

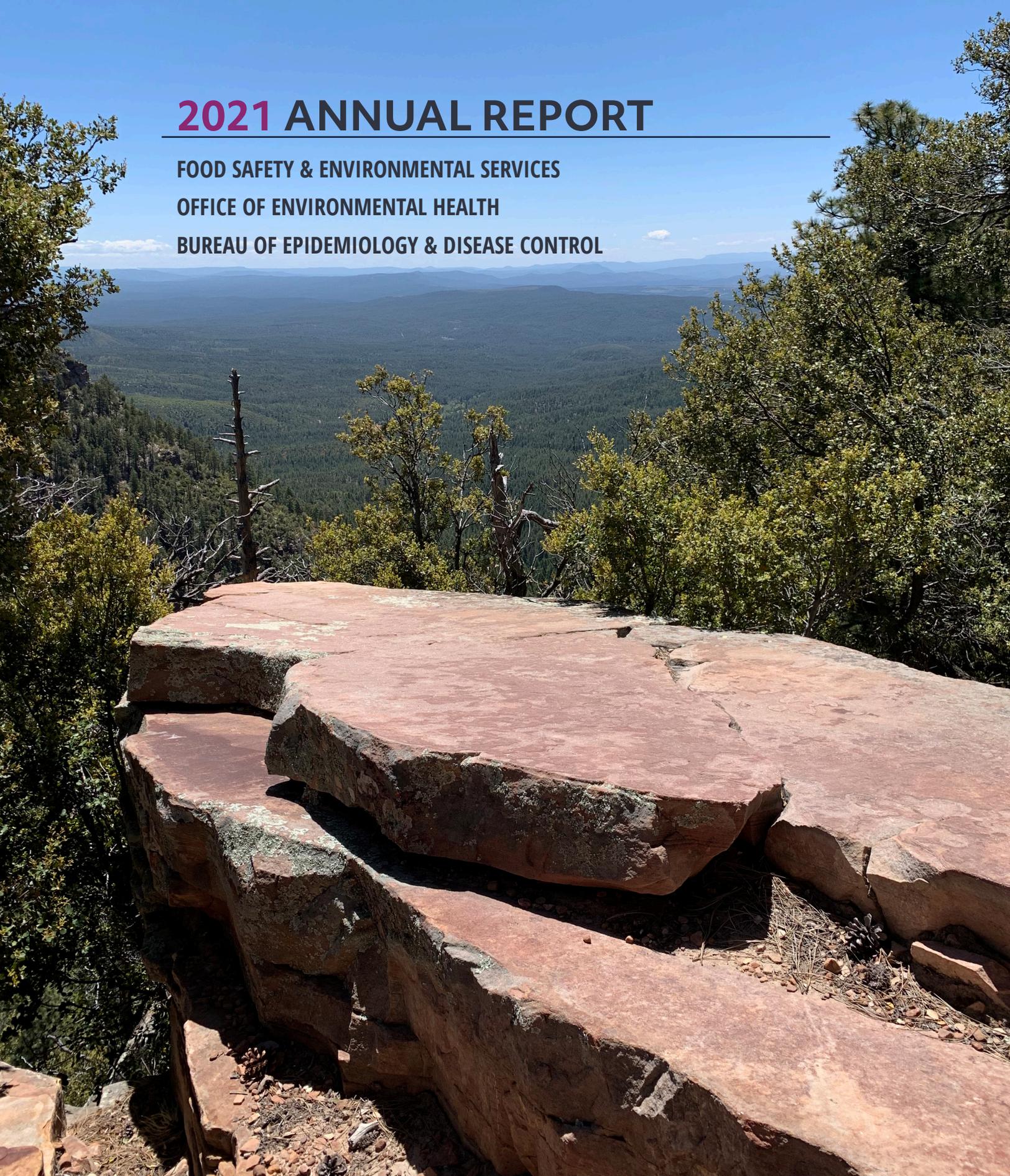
ARIZONA DEPARTMENT
OF HEALTH SERVICES

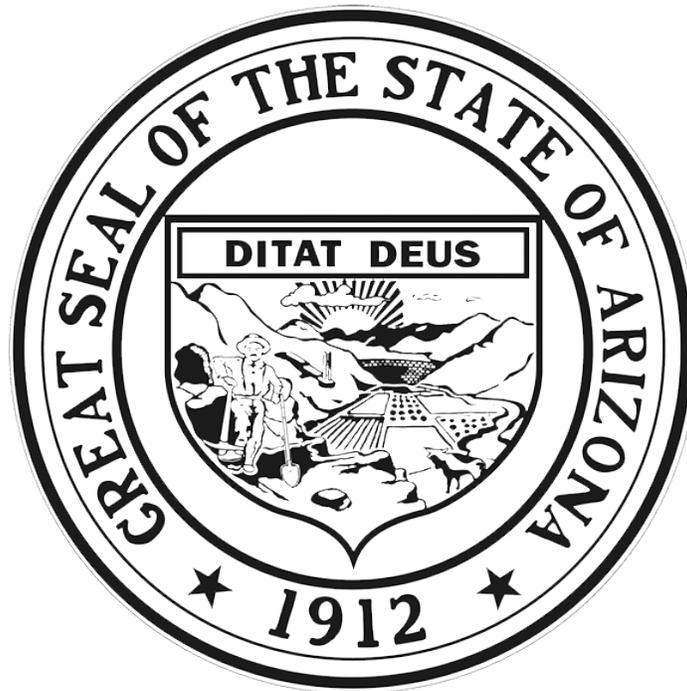
2021 ANNUAL REPORT

FOOD SAFETY & ENVIRONMENTAL SERVICES

OFFICE OF ENVIRONMENTAL HEALTH

BUREAU OF EPIDEMIOLOGY & DISEASE CONTROL





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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 establishments, bottled water facilities, lodging establishments (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 the 15 Arizona County Environmental Health Departments through delegation agreements, in order to most effectively accomplish its mission objectives. Rules for the program may be found in the Arizona Administrative Code (A.A.C.) [Title 9, Chapter 8, Articles 1-13](#).

Individuals carrying out the provisions of the environmental health 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](#).

During Fiscal Year (FY) 2021, 187 Registered Sanitarian Full-Time Employees (FTEs) and 14.5 Sanitarian Aide FTEs employed with the 15 Arizona County Departments, Arizona State University (ASU), and ADHS were engaged in public health sanitation programs in Arizona.

THE FOLLOWING ARE HIGHLIGHTS OF FY2021 ACTIVITIES.

There were 37,083 food establishments in Arizona and 71,321 food-related inspections (routine and re-inspections) that were conducted at these establishments. Pre-operational inspections at food establishments totaled 8,397 and an additional 1,438 inspections were conducted at temporary food establishments.

In addition to food establishments, a total of 25,762 routine inspections were conducted at 18,694 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 763 foodborne illness complaints received by Arizona health departments in FY2021. The total number of foodborne illness and non-foodborne illness complaints reached 4,959.

The FDA issued 342 food recall press releases and public notices associated with FDA-regulated products during calendar year 2020.

The USDA issued 31 recall notices during calendar year 2020. As a result, approximately 1 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 environmental 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 FY2021 ACTIVITIES



To effectively and efficiently accomplish its mission objectives, ADHS has delegated several public health sanitation program responsibilities to Arizona’s 15 county environmental 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	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Campgrounds	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Children’s Camps	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	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	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
State Prisons	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Behavioral Health Services	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
County Jails	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Juvenile Detention Centers	Delegated	Delegated	Delegated	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	Delegated	Delegated	Delegated
Lodging Establishments	Delegated	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 Portable Toilets	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Public School Sanitation	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Public & Semipublic Swimming Pools and Bathing Places	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated	Delegated
Recreational Vehicles and Parks	Delegated	Delegated	Delegated	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

FY2021 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. **187 Registered Sanitarian** FTEs and **14.5 Sanitarian Aide** FTEs at ADHS, ASU, and the 15 Arizona county health departments conducted a total of **93,395 routine inspections** at **55,777 regulated facilities** during FY2021.

	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
Campgrounds	27	32
TOTALS	98,773	52,940

Figure 2: Number and Type of Facilities and Number of Routine Inspections in Arizona FY2021



2.1 FOOD SAFETY



ADHS, ASU, and the county environmental 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. **172 presentations** were provided by state and county environmental health staff statewide, reaching **1,974 individuals**. **14,1004 consultations** were provided.

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 FY2021, a **~1.1% increase** from the previous year, State and county Registered Sanitarians and Sanitarian Aides conducted **71,321 food safety inspections** (routine and re-inspections) at these establishments. An additional **9,835 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 FY2021, there were **2.3 routine inspections** per complex facility, **1.6 routine inspections** per moderate facility, and **1.6 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	12,609	Complex	28,726
Moderate	12,906	Moderate	20,043
Limited	11,565	Limited	18,864

Figure 3: Number of Food Establishments and Routine Inspections by Food Service Complexity FY2021

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 FY2021, **300 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 763 foodborne illness complaints received by Arizona health departments in FY2021. 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. OIDS reports these data on a calendar year basis.

During 2020, Arizona experienced a statewide decrease in the number of reported cases of all enteric diseases due to the COVID-19 pandemic. This was likely due to fewer individuals seeking healthcare for diarrheal illnesses. Additionally, public health interventions to address the pandemic as well as decreased travel, restaurant closures, and social behavior changes may have contributed to the decrease.

2.1.4 FOODBORNE ILLNESSES (CONTINUED)

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

PATHOGEN	2015	2016	2017	2018	2019	2020
Campylobacteriosis	20.4	18.4	19.7	17.9	22.5	14.6
Shiga toxin producing <i>E. coli</i>	1.9	2.2	2.4	4.2	4.1	2.6
Giardiasis	2.1	1.8	2.1	2.1	2	1.2
Listeriosis	0.1	0.1	0.1	0.1	0.2	0.1
Salmonellosis*	16.9	13.3	12.5	16.2	13.3	8.8
Shigellosis	8.1	18.2	8	6.8	5.9	3.5
Vibrio infection**	0.5	0.3	0.4	0.8	0.7	0.5
Hepatitis A	1.1	0.7	0.9	1.1	8.2	0.8

*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 2020 **nine foodborne outbreaks** were investigated and confirmed in Arizona. Outbreaks were caused by Shiga toxin-producing *E. coli* (**1; 11%**), hepatitis A virus (**1; 11%**), *Salmonella* (**5; 56%**), and *Vibrio* (**1; 11%**). One outbreak was due to an unknown pathogen (**11%**). Outbreaks occurred in Maricopa (**3; 33%**) and Pinal (**2; 22%**) counties; four (**44%**) outbreaks had exposure in multiple Arizona counties. **Five** outbreaks had a specific food source identified or suspected: *Salmonella* (onions, strawberries, food served at a funeral); *E. coli* (leafy greens); and unknown pathogen (ceviche). During 2020, Arizona public health investigators identified and reported fewer foodborne outbreaks than in previous years due to the COVID-19 pandemic. This may have been because fewer individuals experienced foodborne illness during the pandemic. Also, public health resources were primarily directed toward pandemic response and thus resources for foodborne outbreak response were limited.

2.1.5 FOOD RECALLS

In calendar year 2020, undeclared allergens accounted for over half of all recalls from the FDA and USDA regulated food & beverage products. Salmonella was the second most reason for recalls, followed by Listeria.

The FDA issued **342 food recalls** of FDA-regulated food products in 2020.

The USDA issued **31 food recalls** in 2020 totaling over **1 million pounds**.

Figure 5: USDA Recall Summary for Calendar Year 2020

USDA Recall Summary for Calendar Year 2020

Total Number	Recalls	Pounds Recalled
	31	1,461,019
<i>Recalls by Class (N=31)</i>		
Class		
I	27	1,393,585
II	4	67,434
III	0	0
<i>Recalls by Reason (N=31)</i>		
Reason For Recall		
STEC*	1	42,922
Listeria monocytogenes	0	0
Salmonella	0	0
Undeclared Allergen	13	309,679
Extraneous Material	4	561,661
Processing Defect	1	1,115
Undeclared Substance	0	0
Unapproved Substance	0	0
Produced w/o Inspection	8	369,557
Import violation	4	176,085
<i>Recall by Species/Product (N=31)</i>		
Species		
Beef	8	205,820
Mixed	8	390,829
Pork	4	251,347
Poultry**	10	600,969
Siluriformes fish (catfish)	1	12,054

*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.

**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.

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 (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. In February 2021, ADHS hosted a webinar for counties where updates to Article 1 rules were reviewed. ADHS was also involved in planning for the Association of Food and Drug Officials (AFDO) retail program conference.

2.2.1 FDA COOPERATIVE AGREEMENT

FY2021 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 5 and 7. ADHS is pending conformance with Standards 1, 2, 4 and 9.

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 FY2021, it became apparent that training requirements, protocols, and proper documentation of training exercises were 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.

2.3 MANUFACTURED FOOD REGULATORY PROGRAM STANDARDS

The Manufactured Food Regulatory Program Standards (MFRPS) are a critical component in establishing the national Integrated Food Safety System (IFSS). The MFRPS establishes a uniform basis for measuring and improving the performance of prevention, intervention, and response activities of manufactured food regulatory programs in the United States. The goal of the MFRPS is to implement a nationally integrated, risk-based, food safety system focused on protecting public health.

2.3.1 ENROLLMENT STATUS

Arizona Department of Health Services (ADHS) Food Safety Program is currently enrolled in the Manufactured Food Regulatory Program Standards (MFRPS). This cooperative agreement provides a 5 year grant for the development of the Manufactured Food Regulatory Program Standards.

Conformance with MFRPS requires ADHS to develop procedures and demonstrate the use of a particular element, system, or program listed in the MFRPS. ADHS must also continuously assess, evaluate, and take necessary corrective actions to address any gaps that are found by the State or FDA during their regular assessments.

FY2021 was the fourth year of enrollment in this grant. The development and implementation of the Manufactured Food Standards will help ADHS to better direct regulatory activities toward reducing foodborne illness in Arizona.

2.3.2 FDA ASSESSMENTS

Manufactured Food Regulatory Program Standards (MFRPS) assessments are conducted onsite at 18, 36 and 60 month intervals. The assessments are referred to as Interval 1, 2, 3, respectively and are conducted by the Food and Drug Administration. ADHS underwent their scheduled Interval 2 assessment during FY2021. Due to the ongoing COVID19 pandemic, the assessment was conducted virtually. The FY2021

2.3.2 FDA ASSESSMENTS (CONTINUED)

assessment resulted in full conformance of the following standards:

- Standard 1. Regulatory Foundation
- Standard 5. Food-Related Illness, Outbreak and Hazards Response
- Standard 7. Industry and Community Relations
- Standard 8. Program Resources
- Standard 9. Program Assessment
- Standard 10. Laboratory Support

FDA's Interval 3 assessment of the program is scheduled for October 2022.

2.3.2 CONTRACT INSPECTIONS

ADHS has a working contract with the Food and Drug Administration (FDA) to conduct Manufacturing Food inspections on behalf of the FDA. ADHS completed 9 Manufacturing Food inspections and 2 visits for FDA during FY2021.

2.3.4 RULE WRITING

FS&ES and the Administrative Counsel & Rules are actively working to develop Title 9 Health Services, Chapter 8 Department of Health Services Food, Recreational and Institutional Sanitation, Article 9 Manufactured Food Facilities. A draft of the rules was posted in FY2021 with several comment periods for stakeholders to submit feedback.



2.4 BOTTLED WATER



Figure 7: Bottled Water Facilities in Arizona

	FY2020	FY2021
Bottle Water Facilities	53	56
Routine Inspections	120	95

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 in FY2020 and 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 **95 routine inspections** in these facilities during FY2021. **No enforcement action** was reported at a bottled water facility in FY2021.

2.5 PUBLIC & SEMI-PUBLIC SWIMMING POOLS AND BATHING PLACES



Figure 8: Swimming Pools and Spas in Arizona

	FY2020	FY2021
Swimming Pools and Spas	11,183	13,529
Routine Inspections	21,837	21,394

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 **13,529 public and semi-public swimming pools and spas** in Arizona in FY2021. County inspection staff conducted **21,394 routine swimming pool and spa inspections** and **reported initiating 1,332 enforcement actions** associated with bathing facilities in FY2021.

2.6 LODGING ESTABLISHMENTS



Figure 9: Public Accommodations in Arizona

	FY2020	FY2021
Public Accommodation	1,392	1,434
Routine Inspections	1,177	1,053

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 **1,434 public accommodation facilities** in Arizona in FY2021. County inspection staff conducted **1,053 routine inspections** in these facilities and reported initiating **12 enforcement actions** associated with public accommodation facilities in FY2021.

2.7 RECREATIONAL VEHICLES AND PARKS



Figure 10: Trailer Coach Parks in Arizona

	FY2020	FY2021
Recreational Vehicles and Parks	1,754	1,816
Routine Inspections	1,704	1,326

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

There were **1,816 trailer parks** in Arizona in FY2021. County inspection staff conducted **1,326 routine inspections** of recreational vehicles and parks across the state and reported initiating **2 enforcement actions** associated with trailer coach parks in FY2021. 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

	FY2020	FY2021
Public School Grounds	1,796	1,787
Routine Inspections	1,496	1,836

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 **1,787 permitted public and charter schools** in Arizona in FY2021. State and county inspection staff conducted **1,836 routine inspections** at these permitted schools, and county staff reported initiating **5 enforcement actions** associated with public and charter schools in FY2021.

2.9 CHILDREN'S CAMPS



Figure 12: Children's Camps in Arizona

	FY2020	FY2021
Children's Camps	47	44
Routine Inspections	28	35

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 **44 children's camps** that applied for an annual permit in FY2021. County inspectors conducted **35 routine inspections** at children's camps and reported **no enforcement actions** during FY2021.

2.10 CAMPGROUNDS



Figure 13: Public Campgrounds in Arizona

	FY2020	FY2021
Campgrounds	32	28
Routine Inspections	27	23

Campground 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 campgrounds began to be revised in FY2018, and were finalized in FY2019.

There were **28 campgrounds** in Arizona in FY2021. County inspection staff conducted **23 inspections** at these campgrounds, and **did not report any enforcement actions** associated with campgrounds in FY2021.

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 and saw a large number of registrations in FY2021. **1,734 registrations** were processed in FY2021. This brings the total number of **registrants to 11,506** (as of June 30, 2021) since the program began in August 2011. The program's website includes a list of every program registrant's name, city, county, and registration number.

Figure 14: Cottage Food Registered by County

COUNTY	Registered	(+)*
Apache	69	18
Cochise	459	60
Coconino	235	24
Gila	88	12
Graham	121	22
Greenlee	41	2
La Paz	27	7
Maricopa	6,772	964
Mohave	415	70
Navajo	200	23
Pima	1,487	163
Pinal	678	107
Santa Cruz	78	5
Yavapai	664	86
Yuma	154	26
TOTAL	11,506	1,589

*denotes registered home bakers added in FY2021

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

2020-2021	
July 2020	140
August 2020	123
September 2020	154
October 2020	192
November 2020	116
December 2020	180
January 2021	134
February 2021	109
March 2021	199
April 2021	160
May 2021	99
June 2021	128



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	2
Coconino	2
Gila	1
Greenlee	3
Maricopa	20
Navajo	1
Pima	25
Pinal	1
Yavapai	7
Yuma	1
TOTALS	63

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. The Chairperson role was temporarily filled by an ADHS Registered Sanitarian as the Food Safety & Environmental Services Program Manager position was vacant part of the year. 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*

Vacant	Arizona Sanitarians' Council Chairperson	Term: N/A
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 September 2021 the NEHA examination content will be changing. It will consist of 225 multiple-choice questions. Below is an outline of the different content areas the examination will cover and the percentages allotted to each of those areas.

Performing Environmental Health Surveillance (12%)

Conducting Inspections (48%)

Conducting Investigations (18%)

Conducting Compliance Review (12%)

Providing Environmental Health Information (10%)

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 FY2021, there were approximately **29 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.

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 FY2021

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS	5	0
ASU	1	0
Apache	1	0
Cochise	4	1
Coconino	7	1
Gila	1	1
Graham	2	0
Greenlee	2	0
La Paz	2	1
Maricopa	103	0
Mohave	5	4
Navajo	2	0.5
Pima	30	4
Pinal	8	2
Santa Cruz	3	0
Yavapai	7	1
Yuma	4	0
TOTALS	187	15.5

62% of candidates passed the Arizona Registered Sanitarians' Exam in FY2021.

187 Registered Sanitarians were employed full-time during FY2021 at 15 Arizona County Health Departments, ASU, and ADHS.

546 active Arizona Sanitarian Registrations at the close of FY2021.

47 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 1-SEP 3, 2020	Approved Testing Centers	10	6	60%
SEP 3-DEC 3, 2020	Approved Testing Centers	11	8	72.7%
DEC 3, 2020-MAR 4, 2021	Approved Testing Centers	10	4	40%
MAR 4- JUN 3, 2021	Approved Testing Centers	15	10	66.7%
JUN 3 - JUN 30, 2021	Approved Testing Centers	1	1	100%

*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
Food Establishments								
Current number of food establishments	152	1,019	1,139	398	159	63	263	22,720
Limited	13	293	289	136	52	15	112	8,727
Moderate	41	449	266	119	44	15	77	6,183
Complex	98	277	584	143	63	33	74	7,810
Number of routine inspections	216	494	2,151	555	330	53	412	49,738
Number of re-inspections	20	60	183	22	17	2	1	2,267
Number of pre-operational inspections	2	39	134	32	7	1	3	6,752
Number of foodborne illness complaints	2	2	13	1	0	3	4	512
Number of non-foodborne illness complaints	0	13	273	10	10	10	4	2,898
Number of compliance proceedings	0	0	0	0	0	0	0	298
Number of Embargos Issued	0	16	4	0	0	0	0	2,263
Number of food items detained/embargoed	0	206	127	0	0	0	0	76,531
Number of temporary food establishment inspections	38	46	10	46	15	35	45	493
Outreach								
Number of presentations	16	1	0	0	1	7	10	27
Number of participants/audience	134	20	138	0	50	152	250	300
Number of consultations/counseling provided	11	0	0	492	72	5	520	7,267
Number of media contacts	0	0	0	0	0	0	4	40
Non-food Related Activities								
Public & semi-public bathing places	3	131	205	27	16	3	23	9,524
Routine inspections	2	56	355	26	37	9	1	17,848
Complaint inspections	0	0	0	0	2	0	1	282
Enforcement actions	0	0	0	0	0	0	0	1,331
Recreational vehicles and parks	1	118	75	0	10	11	166	464
Routine inspections	0	45	83	0	0	11	6	449
Complaint inspections	0	0	0	0	1	0	2	74
Enforcement actions	0	0	0	0	0	0	1	1
Public school grounds	12	56	47	13	0	7	13	1,043
Routine inspections	23	2	40	13	0	7	8	1,163
Complaint inspections	1	0	0	0	0	0	0	1
Enforcement actions	0	0	0	0	0	0	0	5
Campgrounds	0	1	4	0	0	10	0	5
Routine inspections	2	0	0	0	0	10	0	5
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	4	9	0	0	0	0
Routine inspections	3	0	0	6	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	124	149	40	12	9	25	494
Routine inspections	16	31	54	32	12	6	4	491
Complaint inspections	0	1	18	0	2	0	2	111
Enforcement actions	0	0	0	0	0	0	0	12
Bottled water	0	1	0	0	0	0	1	50
Routine inspections	0	0	0	0	0	0	1	89
Complaint inspections	0	0	0	0	0	0	0	3
Enforcement actions	0	0	0	0	0	0	0	0
Sanitarians	1	4	7	1	2	2	2	103
Sanitarian Aids	0.0	1.0	0.0	1.0	0.0	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
Food Establishments								
Current number of food establishments	1,389	580	4,820	1,145	362	1,396	1,090	388
Limited	485	92	507	200	122	72	353	97
Moderate	471	220	2,786	542	101	845	630	117
Complex	433	268	1,527	403	139	476	107	174
Number of routine inspections	944	508	4,135	2,207	127	3,218	1,696	849
Number of re-inspections	51	2	537	100	28	309	78	11
Number of pre-operational inspections	18	41	891	101	12	116	219	29
Number of foodborne illness complaints	1	1	92	30	15	78	9	0
Number of non-foodborne illness complaints	10	22	369	108	15	148	305	1
Number of compliance proceedings	0	0	0	0	1	1	0	0
Number of Embargos Issued	0	0	0	99	1	0	0	0
Number of food items detained/embargoed	0	0	0	2,487	3	0	0	0
Number of temporary food establishment inspections	198	6	335	0	32	125	4	10
Outreach								
Number of presentations	90	0	3	0	0	14	0	3
Number of participants/audience	232	0	70	0	0	318	0	310
Number of consultations/counseling provided	0	0	25	182	4	405	5,000	117
Number of media contacts	11	0	4	0	0	10	5	1
Non-food Related Activities								
Public & semi-public bathing places	311	44	2,432	300	50	218	227	15
Routine inspections	198	32	1,432	26	2	1,022	283	65
Complaint inspections	6	0	82	10	0	0	10	0
Enforcement actions	0	0	0	0	0	0	0	1
Recreational vehicles and parks	149	40	362	197	26	0	197	0
Routine inspections	67	25	91	200	9	0	340	0
Complaint inspections	6	0	5	31	0	0	15	0
Enforcement actions	0	0	0	0	0	0	0	0
Public school grounds	57	0	275	95	31	73	62	3
Routine inspections	49	0	263	92	0	81	92	3
Complaint inspections	2	0	0	2	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Campgrounds	2	2	0	4	0	0	0	0
Routine inspections	0	2	0	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
Children's camps	0	3	0	2	0	23	0	0
Routine inspections	0	0	0	1	0	25	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)	126	71	148	38	27	114	41	0
Routine inspections	53	55	101	34	7	120	37	0
Complaint inspections	21	0	20	17	0	4	3	0
Enforcement actions	0	0	0	0	0	0	0	0
Bottled water	3	0	0	1	0	0	0	0
Routine inspections	3	0	0	2	0	0	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Sanitarians	5	2	30	8	3	7	4	6
Sanitarian Aids	4.0	0.5	4.0	2.0	0.0	1.0	0.0	0

*incl. in TP inspections, N/A=Not Applicable

APPENDIX B AVERAGE NUMBER OF INSPECTIONS PER FACILITY TYPE (GOAL IS TWO PER YEAR FOR MODERATE AND COMPLEX)

Jurisdiction activity by County

Total Average	Complex	Moderate	Limited
Food establishment	12,609	12,906	11,565
Routine inspections	28,726	20,043	18,846
Average ratio	2.28	1.55	1.63

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	277	449	293
Routine inspections	180	232	82
Average ratio	0.65	0.52	0.28

Coconino County	C	M	L
Food establishment	584	266	289
Routine inspections	1,192	497	462
Average ratio	2.04	1.87	1.60

Gila County	C	M	L
Food establishment	143	119	136
Routine inspections	189	124	242
Average ratio	1.32	1.04	1.78

Graham County	C	M	L
Food establishment	63	44	52
Routine inspections	133	85	112
Average ratio	2.11	1.93	2.15

Greenlee County	C	M	L
Food establishment	33	15	15
Routine inspections	29	11	13
Average ratio	0.88	0.73	0.87

La Paz County	C	M	L
Food establishment	74	77	112
Routine inspections	117	107	188
Average ratio	1.58	1.39	1.68

Maricopa County	C	M	L
Food establishment	7,810	6,183	8,727
Routine inspections	21,910	11,574	16,254
Average ratio	2.81	1.87	1.86

Mohave County	C	M	L
Food establishment	433	471	485
Routine inspections	154	280	510
Average ratio	0.36	0.59	1.05

Navajo County	C	M	L
Food establishment	268	220	92
Routine inspections	237	212	59
Average ratio	0.88	0.96	0.64

Pima County	C	M	L
Food establishment	1,527	2,786	507
Routine inspections	1,395	2,407	333
Average ratio	0.91	0.86	0.66

Pinal County	C	M	L
Food establishment	403	542	200
Routine inspections	1,045	962	200
Average ratio	2.59	1.77	1.00

Santa Cruz County	C	M	L
Food establishment	139	101	122
Routine inspections	49	41	37
Average ratio	0.35	0.41	0.30

Yavapai County	C	M	L
Food establishment	476	845	72
Routine inspections	1,283	1,922	13
Average ratio	2.70	2.27	0.18

Yuma County	C	M	L
Food establishment	107	630	353
Routine inspections	279	1,185	232
Average ratio	2.61	1.88	0.66

ADHS/ASU	C	M	L
Food establishment	174	117	97
Routine inspections	396	342	111
Average ratio	2.28	2.92	1.14

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. Campgrounds

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	71,714
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	1
Public School Grounds	12
Public Accommodations	16
Complaints	2

COCHISE COUNTY

County Seat	Bisbee
Population	126,050
Size (sq. miles)	6,165
Personnel Facts	
Sanitarians	4
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1,019
Swimming Pools and Spas	131
Recreational Vehicles & Parks	118
Public School Grounds	56
Public Accommodations	124
Complaints	15

COCONINO COUNTY

County Seat	Flagstaff
Population	145,052
Size (sq. miles)	18,618
Personnel Facts	
Sanitarians	7
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,139
Swimming Pools and Spas	205
Recreational Vehicles & Parks	75
Public School Grounds	47
Public Accommodations	149
Complaints	286

GILA COUNTY

County Seat	Globe
Population	53,589
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	0
Public School Grounds	13
Public Accommodations	40
Complaints	11

GRAHAM COUNTY

County Seat	Safford
Population	39,050
Size (sq. miles)	4,622
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	159
Swimming Pools and Spas	16
Recreational Vehicles & Parks	10
Public School Grounds	N/A
Public Accommodations	12
Complaints	10

APPENDIX D - COUNTY FACTS (CONTINUED)

GREENLEE COUNTY

County Seat	Clifton
Population	9,404
Size (sq. miles)	1,843
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	63
Swimming Pools and Spas	3
Recreational Vehicles & Parks	11
Public School Grounds	7
Public Accommodations	9
Complaints	13

LA PAZ COUNTY

County Seat	Parker
Population	16,408
Size (sq. miles)	4,499
Personnel Facts	
Sanitarians	2
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	263
Swimming Pools and Spas	23
Recreational Vehicles & Parks	166
Public School Grounds	13
Public Accommodations	25
Complaints	3

MARICOPA COUNTY

County Seat	Phoenix
Population	4,496,588
Size (sq. miles)	9,200
Personnel Facts	
Sanitarians	103
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	22,720
Swimming Pools and Spas	9,524
Recreational Vehicles & Parks	464
Public School Grounds	1,043
Public Accommodations	494
Complaints	3,410

MOHAVE COUNTY

County Seat	Kingman
Population	217,692
Size (sq. miles)	13,311
Personnel Facts	
Sanitarians	5
Sanitarian Aides	4

Jurisdiction Facts

Food Establishments	1,389
Swimming Pools and Spas	311
Recreational Vehicles & Parks	149
Public School Grounds	57
Public Accommodations	126
Complaints	11

NAVAJO COUNTY

County Seat	Holbrook
Population	108,147
Size (sq. miles)	9,950
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0.5

Jurisdiction Facts

Food Establishments	580
Swimming Pools and Spas	44
Recreational Vehicles & Parks	40
Public School Grounds	0
Public Accommodations	71
Complaints	23

APPENDIX D - COUNTY FACTS (CONTINUED)

PIMA COUNTY

County Seat	Tucson
Population	1,052,030
Size (sq. miles)	9,187
Personnel Facts	
Sanitarians	30
Sanitarian Aides	4

Jurisdiction by Type Facts

Food Establishments	4,820
Swimming Pools and Spas	2,432
Recreational Vehicles & Parks	362
Public School Grounds	275
Public Accommodations	148
Complaints	461

PINAL COUNTY

County Seat	Florence
Population	449,557
Size (sq. miles)	5,365
Personnel Facts	
Sanitarians	8
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	1,145
Swimming Pools and Spas	300
Recreational Vehicles & Parks	197
Public School Grounds	95
Public Accommodations	38
Complaints	138

SANTA CRUZ COUNTY

County Seat	Nogales
Population	47,883
Size (sq. miles)	1,236
Personnel Facts	
Sanitarians	3
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	362
Swimming Pools and Spas	50
Recreational Vehicles & Parks	26
Public School Grounds	31
Public Accommodations	27
Complaints	30

YAVAPAI COUNTY

County Seat	Prescott
Population	245,080
Size (sq. miles)	8,123
Personnel Facts	
Sanitarians	7
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1,396
Swimming Pools and Spas	218
Recreational Vehicles & Parks	N/A
Public School Grounds	73
Public Accommodations	114
Complaints	226

YUMA COUNTY

County Seat	Yuma
Population	220,312
Size (sq. miles)	5,514
Personnel Facts	
Sanitarians	43
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	1,090
Swimming Pools and Spas	227
Recreational Vehicles & Parks	197
Public School Grounds	62
Public Accommodations	41
Complaints	314

APPENDIX D - COUNTY FACTS (CONTINUED)

ARIZONA STATE UNIVERSITY

Population Campus	77,881
Personnel Facts	
Sanitarians	1
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	140
Swimming Pools and Spas	15
Recreational Vehicles & Parks	N/A
Public School Grounds	3
Public Accommodations	N/A
Complaints	1

AZ DEPT OF HEALTH SERVICES

Population	7.5 M
Personnel Facts	
Sanitarians	5
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	248
Swimming Pools and Spas	0
Recreational Vehicles & Parks	0
Public School Grounds	21
Public Accommodations	0
Complaints	29

HIGHLIGHT REPORTS FOR COUNTIES (if submitted):

COCONINO COUNTY - The COVID-19 pandemic changed the way that environmental health functioned in 2020-2021. Many of the health inspectors were pulled into COVID related activities, not specific to inspections, and many of the establishments were either closed or functioning at a different capacity than normal. We were tasked with responding to covid-related complaints, which was a priority. Number of inspections were down from previous years due to a combination of factors including, establishments being closed under executive orders; limiting inspections to limit potential and unnecessary exposure to COVID-19; limiting inspections in areas with active clusters; staff being pulled out of the field to participate in the COVID-19 response in other capacities; and businesses closing due to the impact of COVID-19 on their financial viability. The EH team did use technology as a means to conduct virtual inspections/pre-openings (only where appropriate) and moving the Food Managers and Backcountry Manager training to an online format.

GRAHM COUNTY - Numerous challenges especially early in the year due to Covid related issues not only with the department but with the challenges that the permitted facilities have faced due to Covid as well.

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

GREENLEE COUNTY - We faced the challenge of COVID cases rising again causing inspections to become difficult. We had to wait until the numbers decreased and until we could be safe to be out among the public. Many of our local permitted facilities closed down and are just barely starting to function again. We have reached a good equilibrium now between cases and safety and we are beginning to function as normal again.

MARICOPA COUNTY -

MARICOPA COUNTY ENVIRONMENTAL SERVICES DEPARTMENT (MCESD) VIRTUAL INSPECTION PROGRAM

Due to the COVID-19 pandemic and related Executive Orders (EOs) by the Governor of Arizona to mitigate the spread of COVID-19 to the greatest extent possible, MCESD initiated alternative methods to conduct food inspections at healthcare facilities. The virtual inspection program was initially developed to carry out the Department's public health mission during the lockdown of long-term care facilities and is not intended to replace on-site, unannounced inspections. The ability to continue routine inspections ensured that compliance with food safety practices at facilities that serve vulnerable populations, and state delegation for inspections were both met. Limiting contact with and reducing risk of possible exposure kept/keeps employees and food service staff in small kitchens, and long-term and health care residents safe from infection. We conducted over 2000 virtual inspections in FY 2021 at care facilities and other establishments, such as mobile food trucks, and for plan review inspections, complaint responses, and re-inspections. Implementing this new process required training of and coordination by staff and operators, which resulted in improved communication and cooperation. MCESD received a National Association of Counties 2021 Achievement Award for the virtual inspections program. The virtual inspections program also received an Honorable Mention for a National Association of County and City Health Officials (NACCHO) 2021 Innovative Practice Award.

RESOLUTION PROVIDING RELIEF OPTIONS FOR THE PAYMENT OF ANNUAL MCESD PERMIT FEES

On October 7, 2020, the Maricopa County Board of Supervisors heard and approved a resolution, which allows for various relief

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

options for delinquent calendar year 2020 and 2021 annual permit fees. The resolution was created in response to the adverse effects that COVID-19 had on many businesses. With the resolution, businesses have three options: to pay two half payments, to make monthly installment payments of at least 8% of their permit fee, or to extend their permit for the same duration that the business was completely closed.

Businesses with a delinquent payment were notified by mail of the resolution and instructed to call MCESD (602-506-6824) to discuss payment options. In addition, businesses with a delinquent permit fee were notified that payments must occur in accordance with the agreed-upon installment plan or the permit shall expire and void thirty (30) days after a missed payment and the establishment may be posted for nonpayment.

Environmental Health Specialist (EHS) staff, supervisors and managers monitored permits and reached out to at-risk permit holders to inform them of the MCESD payment relief options and process.

- At the start of FY 2021, 9.5% of issued permits (2,112 of 24,456) were noted as temporarily closed (“TC”) due to the pandemic. In CY 2020 as of July 6th, 58 closed permits had been noted as TC, which means these permits were temporarily closed and then did not, or could not, renew.
- By the end of CY 2020, 8.5% of issued permits (2,085 of 24,597) were TC. On Dec 28, 2020, a total of 330 closed permits had been TC.
- Still, at the end of FY 2021, 3.6% of issued permits (897 of 24,745) remained TC. In CY 2021 as of June 28th, an additional 168 closed permits had been noted as TC.
- By the end of FY 2021, 0.8% of issued permits had applied for the installment payment plan.

The resolution expires on December 31, 2021.

COVID-19 COMPLIANCE AND INSPECTION TEAM

MCESD investigated complaints submitted by the public reporting violations of EO 2020-47, enacted by the Governor of Arizona in July 2020 to limit indoor dining to 50% capacity to mitigate the COVID positivity rate. MCESD was the most capable agency to enforce

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

EO-2020-47, because its EHSs are familiar with restaurant operations, skilled investigators and enforcers, and knowledgeable about public health and pathogens. Complaints of establishments violating the EO were received at both Maricopa County Department of Public Health (MCDPH) and MCESD. MCESD established standard operating procedures for investigating complaints and ensuring due process to operators. A team of eight EHSs was formed to monitor complaints and to work after-hours and weekends when complaints of noncompliance would likely occur. MCESD received and referred hundreds of complaints regarding COVID-19, and from July 2020 to March 2021, 195 relevant, EO-related complaints were accepted and investigated. Two establishments with substantiated complaints faced subsequent legal action for noncompliance of EO 2020-47. EO 2020-60 was enacted by the Governor of Arizona to ease building regulations to help restaurants extend their premises outdoors up to 60 feet to seat customers. To facilitate assistance to operators, MCESD immediately created an application form and added a link on its website. Although outdoor seating is not expected to conflict with FDA Food Code requirements, opening of windows and/or doors for indoor dining might. A guidance document was created for operators to consider the conditions and options for opening windows and doors to increase indoor ventilation.

EROP CASE ES-2021-001: 2017 FDA FOOD CODE INCORPORATION BY REFERENCE

MCESD initiated the Enhanced Regulatory Outreach Process (EROP) to adopt the 2017 FDA Food Code and annexes by reference into the Maricopa County Environmental Health Code. The new FDA Food Code contains the latest in food safety practices and will bring the state and county into alignment. The Governors Regulatory Review Council approved the 2017 FDA Food Code and annexes, which the State adopted in June 2020. A summary of the 2017 FDA Food Code changes is available at <https://www.maricopa.gov/DocumentCenter/View/68515/2017-FDA-Food-Code-Changes>. On October 6, 2021, the Maricopa County Board of Supervisors are scheduled to vote on the 2017 FDA Food Code adoption. The MCESD will conduct training for stakeholders and staff once the code is adopted.

ENVIRONMENTAL RELATED ILLNESS (ERI) PROGRAM

In FY 2021, ERI staff worked closely with the Department's Mobile Food program and Spanish Liaisons on two Vibrio outbreaks. One of

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

the two outbreak locations resulted in discovering an unpermitted commissary kitchen. Onsite visits to the establishment kitchen, mobile food unit and commissary kitchens tripled for ERI staff as outbreak findings opened different avenues for contributing factors. Suspected foods of seafood and shellfish required bringing in FDA Seafood Specialists and FDA Office of Regulatory Affairs, Division of Southwest Imports. Approved sources of seafood and shellfish were the focal point of these investigations. MCESD assisted the Food and Drug Administration (FDA) in the investigation of acute non-viral hepatitis that occurred in Nevada in November and December of 2020. The common link in the one death and more than a dozen cases was Real Water Inc brand of bottled alkaline water manufactured in Henderson NV and Mesa AZ and sold nationwide. The ERI team conducted seven joint visits with the FDA to the Mesa location and embargoed all water and alkaline product that was onsite during the investigations. In addition, the MCESD Enforcement Division issued a Cease and Desist Order to stop operations.

EHS TRAINING PROGRAM

Despite the COVID-19 pandemic, the MCESD Training program continued to recruit and train 23 new EHSs virtually. Traditional in-person classroom curriculum was converted to virtual training as the Department continued to telework from home. Engagement and virtual interaction were assessed and put to the forefront to bring the field environment to a virtual platform. New curriculum such as virtual mock inspections and role-playing exercises were created to keep new hires engaged and prepared for the field environment. Technology was pushed to new limits for training new and established staff. Registered Sanitarian exam training with subject matter experts also continued virtually, providing training for 25 participants within the Department and from other local agencies including Pima, Pinal, Yavapai, La Paz and Gila counties.

FOOD SAFETY CLASSES FOR SPECIAL NEEDS STUDENTS AND NONPROFIT ORGANIZATIONS UNDER THE FEE WAIVER PROGRAM

For the past seven years, MCESD has provided customized food safety classes for approved nonprofit organizations under its Fee Waiver Program. Organizations that have requested “Fee Waiver Classes” have included 501(c)(3) social services, high schools with culinary programs, DECA (Distributive Education Clubs of America) programs, food banks, senior centers, and churches. Classes are often requested for groups of special needs youths and are geared to

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

their abilities, which range from mild autism to truly special needs. Department staff have generously taught the classes for years, collaborating with the organizations, school culinary teachers, IEP (Individualized Educational Plan) staff, etc. to meet the objectives of the training. The Fee Waiver Program also provides “Limited Use Food Employee Certificates” to support the hiring of special needs individuals in food service. Created in 2013, the program ensures a fair process for adults with disabilities to participate to the best of their abilities, to have a career in food service that may contribute to their independence, self-reliance, and confidence. The application is submitted by the individual’s supervisor at the food establishment, and the employee works under direct supervision to perform specific food handling activities that present low public health risk. In FY 2021, MCESD received a NACCHO 2021 Promising Practice Award for this program. The pandemic during FY 2021 did not stop the program. Although only seven virtual classes were held, a total of 70 special needs students received food safety training.

INSPECTION MANAGEMENT SYSTEM REQUEST FOR PROPOSAL (RFP)

MCESD embarked on an extensive network software upgrade project involving Maricopa County Infrastructure Technology Center (ITC) to solicit RFPs from commercial software businesses. The RFP for a record/inspection management system aims to ensure our platforms meet the needs of our Department and our customers, as well as position us to remain flexible in providing services in new and effective ways moving forward. ITC held meetings to survey managers and staff from the MCESD divisions for relevant and desired network capabilities to include in the final RFP. The top three proposals have been selected for further evaluation.

TELEWORKING

MCESD staff continued to telework through FY 2021. Managers and supervisors worked shifts in offices to minimize contact, while field staff entered offices only when necessary. At the end of FY 2021, a hybrid teleworking policy was established to slowly roll out return to offices. An employee may choose to telework on specific days, with approval from the supervisor. The decrease in commute time and added flexibility to work-life balance may increase work productivity and employee satisfaction.

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

MOHAVE COUNTY - 1 inspector successfully passed the RS examination. EH responded to and successfully mitigated over 200 COVID-19 related complaints. Received a grant to collect charter school water to test for lead concentrations.

NAVAJO COUNTY - For the fiscal year 20-21 Navajo County was busy with the coronavirus pandemic (CoVid-19). We created and hired a CoVid response team while fulfilling our duties in the Emergency Operations Center (EOC). In December of 2020, Navajo County's response team was created to help the current inspectors conduct brief visits to verify compliance with the Governor's Executive Order. They ensured that signs were posted on doors and employees and customers were wearing masks. The response team lasted roughly two months which decreased our complaints. The program manager and division manager worked in the EOC from July through March of 2021, and took care of all CoVid-19 complaints from the public. The program manager and division manager worked diligently with establishments to ensure their compliance with the Governor's Executive Order and kept them informed with up to date guidance. In February of this year our part-time Sanitarian Aide retired and the position was not filled until mid-May. In late-May, our division manager resigned. The program manager had to train the new sanitarian aide while working with temporary staff on the establishment permit renewals (many expired June 30th, 2021) among other duties until a new division manager was hired in mid-June.

PIMA COUNTY - 1. Foodborne Illness Complaints 92, Two confirmed Vibrio cases, Two confirmed STEC cases in food handlers, Eleven confirmed Salmonella Braenderup cases and source investigation. S. Braenderup investigation - Multiple confirmed cases of S. Braenderup all with exact matching genotypes referred by Epidemiology to CHFS for investigation. Interviews conducted by EPI narrowed exposure to two restaurants in the same geographical area. Environmental assessments and routine food safety inspections conducted for both suspect facilities. Environmental sampling for Salmonella conducted at both facilities eliminated one facility by no positive results. The remaining facility returned multiple positive samples for Salmonella; further testing confirmed S. Braenderup matching the outbreak strain 100%. CHFS Environmental Health Specialists worked with facility owners to mitigate the contamination through use of a professional remediation company. The facility is currently operating under a risk control plan.

2. No food or pool classes were conducted in person in 2020 due to COVID-19 restrictions. In person classes resumed July 2021. During

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

and continuing through the pandemic, Pima County Health Department offered Virtual ServSafe food handlers training available for free through 2021.

ServSafe courses issued: 832

ServSafe courses In progress: 53

ServSafe course not started: 376

3.The COVID-19 pandemic has created unforeseen challenges for CHFS, a significant amount of time was spent responding to the tasks delegated by Pima County Administration. CHFS was tasked to enforce Pima County Board of Supervisors mandates in permitted and non-permitted facilities through complaint investigation and as a part of routine food safety inspection, temporary event mitigation measures were enforced, and environmental assessments were completed for possible COVID-19 outbreak investigation. The tasks delegated to CHFS required the development and dissemination of protocols and policies appropriate for COVID-19. No less than ten different electronic inspection forms specific to COVID-19 were created and implemented to ensure consistency with staff evaluation, documentation and field education. Conducting inspections based on the Board of Supervisors COVID-19 Safety Measures Proclamation were linked to a reward system known as "Ready For You", wherein permitted facilities found 100% compliant with the BOS Proclamation would receive an emblem to place near entrances. As facilities are struggling to reopen or stay open, the Pima County Health Department has continued to provide a robust response to the ongoing COVID-19 pandemic which includes Federal, State and local guidance.

CHFS addressed over 3,500 COVID-19 complaints in total.

CHFS conducted 5,248 in person COVID-19 compliance assessments of BOS Proclamation and Face Covering Resolution with permitted and non-permitted facilities.

PINAL COUNTY - The COVID-19 pandemic affected this entire reporting period for the Pinal County Environmental Health Division. Environmental Health staff are deemed essential, so our program activities continued. However, all permitted establishments changed their operations significantly; some closed temporarily; some closed permanently. There were no special events with food service. These operational changes and closures limited opportunities to inspect many of these permitted establishments.

In July of 2020 we began taking complaints regarding COVID-19

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

mitigation measures in businesses as special requirements were put into place by the Governor and Arizona Department of Health Services (ADHS). In total we investigated 74 COVID-19 specific complaints at permitted establishments in Pinal County. Our program focused on educating operators regarding these requirements and general information on how to help curb community spread of COVID-19. Enforcement of these requirements was left to ADHS.

ASU- Like many other jurisdictions, COVID - 19 had a huge impact on the food establishments and their operations with some closing for business.

