

# 2020 ANNUAL REPORT

---

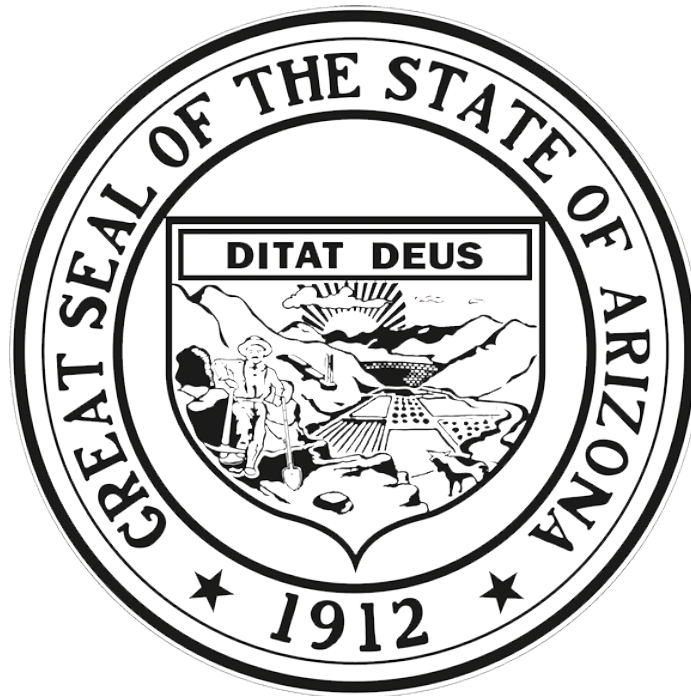
FOOD SAFETY & ENVIRONMENTAL SERVICES

OFFICE OF ENVIRONMENTAL HEALTH

BUREAU OF EPIDEMIOLOGY & DISEASE CONTROL



ARIZONA DEPARTMENT  
OF HEALTH SERVICES



Douglas A. Ducey, Governor State of Arizona

Cara M. Christ, Director

Arizona Department of Health Services

ARIZONA DEPARTMENT OF HEALTH SERVICES

Bureau of Epidemiology and Disease Control

Office of Environmental Health

Food Safety and Environmental Services Section

150 N. 18th Avenue, Suite 140

Phoenix, Arizona 85007-3245

(602) 364-3118

This publication can be made available in alternative format.

Please contact the number listed above.

*Permission to quote from or reproduce materials from this publication is granted when due acknowledgment is made.*

*"Equal Opportunity/Reasonable Accommodation Employer"*

## TABLE OF CONTENTS

---

Executive Summary	1
1.0 Introduction	2
2.0 FY2020 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 Food Recalls	9
2.2 FDA Voluntary National Retail Food Regulatory Program Standards	12
2.2.1 FDA Cooperative Agreement	12
2.2.2 Implementing the Programs Standards	12
2.3 Manufactured Food Regulatory Program Standards	13
2.4 Bottled Water	14
2.5 Swimming Pools and Spas	14
2.6 Public Accommodations	15
2.7 Recreational Vehicles and Parks	15
2.8 Public School Grounds	16
2.9 Children's Camps	16
2.10 Camp Grounds	17
3.0 Cottage Food Program	18
4.0 School and Community Gardens	20
5.0 Registration Training of Sanitarians	21
Appendix A	24
Appendix B	26
Appendix C	27
Appendix D	28

---

---

## EXECUTIVE SUMMARY

---

**The Arizona Department of Health Services (ADHS)** 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. R9-16-403. There were 189 Registered Sanitarian Full-Time Employees (FTEs) and 15.5 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 FY2020.

Sanitarians from the 15 Arizona County Health Departments, ASU, and ADHS conducted a total of **98,773** routine inspections at **52,940** regulated facilities during FY2020

### THE FOLLOWING ARE HIGHLIGHTS OF FY2020 ACTIVITIES.

There were **36,683** food establishments in Arizona and **76,813** food-related inspections (routine and re-inspections) that were conducted at these establishments. Pre-operational inspections at food establishments totaled 9,867 and an additional 6,732 inspections were conducted at temporary food establishments.

In addition to food establishments, a total of 26,362 routine inspections were conducted at 16,257 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 **801** foodborne illness complaints received by Arizona health departments in FY2020. The total number of foodborne illness and non-foodborne illness complaints reached 6,386.

**14** foodborne disease outbreaks were investigated and confirmed by ADHS. Most were identified by molecular laboratory testing (57%) and citizen complaints (29%).

The FDA issued **212** food recall press releases and public notices associated with FDA-regulated products during calendar year 2019.

The USDA issued **124** recall notices during calendar year 2019. As a result, approximately 20.4 million 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 VNRFRPS). 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](#) (FDA MFRPS), and will continue to work on standards implementation in the coming years.

## 2.0 FY2020 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	ADHS			ADHS	ADHS										
Campgrounds	ADHS														
Children’s Camps								ASU excluded							
Food Establishment															
Retail Food								ASU excluded							
State Prisons	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS	ADHS
Behavioral Health Services	ADHS							ADHS		ADHS	ADHS	ADHS	ADHS	ADHS	ADHS
County Jails	ADHS		ADHS								ADHS	ADHS	ADHS	ADHS	ADHS
Juvenile Detention Centers	ADHS		ADHS										ADHS	ADHS	ADHS
Produce Warehouses													ADHS	ADHS	ADHS
Hotel and Motel Sanitation	ADHS														
Public Nuisance Complaint Responses															
Pure Food Control Investigation															
Public Toilet Facilities and Special Events	ADHS														
Public School Sanitation					ADHS										
Swimming Pools and Spas								ASU excluded							
Trailer Coach Park Sanitation	ADHS		ADHS												
Smoke-Free Arizona															

**Figure 1:** Summary of Delegated Activities Statewide

## FY2020 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. R9-16-403. **189 Registered Sanitarian** FTEs and **15.5 Sanitarian Aide** FTEs at ADHS, ASU, and the 15 Arizona county health departments conducted a total of **98,773 routine inspections** at **52,940 regulated facilities** during FY2020.

	Routine Inspections	Facilities
Food Establishments	72,411	36,683
Swimming Pools and Spas	21,837	11,183
Recreational Vehicles and Parks	1,704	1,754
Public School Grounds	1,469	1,796
Public Accommodations	1,177	1,392
Bottled Water	120	53
Children's Camps	28	47
Camp grounds	27	32
<b>TOTALS</b>	<b>98,773</b>	<b>52,940</b>

**Figure 2:** Number and Type of Facilities and Number of Routine Inspections in Arizona FY2020



## 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. **560 presentations** were provided by state and county environmental health staff statewide, reaching **7,379 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 **36,683 regulated food establishments** in Arizona during FY2020, a **0.9% decrease** from the previous year, State and county Registered Sanitarians and Sanitarian Aides conducted **76,813 food safety inspections** (routine and re-inspections) at these establishments. An additional **16,599 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 FY2020, there were **2.5 routine inspections** per complex facility, **1.7 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	12,381	Complex	31,375
Moderate	12,756	Moderate	21,430
Limited	12,381	Limited	19,606

**Figure 3:** Number of Food Establishments and Routine Inspections by Food Service Complexity FY2020

### 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 FY2020, **442 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 2017 FDA Model Food Code with modifications to meet Arizona's needs. The updated [A.A.C. Title 9, Chapter 8, Article 1 Food and Drink](#) went into effect when it was posted with the Secretary of State, on July 8, 2020.

### 2.1.4 FOODBORNE ILLNESSES

**There were 801 foodborne illness complaints** received by Arizona health departments in FY2020. 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.

During 2019, an increase in the number of cases of campylobacteriosis was detected. In addition to routine surveillance activities, ADHS conducted enhanced molecular surveillance of *Campylobacter* isolates during the Spring of 2019. **No outbreaks of *Campylobacter* were detected.**

Starting late 2018 and throughout 2019, Arizona and other states throughout the U.S. experienced a large outbreak of hepatitis A infections among persons experiencing homelessness, incarceration, or drug use.

## 2.1.4 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	2019
Campylobacteriosis	14.1	20.4	18.4	19.7	17.9	22.5
Shiga toxin producing <i>E. coli</i>	1.5	1.9	2.2	2.4	4.2	4.1
Giardiasis	1.8	2.1	1.8	2.1	2.1	2.0
Listeriosis	0.2	0.1	0.1	0.1	0.1	0.2
Salmonellosis*	15.6	16.9	13.3	12.5	16.2	13.3
Shigellosis	5.6	8.1	18.2	8.0	6.8	5.9
Vibrio infection**	0.5	0.5	0.3	0.4	0.8	0.7
Hepatitis A	0.5	1.1	0.7	0.9	1.1	8.2

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

**Figure 4: Reported cases of enteric disease in Arizona by 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.

[Epidemiology & Disease Control - Disease Data, Statistics & Reports](#)

## 2.1.5 FOOD RECALLS

During FY 2019 [MMWR year](#), **14 foodborne outbreaks** were investigated and confirmed in Arizona. The majority of these were identified by molecular laboratory testing (**8; 57%**) and citizen complaints (**4; 29%**). Outbreaks occurred in Maricopa County (**6; 43%**), Pima County (**2; 14%**), and Apache, Mohave, and Yuma counties (**1 each; 7%**). For three outbreaks (**21%**), exposure occurred in multiple counties in Arizona. For most outbreaks (**9; 64%**), investigators were unable to determine the food source. However, a source was identified for two outbreaks (**14%**) and suspected for three outbreaks (**21%**). Outbreak exposure occurred in restaurants (**5; 36%**), private homes (**4; 29%**), and correctional facilities (**2; 14%**). For three outbreaks, the exposure location was unknown (**21%**). Foodborne outbreaks during 2019 were caused by Salmonella (**8; 57%**) and Shiga toxin-producing *E. coli* (**2; 14%**). For four outbreaks (**29%**), the causative agent was undetermined.

## 2.1.5 FOOD RECALLS

In calendar year 2019, undeclared allergens accounted for just over half of all recalls from the FDA and USDA. Listeria was the second most reason for recalls. Foreign or extraneous material was the third most reason for recalls, which included material such as metal, rubber, and glass introduced into the food.

The FDA issued **212 food recalls** of FDA-regulated food products in 2019.

The USDA issued **124 food recalls** in 2019 totaling over **20.4 million pounds**.

Over **15.5 million pounds** were recalled due to **"extraneous material"**.

Figure 5: USDA Recall Summary for Calendar Year 2019

### USDA Recall Summary for Calendar Year 2018

Total Number	Recalls 124	Pounds Recalled 20,427,455
<i>Recalls by Class (N=124)</i>		
Class		
I	97	19,662,158
II	27	765,297
III	0	0
<i>Recalls by Reason (N=124)</i>		
Reason For Recall		
STEC*	7	298,500
Listeria monocytogenes	6	165,221
Salmonella	3	118,830
Undeclared Allergen	32	2,574,760
Extraneous Material	34	15,573,818
Processing Defect	3	32,801
Undeclared Substance	4	76,221
Unapproved Substance	0	0
Other**	35	1,587,304
<i>Recall by Species/Product (N=124)</i>		
Species		
Beef	23	695,445
Mixed	32	618,677
Pork	19	1,359,580
Poultry***	37	17,126,467
Siluriformes fish (catfish)	13	627,286

\***STEC** includes recalls due to Shiga toxin-producing *E. coli* (STEC). STEC organisms include *E. coli* O157:H7, *E. coli* O26, *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 FOOD RECALLS (CONTINUED)

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

---

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

---

Class III - 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 6:** ADHS Weekly Recall Summary Table

Listed by importance: CLASS I, CLASS II, and III. Allergy alerts are highlighted blue.

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

---

## 2.2 FDA VOLUNTARY NATIONAL RETAIL FOOD REGULATORY PROGRAM STANDARDS

**The FDA Voluntary National Retail Food Regulatory Program Standards (VNRFRPS)** are designed to foster national uniformity among regulatory programs responsible for retail food protection. FY2020 marked the third year of the FDA cooperative agreement. This 3-year grant provided 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. ADHS was granted a 1-year FDA grant to further advance retail standard conformance over the course of FY2021.

### 2.2.1 FDA COOPERATIVE AGREEMENT

**FY2020 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 supported staffing for the Food Safety team.

### 2.2.2 IMPLEMENTING THE PROGRAM STANDARDS

**Cooperative agreement** funds have been utilized to implement the strategies developed during the Strategic Planning workshop. ADHS conforms to Standards 1, 2, 3, 5, and 7. ADHS is pending conformance with Standards 4 and 9. ADHS will make strides towards conformance with Standard 6 and 8 in the following fiscal year.

#### **STANDARD 1: REGULATORY FOUNDATION**

**ADHS** has come into full compliance with Standard 1: Regulatory Foundation by working with Administrative Counsel and Rules to adopt the 2017 FDA Model Food Code by reference into A.A.C. Article 1 Food and Drink. Three stakeholder meetings were held during this effort at which there was county and industry representation.

#### **STANDARD 2: TRAINED REGULATORY STAFF**

**Due to staffing changes** within FS&ES during FY2020, it became apparent that training requirements, protocols, and proper documentation of training exercises was needed for onboarding ADHS Sanitarians. ADHS created an all inclusive training spreadsheet that incorporated a list of computer based training requirements, shadowing in the field, peer reviewed evaluation, standardization, continuing education, and more. The spreadsheet clearly indicates which trainings are required for retail inspectors and manufactured food inspectors. The spreadsheet is conducive to a small team.

---

## 2.3 MANUFACTURED FOOD REGULATORY PROGRAM STANDARDS

**Arizona Department of Health Services (ADHS) Food Safety Program** has a pending 5 year grant for the Manufactured Food Regulatory Program Standards (MFRPS). FY2020 saw the end of the second year of this grant. MFRPS defines 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. FS&ES is meeting regularly with the Administrative Counsel & Rules to develop rules for the state. A workgroup of county, industry and other representatives will be utilized to provide input. Stakeholder meetings will also be held later on.

ADHS underwent a MFRPS audit conducted by the Food and Drug Administration during FY2019 and the next audit is scheduled for June 2021. The purpose of the audits is to gauge progress toward conformance with the MFRPS. The FY2019 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 8 Manufacturing Food inspections for FDA during FY2020. Not all 10 were able to be completed due to agency turnover on commissioned officers and COVID-19 social distancing restrictions. 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 has one FDA commissioned officer on staff and is currently in progress of qualifying another. ADHS will work with County partners in Arizona to train County staff on how 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 7:** Bottled Water Facilities in Arizona

	FY2019	FY2020
<b>Bottle Water Facilities</b>	56	<b>53</b>
<b>Routine Inspections</b>	99	<b>120</b>

**Facilities that bottle water for distribution in Arizona** 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 **53 bottled water facilities** in Arizona and inspection staff conducted **120 routine inspections** in these facilities during FY2020. **1 enforcement action** was reported at a bottled water facility in FY2020.

## 2.5 SWIMMING POOLS AND SPAS



**Figure 8:** Swimming Pools and Spas in Arizona

	FY2019	FY2020
<b>Swimming Pools and Spas</b>	13,308	<b>11,183</b>
<b>Routine Inspections</b>	24,448	<b>21,837</b>

**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 **11,183 public and semi-public swimming pools and spas** in Arizona in FY2020. County inspection staff conducted **21,837 routine swimming pool and spa inspections** and **reported initiating 1,333 enforcement actions** associated with bathing facilities in FY2020.

## 2.6 PUBLIC ACCOMMODATIONS



Figure 9: Public Accommodations in Arizona

	FY2019	FY2020
Public Accommodation	1,418	<b>1,392</b>
Routine Inspections	1,296	<b>1,177</b>

**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 **1,392 public accommodation facilities** in Arizona in FY2020. County inspection staff conducted **1,177 routine inspections** in these facilities and reported initiating **44 enforcement actions** associated with public accommodation facilities in FY2020.

## 2.7 RECREATIONAL VEHICLES AND PARKS



Figure 10: Trailer Coach Parks in Arizona

	FY2019	FY2020
Recreational Vehicles and Parks	1,766	<b>1,754</b>
Routine Inspections	1,764	<b>1,704</b>

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

There were **1,754 trailer parks** in Arizona in FY2020. County inspection staff conducted **1,704 routine inspections** of recreational vehicles and parks across the state and reported initiating **4 enforcement actions** associated with trailer coach parks in FY2020. Updated rules for recreational vehicles and parks, formerly trailer coach parks, were finalized in FY2019.

## 2.8 PUBLIC SCHOOL GROUNDS



Figure 11: Public School Grounds in Arizona

	FY2019	FY2020
Public School Grounds	1,802	<b>1,796</b>
Routine Inspections	1,791	<b>1,496</b>

**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 **1,796 permitted public and charter schools** in Arizona in FY2020. State and county inspection staff conducted **1,496 routine inspections** at these permitted schools, and county staff reported initiating **6 enforcement actions** associated with public and charter schools in FY2020.

## 2.9 CHILDREN'S CAMPS



Figure 12: Children's Camps in Arizona

	FY2019	FY2020
Children's Camps	49	<b>47</b>
Routine Inspections	38	<b>28</b>

**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 **47 children's camps** that applied for an annual permit in FY2020. County inspectors conducted **28 routine inspections** at children's camps and reported **no enforcement actions** during FY2020.

## 2.10 CAMP GROUNDS



Figure 13: Public Camp Grounds in Arizona

	FY2019	FY2020
Camp Grounds	35	<b>32</b>
Routine Inspections	26	<b>27</b>

**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. Campgrounds 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 **32 campgrounds** in Arizona in FY2020. County inspection staff conducted **27 inspections** at these campgrounds, and **did not report any enforcement actions** associated with campgrounds in FY2020.

## 3.0 COTTAGE FOOD PROGRAM



**The Cottage Food Program (previously Home Baked & Confectionery Goods) started in August 2011.** The program went through a rules change last year due to a legislative bill. 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)

Definition of a Cottage food product as defined by statute,

- (a) Means a food that is not potentially hazardous or a time or temperature control for safety food as defined by the department in rule and that is prepared in a home kitchen by an individual who is registered with the department.
- (b) Does not include foods that require refrigeration, perishable baked goods, salsas, sauces, fermented and pickled foods, meat, fish and shellfish products, beverages, acidified food products, nut butters or other reduced-oxygen packaged products.

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.

The Cottage Food Program continues to be popular. **1,311 individuals registered** in FY2020.

This brings the total number of **registrants to 9,917** (as of June 30, 2020) since the program began in August 2011. 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.

**Figure 14:** Cottage Food Registered by County

COUNTY	Registered	(+)*
Apache	69	16
Cochise	399	50
Coconino	211	28
Gila	76	17
Graham	99	12
Greenlee	39	3
La Paz	20	4
Maricopa	5,808	753
Mohave	345	54
Navajo	177	23
Pima	1,324	166
Pinal	571	77
Santa Cruz	73	4
Yavapai	578	91
Yuma	128	13
<b>TOTAL</b>	<b>9,917</b>	<b>1,311</b>

\*denotes registered home bakers added in FY2020

**Figure 15:** Cottage Food Registrations Processed by Month, FY20 (includes renewals)

2019-2020	
July 2019	103
August 2019	131
September 2019	105
October 2019	195
November 2019	137
December 2019	91
January 2020	140
February 2020	127
March 2020	105
April 2020	84
May 2020	99
June 2020	150



## 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. 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	17
Navajo	1
Pima	25
Pinal	1
Yavapai	6
Yuma	1
<b>TOTALS</b>	<b>58</b>

**Figure 16:** ADHS Certified School and Community Gardens by County

## 5.0 REGISTRATION & TRAINING OF SANITARIANS

### ARIZONA SANITARIANS' COUNCIL

**The five individuals** listed below are the current designated members of the Arizona Sanitarians' Council, appointed by the Director of ADHS. During the June 2020 quarterly San Council meeting, the Chairperson role was temporarily filled by an ADHS Registered Sanitarian as the Food Safety & Environmental Services Program Manager position was vacant. The FS&ES Program Manager position has since been filled and Jessica Reighard will be the permanent Arizona Sanitarians' Council Chairperson moving forward. Another item to note is that the term for three of the San Council members have been extended by one year due to staffing challenges and the COVID-19 pandemic.

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

Jessica Reighard, R.S.	Arizona Sanitarians' Council Chairperson	Term: 12/2020 – Indefinite
Jose Arriola, R.S.	Represents: Smaller Counties	Term: 12/2017 – 12/2021
Erica Lopez, R.S./REHS	Represents: Large Counties	Term: 12/2017 – 12/2021
Harlan D. Lee	Represents: Lay Persons	Term: 5/2017 – 5/2021
Molly Graves, R.S.	Represents: Industry	Term: 8/2019 - 8/2022

**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 of 2020, the Council administered the last onsite National Environmental Health Association's (NEHA) Registered Sanitarian/Registered Environmental Health Specialist (RS/REHS) 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)** In February 2020, NEHA RS/REHS transitioned to being conducted at approved testing centers by the approved testing organization, Pearson VUE. ADHS no longer accepts the exam fee, rather, exam payments are made directly to NEHA. The benefits to having a computer-based exam facilitated at approved testing centers are the following:

- 1) **Location.** During FY2020, there were approximately **28 approved testing centers** throughout the state of Arizona. Therefore, applicants are no longer required to travel to Phoenix to attempt the exam and instead, they can select the location in closest proximity to them.
- 2) **Scheduling flexibility.** Most approved testing centers are open multiple days a week with fairly long hours. Applicants can select the best date and time for their schedule.
- 3) **Unlimited number of attempts.** Applicants can attempt the exam as many times as they wish, within the **6 and 12 month time limits** as directed by the Arizona Sanitarians' Council. Applicants are no longer restricted to only one attempt per quarter.
- 4) **Immediate preliminary results.** Once the exam is submitted on the computer at the approved testing center, a quick tabulation is calculated and can indicate preliminary results of the multiple choice exam. Official results will be provided by the Arizona Sanitarians' Council, usually about two weeks following the date of the exam. Applicants **no longer have to wait several weeks** to obtain their results.

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. 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.

**Figure 17:** Registered Sanitarians and Sanitarian Aide Totals by Jurisdiction in FY2020

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS	5	0
ASU	1	0
Apache	1	0
Cochise	4	0
Coconino	5	1
Gila	1	1
Graham	1	1
Greenlee	2	0
La Paz	1	1
Maricopa	109	0
Mohave	7	3
Navajo	2	0.5
Pima	27	5
Pinal	7	2
Santa Cruz	4	0
Yavapai	7	1
Yuma	5	0
<b>TOTALS</b>	<b>189</b>	<b>15.5</b>

**58%** of candidates passed the Arizona Registered Sanitarians' Exam in FY2020.

**189** Registered Sanitarians were employed full-time during FY2020 at 15 Arizona County Health Departments, ASU, and ADHS.

**526** active Arizona Sanitarian Registrations at the close of FY2020.

**50** Applicants sat for the registration exam and 29 applicants passed.

**Figure 18:** NEHA RS/REHS EXAM STATISTICS

Exam Date or Date Range*	Setting	Candidates taking Exam	New Registered Sanitarians	Pass Rate by Applicant
JUL 25, 2019	Onsite at ADHS	14	9	64%
OCT 24, 2019	Onsite at ADHS	18	9	50%
JAN 23, 2020	Onsite at ADHS	17	11	65%
JAN 24 - MAR 5, 2020	Approved Testing Centers	0	0	N/A
MAR 6 - JUN 4, 2020	Approved Testing Centers	1	0	0%

\*Based on Quarterly San Council Meeting

## APPENDIX A PERMITTED ESTABLISHMENTS AND RELATED ACTIVITIES TOTALS

Jurisdiction activity by type	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
<b>Food Establishments</b>								
Current number of food establishments	152	1,018	1,239	408	164	61	250	22,713
Limited	13	308	297	156	57	15	96	8,770
Moderate	41	428	289	103	42	14	65	6,145
Complex	98	282	653	149	65	32	89	7,798
Number of routine inspections	216	803	1,907	535	229	69	208	52,550
Number of re-inspections	20	18	568	6	5	2	8	2,624
Number of pre-operational inspections	2	0	159	30	6	4	6	8,227
Number of foodborne illness complaints	1	16	14	4	0	2	18	572
Number of non-foodborne illness complaints	2	27	79	20	11	20	5	3,895
Number of compliance proceedings	0	0	0	0	0	0	5	435
Number of Embargos Issued	0	0	5	0	0	0	0	2,866
Number of food items detained/embargoed	0	0	N/A	0	0	0	1	78,570
Number of temporary food establishment inspections	38	110	146	80	53	56	100	2,914
<b>Outreach</b>								
Number of presentations	16	0	39	0	4	14	7	234
Number of participants/audience	134	0	351	0	905	164	167	797
Number of consultations/counseling provided	11	0	91	422	334	10	100	4,703
Number of media contacts	0	0	6	0	0	0	39	103
<b>Non-food Related Activities</b>								
Public & semi-public bathing places	3	151	224	27	19	2	22	9,468
Routine inspections	2	114	187	26	18	9	0	19,032
Complaint inspections	0	0	4	0	1	0	1	362
Enforcement actions	0	0	0	0	0	0	0	1,318
Recreational vehicles and partks	0	124	74	0	10	11	149	467
Routine inspections	0	86	53	0	0	11	4	613
Complaint inspections	0	1	2	0	0	0	4	64
Enforcement actions	0	0	0	0	0	0	0	1
Public school grounds	12	55	42	13	N/A	7	13	1,040
Routine inspections	23	27	64	13	N/A	7	12	892
Complaint inspections	0	0	1	0	N/A	0	0	7
Enforcement actions	0	0	0	0	N/A	0	0	4
Camp grounds	0	0	6	1	0	10	0	5
Routine inspections	0	0	6	1	0	10	0	4
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	2	9	0	0	0	0
Routine inspections	2	0	2	4	0	0	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations	16	134	139	40	14	8	25	494
Routine inspections	16	44	111	22	13	9	1	555
Complaint inspections	0	2	19	0	0	0	4	139
Enforcement actions	0	0	0	0	0	0	0	40
Bottled water	0	0	1	0	N/A	0	1	47
Routine inspections	0	0	2	0	N/A	0	1	100
Complaint inspections	0	0	0	0	N/A	0	0	0
Enforcement actions	0	0	0	0	N/A	0	0	1
Sanitarians	1	4	5	1	1	2	1	109
Sanitarian Aids	0.0	0.0	1.0	1.0	1.0	0.0	1.0	0.0

\*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
<b>Food Establishments</b>								
Current number of food establishments	1,400	576	4,760	961	265	1,385	920	411
Limited	502	80	502	193	101	84	264	108
Moderate	590	226	2,785	488	60	823	531	126
Complex	308	270	1,473	280	104	478	125	177
Number of routine inspections	2,033	540	4,889	2,294	321	3,198	1,802	817
Number of re-inspections	162	8	438	97	38	327	76	5
Number of pre-operational inspections	136	17	686	126	8	317	115	28
Number of foodborne illness complaints	33	3	93	27	7	0	8	3
Number of non-foodborne illness complaints	32	28	974	104	37	0	325	26
Number of compliance proceedings	0	0	1	0	0	1	0	0
Number of Embargos Issued	0	0	2	42	0	N/A	0	2
Number of food items detained/embargoed	0	0	N/A	809	0	N/A	N/A	10
Number of temporary food establishment inspections	378	103	1,579	218	248	151	376	182
<b>Outreach</b>								
Number of presentations	61	0	33	7	5	118	9	13
Number of participants/audience	865	0	817	1,140	103	1,079	377	480
Number of consultations/counseling provided	31	0	24	1	4	366	5,000	272
Number of media contacts	4	1	4	21	0	0	4	1
<b>Non-food Related Activities</b>								
Public & semi-public bathing places	280	43	151	297	38	215	228	15
Routine inspections	632	40	59	383	8	877	354	96
Complaint inspections	6	1	3	11	1	6	8	0
Enforcement actions	0	0	4	0	0	0	11	0
Recreational vehicles and partks	102	39	366	195	18	N/A	199	0
Routine inspections	63	35	281	191	11	N/A	356	0
Complaint inspections	6	0	3	7	3	N/A	10	0
Enforcement actions	0	0	3	0	0	N/A	0	0
Public school grounds	57	0	272	95	30	74	62	24
Routine inspections	60	0	142	72	30	56	47	24
Complaint inspections	2	0	2	0	0	1	0	0
Enforcement actions	0	0	2	0	0	0	0	0
Camp grounds	2	2	N/A	6	0	N/A	0	0
Routine inspections	1	0	N/A	5	0	N/A	0	0
Complaint inspections	0	0	N/A	0	0	N/A	0	0
Enforcement actions	0	0	N/A	0	0	N/A	0	0
Children's camps	0	3	5	2	0	23	0	0
Routine inspections	0	1	0	2	0	17	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Public accommodations (lodging)	88	72	151	38	23	112	38	0
Routine inspections	50	74	59	38	13	109	63	0
Complaint inspections	21	0	3	5	0	5	6	0
Enforcement actions	0	0	4	0	0	0	0	0
Bottled water	3	0	N/A	1	0	0	0	0
Routine inspections	15	0	N/A	2	0	0	0	0
Complaint inspections	0	0	N/A	0	0	0	0	0
Enforcement actions	0	0	N/A	0	0	0	0	0
Sanitarians	7	2	27	7	4	7	5	6
Sanitarian Aids	3	0.5	5	2	0	1	0	0

\*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	12,381	12,756	11,546
Routine inspections	31,375	21,430	19,606
Average ratio	2.53	1.68	1.7

Apache County	C	M	L
Food establishment	98	41	13
Routine inspections	138	62	16
Average ratio	1.41	1.51	1.23

Cochise County	C	M	L
Food establishment	282	428	308
Routine inspections	310	362	131
Average ratio	1.10	0.85	0.43

Coconino County	C	M	L
Food establishment	653	389	297
Routine inspections	1,042	375	490
Average ratio	1.60	1.30	1.65

Gila County	C	M	L
Food establishment	149	103	156
Routine inspections	210	127	198
Average ratio	1.41	1.23	1.27

Graham County	C	M	L
Food establishment	65	42	57
Routine inspections	86	63	80
Average ratio	1.22	1.00	1.07

Greenlee County	C	M	L
Food establishment	32	14	15
Routine inspections	39	14	16
Average ratio	1.22	1.00	1.07

La Paz County	C	M	L
Food establishment	89	65	96
Routine inspections	61	52	95
Average ratio	0.69	0.80	0.99

Maricopa County	C	M	L
Food establishment	7,798	6,145	8,770
Routine inspections	23,620	12,307	16,623
Average ratio	3.03	2.00	1.90

Mohave County	C	M	L
Food establishment	308	590	502
Routine inspections	479	994	560
Average ratio	1.56	1.68	1.12

Navajo County	C	M	L
Food establishment	270	226	80
Routine inspections	236	223	81
Average ratio	0.87	0.99	1.01

Pima County	C	M	L
Food establishment	1,473	2,785	502
Routine inspections	1,753	2,825	311
Average ratio	1.19	1.01	0.62

Pinal County	C	M	L
Food establishment	280	488	193
Routine inspections	1,086	1,017	191
Average ratio	3.88	2.08	0.99

Santa Cruz County	C	M	L
Food establishment	104	60	101
Routine inspections	168	52	101
Average ratio	1.62	0.87	1.00

Yavapai County	C	M	L
Food establishment	478	823	84
Routine inspections	1,474	1,590	134
Average ratio	3.08	1.93	1.60

Yuma County	C	M	L
Food establishment	125	531	264
Routine inspections	299	1,055	448
Average ratio	2.39	1.99	1.70

ADHS/ASU	C	M	L
Food establishment	177	126	108
Routine inspections	374	312	131
Average ratio	2.11	2.39	2.11

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	72,199
Size (sq. miles)	11,197
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	152
Swimming Pools and Spas	3
Recreational Vehicles & Parks	0
Public School Grounds	12
Public Accommodations	16
Complaints	3

### COCHISE COUNTY

County Seat	Bisbee
Population	124,944
Size (sq. miles)	6,165
Personnel Facts	
Sanitarians	4
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	1,018
Swimming Pools and Spas	151
Recreational Vehicles & Parks	124
Public School Grounds	55
Public Accommodations	134
Complaints	43

### COCONINO COUNTY

County Seat	Flagstaff
Population	145,382
Size (sq. miles)	18,618
Personnel Facts	
Sanitarians	5
Sanitarian Aides	1

#### Jurisdiction Facts

Food Establishments	1,239
Swimming Pools and Spas	224
Recreational Vehicles & Parks	74
Public School Grounds	42
Public Accommodations	139
Complaints	93

### GILA COUNTY

County Seat	Globe
Population	54,452
Size (sq. miles)	4,757
Personnel Facts	
Sanitarians	1
Sanitarian Aides	1

#### Jurisdiction Facts

Food Establishments	408
Swimming Pools and Spas	27
Recreational Vehicles & Parks	0
Public School Grounds	13
Public Accommodations	40
Complaints	24

### GRAHAM COUNTY

County Seat	Safford
Population	40,521
Size (sq. miles)	4,622
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	164
Swimming Pools and Spas	19
Recreational Vehicles & Parks	10
Public School Grounds	N/A
Public Accommodations	14
Complaints	11

## APPENDIX D - COUNTY FACTS (CONTINUED)

### GREENLEE COUNTY

County Seat	Clifton
Population	9,598
Size (sq. miles)	1,843
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	61
Swimming Pools and Spas	2
Recreational Vehicles & Parks	11
Public School Grounds	7
Public Accommodations	8
Complaints	22

### LA PAZ COUNTY

County Seat	Parker
Population	21,246
Size (sq. miles)	4,499
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	250
Swimming Pools and Spas	22
Recreational Vehicles & Parks	149
Public School Grounds	13
Public Accommodations	25
Complaints	23

### MARICOPA COUNTY

County Seat	Phoenix
Population	4,651,440
Size (sq. miles)	9,200
Personnel Facts	
Sanitarians	109
Sanitarian Aides	0

#### Jurisdiction by Type Facts

Food Establishments	22,713
Swimming Pools and Spas	9,468
Recreational Vehicles & Parks	467
Public School Grounds	1,040
Public Accommodations	494
Complaints	4,467

### MOHAVE COUNTY

County Seat	Kingman
Population	217,959
Size (sq. miles)	13,311
Personnel Facts	
Sanitarians	7
Sanitarian Aides	3

#### Jurisdiction Facts

Food Establishments	1,400
Swimming Pools and Spas	280
Recreational Vehicles & Parks	102
Public School Grounds	57
Public Accommodations	88
Complaints	65

### NAVAJO COUNTY

County Seat	Holbrook
Population	112,288
Size (sq. miles)	9,950
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0.5

#### Jurisdiction Facts

Food Establishments	576
Swimming Pools and Spas	43
Recreational Vehicles & Parks	39
Public School Grounds	0
Public Accommodations	72
Complaints	31

## APPENDIX D - COUNTY FACTS (CONTINUED)

### PIMA COUNTY

County Seat	Tucson
Population	1,068,730
Size (sq. miles)	9,187
Personnel Facts	
Sanitarians	27
Sanitarian Aides	5

### Jurisdiction by Type Facts

Food Establishments	4,760
Swimming Pools and Spas	151
Recreational Vehicles & Parks	366
Public School Grounds	272
Public Accommodations	151
Complaints	1,067

### PINAL COUNTY

County Seat	Florence
Population	494,755
Size (sq. miles)	5,365
Personnel Facts	
Sanitarians	7
Sanitarian Aides	2

### Jurisdiction Facts

Food Establishments	961
Swimming Pools and Spas	297
Recreational Vehicles & Parks	195
Public School Grounds	95
Public Accommodations	38
Complaints	131

### SANTA CRUZ COUNTY

County Seat	Nogales
Population	46,704
Size (sq. miles)	1,236
Personnel Facts	
Sanitarians	4
Sanitarian Aides	0

### Jurisdiction Facts

Food Establishments	265
Swimming Pools and Spas	38
Recreational Vehicles & Parks	18
Public School Grounds	30
Public Accommodations	23
Complaints	44

### YAVAPAI COUNTY

County Seat	Prescott
Population	241,753
Size (sq. miles)	8,123
Personnel Facts	
Sanitarians	7
Sanitarian Aides	1

### Jurisdiction Facts

Food Establishments	1,385
Swimming Pools and Spas	215
Recreational Vehicles & Parks	N/A
Public School Grounds	74
Public Accommodations	112
Complaints	0

### YUMA COUNTY

County Seat	Yuma
Population	218,137
Size (sq. miles)	5,514
Personnel Facts	
Sanitarians	5
Sanitarian Aides	0

### Jurisdiction Facts

Food Establishments	920
Swimming Pools and Spas	228
Recreational Vehicles & Parks	199
Public School Grounds	62
Public Accommodations	38
Complaints	333

## APPENDIX D - COUNTY FACTS (CONTINUED)

### ARIZONA STATE UNIVERSITY

Population Campus	44,461
-------------------	--------

#### Personnel Facts

Sanitarians	1
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	174
Swimming Pools and Spas	15
Recreational Vehicles & Parks	N/A
Public School Grounds	3
Public Accommodations	N/A
Complaints	0

### AZ DEPT OF HEALTH SERVICES

Population	7.5 M
------------	-------

#### Personnel Facts

Sanitarians	5
Sanitarian Aides	0

#### Jurisdiction Facts

Food Establishments	237
Swimming Pools and Spas	0
Recreational Vehicles & Parks	0
Public School Grounds	21
Public Accommodations	0
Complaints	29