONWIDE OUTBREAKS AND FOOD RECALLS

During FY 2019, 19 foodborne outbreaks were investigated and confirmed in Arizona. The majority of these were identified by molecular laboratory testing (10, 53%) and citizen complaints (8, 42%). A specific food source was not identified in most outbreaks (11, 58%). Outbreaks were determined to be caused by Salmonella (9, 47%), norovirus (3, 15%), hepatitis A virus (1, 5%), and Listeria (1, 5%). Data for calendar year 2018 are preliminary and subject to change.

Figure 8: USDA Recall Summary for Calendar Year 2018

USDA Recall Summary for Calendar Year 2018

Total Number	Recalls	Pounds Recalled
	125	20,552,911
<i>Recalls by Class (N=131)</i>		
Class		
I	97	19,328,046
II	21	1,199,689
III	7	25,176
<i>Recalls by Reason (N=131)</i>		
Reason For Recall		
STEC*	9	287,758
Listeria monocytogenes	21	4,127,696
Salmonella	6	12,963,341
Undeclared Allergen	26	446,138
Extraneous Material	23	1,587,250
Processing Defect	8	88,285
Undeclared Substance	3	4,377
Residue	1	69,016
Unapproved Substance	1	15,363
Other**	27	963,687
<i>Recall by Species/Product (N=131)</i>		
Species		
Beef	31	13,185,563
Mixed	32	5,267,834
Pork	25	670,369
Poultry***	34	1,214,839
Siluriformes fish (catfish)	3	214,306

*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.

NATIONWIDE OUTBREAKS AND FOOD RECALLS (CONTINUED)

Class I-A Class I recall involves a health hazard situation in which there is a reasonable probability that eating the food will cause health problems or death.

Class II-A Class II recall involves a potential health hazard situation in which there is a remote probability of adverse health consequences from eating the food.

Class III-A Class III recall involves a situation in which eating the food will not cause adverse health consequences.

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. FY2019 marked the third year of the FDA cooperative agreement. This 3-year grant 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. 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

FY2019 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.

2.2.2 SPECIAL PROCESSES AT RETAIL COURSE

ADHS coordinated the planning for an FD312: Special Processes at Retail Course. The FD312 course was taught by Food and Drug Administration instructors, as well as staff from the National Environmental Health Association. The course was attended by local and tribal jurisdictions, as well as regulators from neighboring states. The purpose of this course was to train inspectors on specific types of food processing in retail food establishments, which require a variance and mandatory Hazard Analysis Critical Control Point plan per the FDA Food Code. The course was interactive and provided scenarios to engage participants, including exercises to identify whether a food item would be considered a potentially hazardous food item. The opportunity allowed for interaction and networking among participants, while exchanging ideas on the handling of variances in their respective jurisdictions.

2.2.3 IMPLEMENTING THE PROGRAM STANDARDS

Cooperative Agreement funds have been utilized to implement the strategies developed during the Strategic Planning workshop. ADHS is making strides in Standard 1 with the updating of the Arizona Food Code, and is also making progress in Standard 2, while maintaining conformance with Standards 7 and 5. ADHS also assisted in the auditing of Standard 5 for one of its local jurisdictions.

IMPLEMENTING THE PROGRAM STANDARDS (CONTINUED)

STANDARD 3: INSPECTION PROGRAM BASED ON HACCP PRINCIPALS

Due to staffing changes in FY2018 and FY2019, ADHS recognized the need to ensure inspections were being completed consistently and accurately. As a result, the Food Safety team has focused more closely on several standard 3 SOPs that aim to help staff provide consistent inspections and address the importance of taking a risk-based approach to inspections.

STANDARD 5: FOODBORNE ILLNESS AND FOOD DEFENSE PREPAREDNESS AND RESPONSE

In FY2018, ADHS worked with the Office of Infectious Disease Services (OIDS) to complete Standard 5. In FY2019, ADHS remained in conformance with Standard 5. OIDS conducts much of the foodborne illness reporting and monitoring required by this standard and their cooperation has been vital in achieving conformance with this standard.

STANDARD 7: INDUSTRY AND COMMUNITY RELATIONS

In FY2019, ADHS continues to fully meet Standard 7. ADHS continues to employ its website to provide the public with environmental health-related information in a more intuitive fashion. The webpage is consistently updated to make certain that all the posted information is relevant and up-to-date. In addition, another Sanitarians' Conference was held, providing continuing education to Registered Sanitarians throughout 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). FY2019 saw the end of the first year of this grant. 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. Additionally, ADHS underwent an audit that was conducted by the Food and Drug Administration during FY2019. The audit was intended to gauge progress toward conformance with the MFRPS. The audit resulted in full conformance with 4 of 10 standards, with the expectation of reaching full conformance at the conclusion of year 5 of the grant.

ADHS has also entered into 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 FY2019. ADHS is working on a mutual reliance with the FDA to continually improve regulatory Manufactured Food inspections in Arizona.

Due to recent staffing changes, ADHS Food Safety Program is currently in progress of qualifying an FDA commissioned officer on staff, and will continue to work with 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

	FY2018	FY2019
Bottle Water Facilities	59	56
Routine Inspections	129	99

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 56 bottled water facilities in Arizona and inspection staff conducted 99 routine inspections in these facilities during FY2019. No enforcement actions were reported at a bottled water facility in FY2019.

2.5 SWIMMING POOLS AND SPAS



Figure 11: Swimming Pools and Spas in Arizona

	FY2018	FY2019
Swimming Pools and Spas	13,174	13,308
Routine Inspections	23,686	24,448

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 13,308 public and semi-public swimming pools and spas in Arizona in FY2019. County inspection staff conducted 24,448 routine swimming pool and spa inspections and reported initiating 1,861 enforcement actions associated with bathing facilities in FY2019.

2.6 PUBLIC ACCOMMODATIONS



Figure 12: Public Accommodations in Arizona

	FY2018	FY2019
Public Accommodation	1,367	1,418
Routine Inspections	1,431	1,296

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. Updated rules for Public Accommodations were finalized in FY2019.

There were 1,418 public accommodation facilities in Arizona in FY2019. County inspection staff conducted 1,296 routine inspections in these facilities and reported initiating 39 enforcement actions associated with public accommodation facilities in FY2019.

2.7 RECREATIONAL VEHICLES AND PARKS



Figure 13: Trailer Coach Parks in Arizona

	FY2018	FY2019
Recreational Vehicles and Parks	1,823	1,766
Routine Inspections	1,888	1,764

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

There were 1,766 trailer parks in Arizona in FY2019. County inspection staff conducted 1,764 routine inspections of recreational vehicles and parks across the state and reported initiating 44 enforcement actions associated with trailer coach parks in FY2019. Updated rules for recreational vehicles and parks, formerly trailer coach parks, were finalized in FY2019.

2.8 PUBLIC SCHOOL GROUNDS



Figure 14: Public School Grounds in Arizona

	FY2018	FY2019
Public School Grounds	1,760	1,802
Routine Inspections	1,761	1,791

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 1,802 permitted public and charter schools in Arizona in FY2019. State and county inspection staff conducted 1,791 routine inspections at these permitted schools, and county staff reported initiating 12 enforcement actions associated with public and charter schools in FY2019.

2.9 CHILDREN'S CAMPS



Figure 15: Children's Camps in Arizona

	FY2018	FY2019
Children's Camps	64	49
Routine Inspections	82	38

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 49 children's camps that applied for an annual permit in FY2019. County inspectors conducted 38 routine inspections at children's camps and reported no enforcement actions during FY2019.

2.10 CAMP GROUNDS



Figure 16: Public Camp Grounds in Arizona

	FY2018	FY2019
Camp Grounds	39	35
Routine Inspections	26	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 began to be revised in FY2018, and were finalized in FY2019.

There were 35 camp grounds in Arizona in FY2019. County inspection staff conducted 26 inspections at these camp grounds, and did not report any enforcement actions associated with camp grounds in FY2019.

3.0 COTTAGE FOOD PROGRAM



The Home Baked & Confectionery Goods Program continues to be a popular program—The Home Baked & Confectionery Goods Program is now the Cottage Food Program. A bill was passed and signed by the Governor in March 2018 to update the program. Program rules were revised and then adopted in FY 2019.

Major changes to the program include:

Allowing **jams & jellies** made from allowable fruits.

Honey (with no added ingredients) is now able to be registered.

Labeling requirements were updated to include:

The **name and registration number** of the food preparer. Home address is no longer required on the label.

A **list of all the ingredients** in the product.

The product's **production date**.

The following statement: **"This product was produced in a home kitchen that may process common food allergens and is not subject to a public health inspection."**

All products, including those intended for sampling, must be **packaged and labeled in the home kitchen**.

Registration certificates **expire three years** after issuance.

The registrant must **maintain active Food Handler Training** certification while participating in the program.

The registration certificate must be posted when operating as a **temporary food establishment**. The certificate does not allow for food preparation or open food handling at special events.

Any **change to the registration information** shall be provided to the department within 30 days after any change.

COTTAGE FOOD PROGRAM (CONTINUED) The Cottage Food Program continues to be popular. 1193 individuals registered in FY2019, a 14% increase in home food preparers state-wide compared to FY2018. This brings the total number of registrants, since the program's inception, to 8604 as of June 30, 2019. 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.

The Cottage Food Program is limited to non-potentially hazardous foods (as defined by the Arizona Food Code) made, packaged, and labeled in the registrant's home.

Both wholesale and retail sale of products at food establishments, farmer's markets, and special events are allowed. 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	62	16
Cochise	344	49
Coconino	183	22
Gila	57	8
Graham	87	10
Greenlee	37	3
La Paz	16	0
Maricopa	5,065	698
Mohave	288	46
Navajo	145	22
Pima	1,150	161
Pinal	499	64
Santa Cruz	67	17
Yavapai	490	58
Yuma	114	19
TOTAL	8,604	1,193

* denotes registered home bakers added in FY2019



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. A certified garden is considered an approved source of fruits and vegetables.

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, contribute to this goal by expanding the menu of options available to Arizonans in making healthy food choices.

The School and Community Garden Program has been and will continue to work with partner agencies to develop additional materials to facilitate good environmental health practices in school and community gardens.



ADHS Certified School and Community Gardens by County

Cochise	1
Coconino	2
Gila	1
Greenlee	3
Maricopa	8
Navajo	1
Pima	18
Pinal	1
Yavapai	6
Yuma	2
TOTALS	43

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.

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS/ASU	6	0
Apache	1	0.5
Cochise	5	-
Coconino	6	-
Gila	1	1
Graham	2	-
Greenlee	2	-
La Paz	1	-
Maricopa	115	-
Mohave	11	1
Navajo	2	0
Pima	30	5
Pinal	7	2
Santa Cruz	4	-
Yavapai	6	1
Yuma	5	-
TOTALS	204	10.5

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

55% of candidates passed the Arizona Registered Sanitarians' Exam in FY2019.

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

528 Individuals maintained Arizona Sanitarians Registrations in FY2019.

77 Applicants sat for the registration exam and 43 applicants passed

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	137	728	1,449	398	159	67	260	22,120
Limited	6	192	377	136	58	21	143	8,580
Moderate	44	330	275	119	43	12	57	5,985
Complex	87	206	797	143	58	34	60	7,555
Number of routine inspections	205	838	2,373	525	323	131	492	49,707
Number of re-inspections	20	27	640	3	11	2	15	3,391
Number of pre-operational inspections	7	26	183	2	8	5	12	7,481
Number of foodborne illness complaints	1	2	-	-	2	7	5	913
Number of non-foodborne illness complaints	4	1	113	1	9	20	28	6,085
Number of compliance proceedings	-	-	1	-	-	-	-	810
Number of food items detained/embargoed	-	28	18	-	-	50	-	101,454
Number of temporary food establishment inspections	77	153	259	85	68	44	106	4,172
Outreach								
Number of presentations	45	-	45	8	2	16	50	220
Number of participants/audience	348	-	400	45	400	232	2,000	1,245
Number of consultations/counseling provided	12	-	108	42	204	7	500	3,191
Number of media contacts	-	-	1	5	-	-	5	90
Non-food Related Activities								
Public & semi-public bathing places	3	114	257	27	19	3	21	9,333
Routine inspections	3	152	338	26	46	24	23	19,445
Complaint inspections	-	2	1	-	1	-	-	324
Enforcement actions	-	-	-	1	-	-	-	1,509
Recreational vehicles and parkts	-	103	84	N/A	-	11	152	475
Routine inspections	-	78	93	N/A	2	11	-	462
Complaint inspections	-	1	3	N/A	2	1	4	53
Enforcement actions	-	-	-	N/A	-	1	-	2
Public school grounds	12	49	51	13	N/A	7	11	1,028
Routine inspections	-	24	51	13	N/A	7	11	1,029
Complaint inspections	-	-	3	-	N/A	-	-	1
Enforcement actions	-	-	-	-	N/A	-	-	7
Camp grounds	-	-	10	-	-	10	-	5
Routine inspections	-	-	*	-	-	10	-	4
Complaint inspections	-	-	3	-	-	-	-	-
Enforcement actions	-	-	-	-	-	-	-	-
Children's camps	3	-	3	9	-	-	-	N/A
Routine inspections	3	-	3	6	-	-	-	N/A
Complaint inspections	-	-	-	-	-	-	-	N/A
Enforcement actions	-	-	-	-	-	-	-	N/A
Public accommodations	22	96	186	40	13	9	25	485
Routine inspections	1	49	159	25	13	18	25	447
Complaint inspections	2	5	15	-	1	-	-	89
Enforcement actions	1	-	-	-	-	-	-	26
Bottled water	-	2	1	-	N/A	-	1	48
Routine inspections	-	1	2	-	N/A	-	2	88
Complaint inspections	-	-	-	-	N/A	-	-	-
Enforcement actions	-	-	-	-	N/A	-	-	-
Body art parlors	N/A	N/A	14	N/A	N/A	N/A	N/A	N/A
Routine inspections	N/A	N/A	22	N/A	N/A	N/A	N/A	N/A
Complaint inspections	N/A	N/A	5	N/A	N/A	N/A	N/A	N/A
Sanitarians	1	5	6	1	2	2	1	115
Sanitarian Aids	0.5	-	-	1	-	-	-	-

*incl. in TP inspections, 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	1,396	568	5,492	1,064	239	1,386	1,145	413
Limited	478	147	685	183	80	84	283	103
Moderate	620	207	3,147	503	74	826	710	128
Complex	298	214	1,660	378	147	476	152	182
Number of routine inspections	2,360	584	5,942	1,947	333	3,133	1,130	1,014
Number of re-inspections	240	-	967	102	29	500	100	34
Number of pre-operational inspections	123	5	658	145	12	366	105	34
Number of foodborne illness complaints	37	3	241	35	-	-	20	6
Number of non-foodborne illness complaints	146	13	743	109	4	118	198	14
Number of compliance proceedings	4	-	1	-	-	1	-	-
Number of food items detained/embargoed	-	-	N/A	73	-	-	-	13
Number of temporary food establishment inspections	447	132	2,438	235	138	238	310	78
Outreach								
Number of presentations	83	-	62	3	24	176	13	11
Number of participants/audience	1,456	-	400	78	110	1,590	292	319
Number of consultations/counseling provided	8	-	19	217	-	471	1,348	279
Number of media contacts	-	-	70	4	-	-	5	-
Non-food Related Activities								
Public & semi-public bathing places	279	42	2,422	290	46	206	231	15
Routine inspections	576	42	1,990	432	45	924	254	128
Complaint inspections	10	2	81	10	1	4	5	-
Enforcement actions	-	-	340	-	-	-	10	1
Recreational vehicles and parkts	107	38	379	195	22	N/A	200	-
Routine inspections	97	39	500	241	23	N/A	218	-
Complaint inspections	2	1	18	8	-	N/A	4	-
Enforcement actions	-	-	41	-	-	N/A	-	-
Public school grounds	57	28	264	92	30	75	61	24
Routine inspections	57	-	278	102	25	76	94	24
Complaint inspections	-	-	4	-	-	1	-	-
Enforcement actions	-	-	5	-	-	-	-	-
Camp grounds	2	3	1	4	-	N/A	-	-
Routine inspections	2	3	1	6	-	N/A	-	-
Complaint inspections	-	-	-	-	-	N/A	-	-
Enforcement actions	-	-	-	-	-	N/A	-	-
Children's camps	-	3	4	2	1	24	-	-
Routine inspections	-	1	3	2	1	19	-	-
Complaint inspections	-	-	-	-	-	-	-	-
Enforcement actions	-	-	-	-	-	-	-	-
Public accommodations	86	69	167	36	27	117	40	-
Routine inspections	85	58	200	45	12	108	51	-
Complaint inspections	34	6	52	6	-	6	5	-
Enforcement actions	1	-	11	-	-	-	-	-
Bottled water	3	-	-	1	-	-	-	-
Routine inspections	4	-	-	2	-	-	-	-
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	11	2	30	7	4	6	5	6
Sanitarian Aids	1	-	5	2	-	1	-	-

*incl. in TP inspections, 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 County	C	M	L
Food establishment	87	44	6
Routine inspections	119	75	11
Average ratio	1.37	1.70	1.83

Cochise County	C	M	L
Food establishment	206	330	192
Routine inspections	348	126	838
Average ratio	1.69	1.10	0.66

Coconino County	C	M	L
Food establishment	767	275	377
Routine inspections	1,305	444	624
Average ratio	1.64	1.61	1.66

Gila County	C	M	L
Food establishment	143	119	136
Routine inspections	202	148	175
Average ratio	1.41	1.24	1.29

Graham County	C	M	L
Food establishment	58	43	58
Routine inspections	121	87	115
Average ratio	2.09	2.02	1.98

Greenlee County	C	M	L
Food establishment	34	12	21
Routine inspections	67	24	40
Average ratio	1.97	2.00	1.90

La Paz County	C	M	L
Food establishment	60	57	143
Routine inspections	106	95	291
Average ratio	1.77	1.67	2.03

Maricopa County	C	M	L
Food establishment	7,555	5,985	8,580
Routine inspections	21,811	11,728	16,168
Average ratio	2.89	1.96	1.88

Mohave County	C	M	L
Food establishment	298	620	478
Routine inspections	585	1,159	616
Average ratio	1.96	1.87	1.29

Navajo County	C	M	L
Food establishment	214	207	147
Routine inspections	280	185	119
Average ratio	1.31	0.89	0.81

Pima County	C	M	L
Food establishment	1,660	3,147	685
Routine inspections	2,131	3,319	492
Average ratio	2.12	1.94	0.94

Pinal County	C	M	L
Food establishment	378	503	183
Routine inspections	800	975	172
Average ratio	2.12	1.94	0.94

Santa Cruz County	C	M	L
Food establishment	147	107	79
Routine inspections	147	74	80
Average ratio	1.00	1.45	0.99

Yavapai County	C	M	L
Food establishment	476	826	84
Routine inspections	1,335	1,689	109
Average ratio	2.80	2.04	1.30

Yuma County	C	M	L
Food establishment	152	710	283
Routine inspections	181	556	393
Average ratio	1.19	0.78	1.19

ADHS/ASU	C	M	L
Food establishment	182	128	103
Routine inspections	364	256	103
Average ratio	2.00	2.00	1.00

**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. Recreational Vehicles and Parks

Article 6. Camp Grounds

Article 7. Public Schools

Article 8. Public and Semipublic Swimming Pools and Bathing Places

Article 13. Lodging Establishments

APPENDIX D - COUNTY FACTS

APACHE COUNTY

County Seat	St. Johns
Population	73,195
Size (sq. miles)	11,197
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0.5

Jurisdiction Facts

Food Establishments	137
Swimming Pools and Spas	3
Recreational Vehicles & Parks	0
Public School Grounds	12
Public Accommodations	22
Complaints	7

COCHISE COUNTY

County Seat	Bisbee
Population	132,088
Size (sq. miles)	6,165
Personnel Facts	
Sanitarians	5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	728
Swimming Pools and Spas	114
Recreational Vehicles & Parks	103
Public School Grounds	49
Public Accommodations	96
Complaints	11

COCHISE COUNTY HIGHLIGHT REPORT

Environmental Health participated in a Hepatitis A outreach from March to June.

COCONINO COUNTY

County Seat	Flagstaff
Population	136,011
Size (sq. miles)	18,618
Personnel Facts	
Sanitarians	6
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,449
Swimming Pools and Spas	257
Recreational Vehicles & Parks	84
Public School Grounds	51
Public Accommodations	186
Complaints	135

GILA COUNTY

County Seat	Globe
Population	53,144
Size (sq. miles)	4,757
Personnel Facts	
Sanitarians	1
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	398
Swimming Pools and Spas	27
Recreational Vehicles & Parks	N/A
Public School Grounds	13
Public Accommodations	40
Complaints	1

APPENDIX D - 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	159
Swimming Pools and Spas	19
Recreational Vehicles & Parks	0
Public School Grounds	N/A
Public Accommodations	13
Complaints	15

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	67
Swimming Pools and Spas	3
Recreational Vehicles & Parks	11
Public School Grounds	7
Public Accommodations	9
Complaints	28

GREENLEE COUNTY HIGHLIGHT REPORT

In the 2018-2019 Fiscal Year, Greenlee County has continued efforts to educate the general public on the importance of food safety in both the temporary and permanent food setting. Starting in 2019, the Greenlee County Food Safety Newsletter was started. Haiden LaFoy, sanitarian for Greenlee County began the newsletter that will circulate to all food establishments in the county via email. The information will vary month to month. The newsletter includes, basic food safety principles, practical application of the principles, and what the food establishments can do to serve the public in the safest way possible. It is our hope that the food establishments in Greenlee County will take the information and ensure each food service worker is educated on the information and that food safety will become second nature.

APPENDIX D - COUNTY FACTS (CONTINUED)

LA PAZ COUNTY

County Seat	Parker
Population	20,281
Size (sq. miles)	4,499
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	260
Swimming Pools and Spas	21
Recreational Vehicles & Parks	152
Public School Grounds	11
Public Accommodations	25
Complaints	37

MARICOPA COUNTY

County Seat	Phoenix
Population	3,942,169
Size (sq. miles)	9,200
Personnel Facts	
Sanitarians	115
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	22,120
Swimming Pools and Spas	9,333
Recreational Vehicles & Parks	475
Public School Grounds	1,028
Public Accommodations	485
Complaints	7,465

MARICOPA COUNTY HIGHLIGHT REPORT

ACTIVE MANAGERIAL CONTROL (AMC) FOR FOOD SAFETY

In FY19, Maricopa County Environmental Services Department (MCESD) took further steps to bring the food safety principles of Active Managerial Control (AMC) to County food service businesses and operators. With grant funding from the FDA, the online, open-access AMC Toolbox was completed. The AMC Toolbox consists of online links to training documents on the County website, and to how-to videos on the MCESD youtube.com channel. The written materials were translated to Spanish and Chinese as well. The grant produced 30 short videos for operators on how to establish food handling policies, conduct effective training of staff, and verify that staff are following their policies for preventing the 10 high-risk factors of foodborne illness, such as cold-holding temperature and hand-washing. The grant also provided for the creation and redesign of hand-outs and posters to be identifiable with the AMC Toolbox. As part of the innovation, access to the videos and materials is encouraged via links to the Toolbox webpage that are embedded by the Environmental Health Specialist in the inspection report when the violations occur at an inspection. The AMC Toolbox was presented at professional conferences and shared with agencies and organizations, who enthusiastically expressed appreciation for the open access online. Ultimately, the convenient availability of these training materials will lead to a growing familiarity of AMC principles, which will be adopted and incorporated as each operator advances in knowledge and practice of food safety.

In the previous year, all Environmental Health Specialists were trained in AMC so that they, in turn, can essentially provide some AMC training during an inspection and direct operators to the AMC Toolbox.

APPENDIX D - COUNTY FACTS (CONTINUED)

MCESD continued to provide in-class AMC training to operators who request it and to those whom training was strongly recommended. Nearly 200 classes were conducted in FY19. At the request of a corporate franchise restaurant, MCESD staff travelled to the California headquarters to train the restaurant managers in AMC.

ENVIRONMENTAL RELATED ILLNESS PROGRAM (ERI) - NATIONAL ENVIRONMENTAL ASSESSMENT REPORTING SYSTEM (NEARS)

In FY19, the ERI program, which investigates foodborne illness complaints, joined the CDC NEARS program, a national repository of data related to foodborne illness investigations. The NEARS database may be used for epidemiology studies, and for correlational analyses on geographic and temporal patterns in food safety issues or foodborne illness outbreaks. Maricopa County is the fourth-most populous county in the nation, and the Phoenix metropolitan area is the 11th largest metropolitan area by population. Thus, MCESD data may be a valuable contribution to research in national and regional food safety systems. By participating in NEARS, MCESD demonstrates support for fellow environmental health professionals and studies that increase understanding of foodborne illness and food safety.

MOHAVE COUNTY

County Seat	Kingman
Population	203,334
Size (sq. miles)	13,311
Personnel Facts	
Sanitarians	11
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1,396
Swimming Pools and Spas	279
Recreational Vehicles & Parks	107
Public School Grounds	57
Public Accommodations	86
Complaints	229

MOHAVE COUNTY HIGHLIGHT REPORT

In April of 2019, Navajo County moved from paper inspections to an online program, named Health Spaces. We are still in the process of working out the kinks. In May 2019, the current EH manager left and a new EH manager started in June. We will be looking at updating our fee schedule and our ordinances in the spring of 2020.

NAVAJO COUNTY

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

Jurisdiction Facts

Food Establishments	568
Swimming Pools and Spas	42
Recreational Vehicles & Parks	38
Public School Grounds	28
Public Accommodations	69
Complaints	229

APPENDIX D - COUNTY FACTS (CONTINUED)

PIMA COUNTY

County Seat	Tucson
Population	992,394
Size (sq. miles)	9,187
Personnel Facts	
Sanitarians	30
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	5,492
Swimming Pools and Spas	2,422
Recreational Vehicles & Parks	379
Public School Grounds	264
Public Accommodations	167
Complaints	1,139

PIMA COUNTY HIGHLIGHT REPORT

Continuing development of new software for environmental health and administration functions.

Implemented a new rating system for food safety inspections.

Implemented a new type of inspection which makes the first food safety inspection of a newly permitted facility a non-scored educational inspection.

Educational session presentation at the NEHA conference for efficacy of risk control plan use in complex food facilities in Pima County.

PINAL COUNTY

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

Jurisdiction Facts

Food Establishments	1,064
Swimming Pools and Spas	290
Recreational Vehicles & Parks	195
Public School Grounds	92
Public Accommodations	36
Complaints	168

PINAL COUNTY HIGHLIGHT REPORT

The mobile food law (HB 2371) that went into effect in August of 2018 had a significant affect on Pinal County. With our county located in between the two most populous counties in the state, many mobile food vendors from either Maricopa County or Pima County wished to also operate in Pinal County. In the past, they would have needed to start from scratch, by submitting plans for review. This complex and redundant process lead to many vendors choosing not to operate under annual permit in Pinal County or to operate as temporary food vendors at events. This caused a significant logistical challenge for the department, as each vendor had to be inspected at every separate event, severely challenging department resources. Last fiscal year, in 2017 - 2018, temporary food permits accounted for 24% of Pinal County Environmental Health permits and 16% of inspections.

APPENDIX D - COUNTY FACTS (CONTINUED)

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	239
Swimming Pools and Spas	46
Recreational Vehicles & Parks	22
Public School Grounds	30
Public Accommodations	27
Complaints	5

YAVAPAI COUNTY

County Seat	Prescott
Population	212,637
Size (sq. miles)	8,123
Personnel Facts	
Sanitarians	6
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1,386
Swimming Pools and Spas	206
Recreational Vehicles & Parks	N/A
Public School Grounds	75
Public Accommodations	117
Complaints	129

YAVAPAI COUNTY HIGHLIGHT REPORT

8 staff attended the 2019 Southwest Environmental Health Conference.

Completed verification audit for FDA standard 5.

Completed 2nd year of the Compliance Assistance and Support Activities program, FDA \$70,000 per year three-year grant.

6 Staff attended Annual Vector Control Workshop.

Completed a Fee Study for Environmental Health license and implemented new fee July 1, 2019.

Implemented revived Yavapai County Health Code and Ordinance.

Implemented the 2107 FDA Food Code.

2 Staff attended the 2019 Arizona Infectious Disease Exercise and Training.

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

APPENDIX D - COUNTY FACTS (CONTINUED)

YUMA COUNTY

County Seat	Yuma
Population	200,022
Size (sq. miles)	5,514
Personnel Facts	
Sanitarians	5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,145
Swimming Pools and Spas	231
Recreational Vehicles & Parks	200
Public School Grounds	61
Public Accommodations	40
Complaints	232

ARIZONA STATE UNIVERSITY

Population	83,301
Campus	
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	190
Swimming Pools and Spas	15
Recreational Vehicles & Parks	N/A
Public School Grounds	3
Public Accommodations	N/A
Complaints	4

ARIZONA STATE UNIVERSITY HIGHLIGHT REPORT

Sun Devil Stadium is an outdoor football Stadium on the Campus of Arizona State University in Tempe. The Stadium underwent a 5-year renovation. The renovation was in 5 Phases of demolition and construction that was completed in 2019. New kitchens, clubs, bars and concessions were included in the renovation.

AZ DEPT OF HEALTH SERVICES

Population	6.7 M
Personnel Facts	
Sanitarians	5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	223
Swimming Pools and Spas	0
Recreational Vehicles & Parks	0
Public School Grounds	21
Public Accommodations	0
Complaints	16