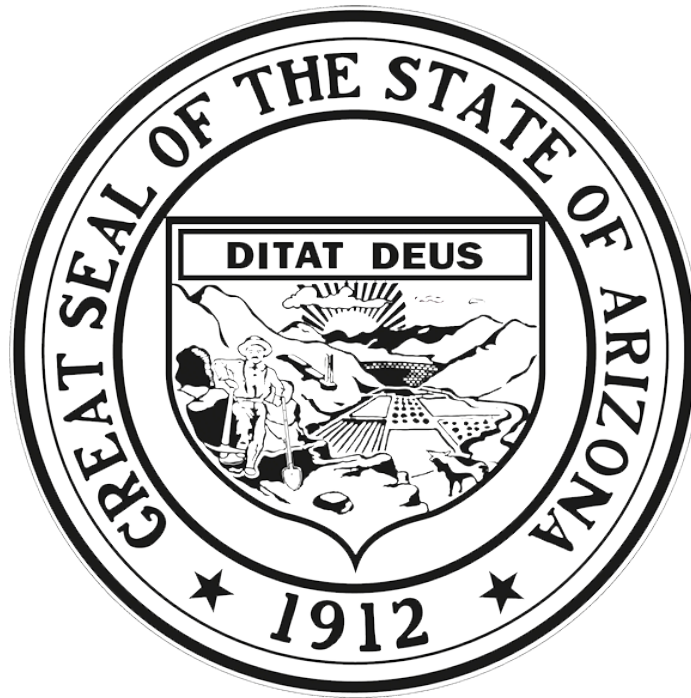




ARIZONA DEPARTMENT
OF HEALTH SERVICES

2023 ANNUAL REPORT

OFFICE OF FOOD SAFETY & ENVIRONMENTAL SERVICES
BUREAU OF RESILIENCY & ENVIRONMENT



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EXECUTIVE SUMMARY

The Arizona Department of Health Services (ADHS) administers a statewide food safety and environmental public health sanitation program that oversees retail food 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) 2023, 185 Registered Sanitarian Full-Time Employees (FTEs) and 23 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.

Sanitarians across the state conducted a total of 105,197 routine inspections at 76,649 regulated facilities during FY 2023.

THE FOLLOWING ARE HIGHLIGHTS OF FY2023 ACTIVITIES.

There were [39,252 food establishments in Arizona](#) and [76,524 food-related inspections](#) (routine and re-inspections) that were conducted at these establishments. Pre-operational inspections at food establishments totaled 9,871 and an additional 7,126 inspections were conducted at temporary food establishments.

[In addition to food establishments](#), a total of 105,197 routine inspections were conducted at 76,649 regulated facilities that include bottled water manufacturers, public accommodations, children's camps, campgrounds, public schools, trailer coach parks, and public and semi-public bathing places.

There were [1,176 foodborne illness complaints](#) received by Arizona health departments in FY2023. The total number of foodborne illness and non-foodborne illness complaints reached 3,986.

The [FDA issued 221 food recall press releases and public notices](#) associated with FDA-regulated products during calendar year 2022.

The [USDA issued 45 recall notices](#) during calendar year 2022. As a result, approximately 2 million pounds of food were recalled nationwide.



Arizona Department of Health Services – Phoenix, Arizona

The Office of Food Safety and Environmental Services (OFSES) 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.

OFSES 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.

OFSES assists with epidemiological investigations; assists with the writing and interpretation of public health sanitation laws and rules; 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.

OFSES continues to progress towards conformance with the Food and Drug Administration's Voluntary National Retail Food Regulatory Program Standards (FDA VNRFRPS).

OFSES has also made strides in working toward the implementation of the Food and Drug Administration's Manufactured Food Regulatory Program Standards (FDA MFRPS). The program will continue to work on standard development and implementation in the coming years.

2.0

FY2023 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 A](#).

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

Statewide Delegated Activity

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

Figure 1: Summary of Delegated Activities Statewide

FY2023 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. **185 Registered Sanitarian** FTEs and **23 Sanitarian Aide** FTEs at ADHS, ASU, and the 15 Arizona county health departments conducted a total of **105,197 routine inspections** at **76,649**

	Routine Inspections	Facilities
Food Establishments	76,524	39,252
Swimming Pools and Spas	21,598	13,862
Recreational Vehicles and Parks	1,325	1,620
Public School Grounds	1,817	1,804
Public Accommodations	1,389	1,404
Bottled Water	68	35
Children's Camps	57	48
Campgrounds	34	36
TOTALS	105,197	76,649

Figure 2: Number and Type of Facilities and Number of Routine Inspections in Arizona FY2023



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. **234 presentations** were provided by state and county environmental health staff statewide, reaching **6,099 individuals**. **1,827 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 **39,252 regulated food establishments** in Arizona during FY2023. State and county Registered Sanitarians and Sanitarian Aides conducted **76,524 food safety inspections** (routine and re-inspections) at these establishments. An additional **16,997 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 also 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 such as 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 FY2023, there were 2.4 routine inspections per complex facility, 1.6 routine inspections per moderate facility, and 1.7 routine inspections per limited facility statewide. Challenges to meeting inspection frequency expectations can include staffing shortages, inadequate numbers of Registered Sanitarians on staff, a high rate of staff turnover, time and resource investment required to train field staff to conduct all categories of food inspections, and travel time between facilities in rural areas of the state.

Food Establishment		Routine Inspections	
Complex	13,569	Complex	33,292
Moderate	13,477	Moderate	22,378
Limited	12,061	Limited	20,896

Figure 3: Number of Food Establishments and Routine Inspections by Food Service Complexity FY2023

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 FY2023, 564 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 (A.A.C.) 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 Establishments](#) went into effect when it was posted with the Secretary of State, on July 8, 2020.

2.1.4 FOODBORNE ILLNESSES

There were 1,176 foodborne illness complaints received by Arizona health departments in FY2023. 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.

2.1.4 FOODBORNE ILLNESSES (CONTINUED)

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

PATHOGEN	2017	2018	2019	2020	2021	2022
Campylobacteriosis	19.7	17.9	22.5	14.6	22.4	20.4
Shiga toxin producing E. coli	2.4	4.2	4.1	2.6	3.8	4.1
Giardiasis	2.1	2.1	2.0	1.2	1.2	1.5
Listeriosis	0.1	0.1	0.2	0.1	0.1	0.1
Salmonellosis*	12.5	16.2	13.3	8.8	11.9	15.8
Shigellosis	8	6.8	5.9	3.5	5.1	8.2
Vibrio infection**	0.4	0.8	0.7	0.5	0.7	1.1
Hepatitis A	0.9	1.1	8.2	0.8	0.6	0.4

*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 2022, there were 21 foodborne outbreaks, the highest number of foodborne outbreaks reported in Arizona since 2018. Most foodborne outbreaks were caused by Salmonella (13; 62%), and most foodborne outbreaks were identified through molecular laboratory sequencing indicating cases' infections were from the same source (16; 76%). Only one outbreak was identified from a complaint from the public (1; 5%). Outbreaks primarily affected residents in Maricopa County (10; 48%); a few outbreaks affected residents of multiple counties (4; 19%). Eleven outbreaks had a specific food vehicle identified or suspected: Hepatitis A (organic strawberries), Campylobacter (food from a family gathering), E. coli (queso fresco), Salmonella (chicken, raw tuna, peanut butter, fresh tomatoes, fish, and whole chicken), and unknown GI illness (food served at an event, chicken taco salad).

2.1.5 FOOD RECALLS

In calendar year 2022, undeclared allergens were the largest reason for recalls from the FDA and USDA regulated food & beverage products. Extraneous material and processing deviations accounted for over half of the pounds recalled.

There were 221 FDA issued food recalls of regulated human food products in 2022.

There were 45 USDA issued food recalls totaling over 1.7 million pounds in 2022.

Figure 5:

USDA Recall Summary for Calendar Year 2022

Total Number	Recalls	Pounds Recalled
	45	1,769,556
Recalls by Class (N=45)		
Class		
I	40	1,745,985
II	5	23,571
III	0	0
Recalls by Reason (N=45)		
Reason For Recall		
Extraneous Material	9	477,158
Import Violation	3	16,006
Insanitary Conditions	1	2,400
Mislabeling	1	5,795
Produced Without Inspection	10	242,973
Pathogen - Listeria monocytogenes	6	94,180
STEC*	3	153,158
Processing Deviations	1	585,030
Undeclared Allergen	11	192,856
Recall by Species/Product (N=45)		
Species		
Beef	13	409,649
Chicken	11	785,380
Mixed**	5	53,200
Pork	14	505,387
Siluriformes - Other	2	15,940

*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.

Mixed** refers to recalls in which more than one type of meat or poultry species is included.

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. All food safety recalls from FDA and USDA are displayed on the Food Safety and Environmental Services [website](#).

Table 3: 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. In FY2022, ADHS applied for a 3-year grant that will encourage further conformance with the Retail Program Standards. The Food Safety and Environmental Services Program at ADHS will assess the program, continue strategic planning and engage in continuous improvement by developing, conforming with, and maintaining retail program standards. ADHS will coordinate with Local County Health Departments, and other stakeholders to improve statewide retail food programs and further progress towards conformance with Program Standards. Along with ADHS, 14 Arizona counties and one tribal health department are participating in the FDA's Program Standards.

2.2.2 IMPLEMENTING THE PROGRAM STANDARDS

Cooperative agreement funds have been utilized to implement the strategies developed during the Strategic Planning workshop. ADHS is in conformance with standard 7 and continues maintaining the standard. ADHS plans to meet and audit standards 1 and 2 by December 2024. Standard 4 will be partially achieved by December 2024.

STANDARD 1: REGULATORY FOUNDATION

ADHS plans to meet and audit Standard 1 by December 31, 2024.

The Arizona Department of Health Services (ADHS) Food Safety & Environmental Services (FS&ES) department filed the new rules for 9 AAC 8 Article 1 Food Establishments on July 8, 2020. The rules incorporate most of the 2017 FDA Model Food Code by reference. All Arizona County Environmental Health Departments will be using the 2017 FDA Food Code for food establishment inspections.

The ADHS team conducted a side-by-side comparison of the Arizona Food Establishment rules against the 2017 FDA Food Code. Self-assessments were completed for the Food Code Intervention and Risk Factor Controls, Good Retail Practices, and Compliance and Enforcement areas. It was concluded that The Arizona Food Safety Rules contain provisions that address Good Retail Practices, Compliance and Enforcement requirements, Public Health Interventions and Risk Factors that are at least as stringent as those contained in the 2017 FDA Food Code.

STANDARD 2: TRAINED REGULATORY STAFF

Due to staffing changes within FS&ES during FY2022, 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. A Training Plan and Log was drafted to document training content and track a Food Safety Inspection Officer's (FSIO) progress in demonstrating performance element competencies specific to the work setting. Moreover, a Field Training Worksheet was developed to be used in conjunction with the Training Plan and Log to track a FSIO's progress and accomplishments. It is a goal for ADHS to standardize one Senior Public Health Sanitarian with a "training standard" by the end of 2023 and the other 1-2 Sanitarians by the end of 2024. ADHS is coordinating with the Retail Program Specialist to arrange standardization inspections. The overall objective is to standardize, as a "training standard" ADHS Retail Program Public Health Sanitarians so they have the skills necessary to train/standardize new employees as well as county partners.

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.

FY2023 was the fifth 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 in-person Interval 3 Assessment during FY2023 on August 8-10, 2023. The FY2023 assessment resulted in full conformance of the following standards:

- Standard 1. **Regulatory Foundation**
- Standard 2. **Training Program**
- Standard 4. **Inspection Audit Program**
- 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 4 assessment of the program is scheduled for October 2025.

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 10 Manufacturing Food inspections and 2 visits for FDA during FY2023.

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 FY 2023 with several comment periods for stakeholders to submit feedback continuing into FY 2024.



2.4 BOTTLED WATER



Figure 7: Bottled Water Facilities in Arizona

	FY2022	FY2023
Bottle Water Facilities	43	35
Routine Inspections	91	68

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 **35 bottled water facilities** in Arizona and inspection staff conducted **68 routine inspections** in these facilities during FY2023. **No enforcement action** was reported at a bottled water facility in FY2023.

2.5 SWIMMING POOLS AND SPAS



Figure 8:

	FY2022	FY2023
Swimming Pools and Spas	13,577	13,862
Routine Inspections	22,148	21,598

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 **13,862 public and semi-public swimming pools and spas** in Arizona in FY2023. County inspection staff conducted **21,598 routine swimming pool and spa inspections** and **reported initiating 1,705 enforcement actions** associated with bathing facilities in FY2023.

2.6 PUBLIC ACCOMMODATIONS



Figure 9: Public Accommodations in Arizona

	FY2022	FY2023
Public Accommodation	1,355	1,404
Routine Inspections	1,189	1,389

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 **1,404 public accommodation facilities** in Arizona in FY2023. County inspection staff conducted **1,389 routine inspections** in these facilities and reported initiating **28 enforcement actions** associated with public accommodation facilities in FY2023.

2.7 RECREATIONAL VEHICLES AND PARKS



Figure 10: Trailer Coach Parks in Arizona

	FY2022	FY2023
Recreational Vehicles and Parks	1,717	1,620
Routine Inspections	1,791	1,325

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

There were **1,620 trailer parks** in Arizona in FY2023. County inspection staff conducted **1,325 routine inspections** of recreational vehicles and parks across the state and reported initiating **9 enforcement actions** associated with trailer coach parks in FY2023. 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

	FY2022	FY2023
Public School Grounds	1,793	1,804
Routine Inspections	1,698	1,817

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 **1,804 permitted public and charter schools** in Arizona in FY2023. State and county inspection staff conducted **1,817 routine inspections** at these permitted schools, and county staff reported initiating **3 enforcement actions** associated with public and charter schools in FY2023.

2.9 CHILDREN'S CAMPS



Figure 12: Children's Camps in Arizona

	FY2022	FY2023
Children's Camps	52	48
Routine Inspections	38	57

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 **48 children's camps** that applied for an annual permit in FY2023. County inspectors conducted **57 routine inspections** at children's camps and reported **2 enforcement actions** during FY2023.

2.10 CAMPGROUNDS



Figure 13:

	FY2022	FY2023
Campgrounds	32	36
Routine Inspections	29	34

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.

There were **36 campgrounds** in Arizona in FY2023. County inspection staff conducted **34 inspections** at these campgrounds, and **did not report any enforcement actions** associated with campgrounds in FY2023.

3.0



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 FY2023. **2,550 registrations** were processed in FY2023. This brings the total number of **registrants to 15,228** (as of June 30, 2023) 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	95	16
Cochise	262	51
Coconino	117	17
Gila	84	33
Graham	78	28
Greenlee	15	5
La Paz	33	12
Maricopa	3,998	690
Mohave	354	109
Navajo	139	42
Pima	823	152
Pinal	518	169
Santa Cruz	25	-8
Yavapai	445	121
Yuma	131	48
TOTAL	7,117	1,485

*denotes registered home bakers added in FY2023

Figure 15: Cottage Food Registrations Processed by Month, FY23 (includes renewals)

July 2022	130
August 2022	216
September 2022	192
October 2022	254
November 2022	213
December 2022	138
January 2023	256
February 2023	216
March 2023	204
April 2023	237
May 2023	254
June 2023	240



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	26
Mohave	2
Navajo	1
Pima	25
Pinal	1
Yavapai	8
Yuma	2
TOTALS	73

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 filled by the ADHS Food Safety Director. Four of the Sanitarians' Council members had their terms extended by an additional four years.

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

ARIZONA SANITARIANS' COUNCIL appointed by the Director of ADHS

Heather Miller, R.S.	Arizona Sanitarians' Council Chairperson	Term: N/A
Jose Arriola, R.S.	Represents: Smaller Counties	Term: 1/2023-1/2027
Erica Lopez, R.S./REHS	Represents: Large Counties	Term: 1/2023-1/2027
Harlan D. Lee	Represents: Lay Persons	Term: 1/2023-1/2027
Molly Graves, R.S./REHS	Represents: Industry	Term: 8/2023 - 8/2025

in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian.

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:

Jurisdiction	Registered Sanitarians	Sanitarian Aides
ADHS	5	0
ASU	1	0
Apache	1	2
Cochise	6	1
Coconino	4	3
Gila	2	1
Graham	2	0
Greenlee	1	2
La Paz	2	0
Maricopa	104	0
Mohave	4	3
Navajo	1	2
Pima	33	4
Pinal	7	2
Santa Cruz	2	1
Yavapai	5	1
Yuma	5	1
TOTALS	185	23

57% of candidates passed the Arizona Registered Sanitarians' Exam in FY2023.

195 Registered Sanitarians were employed full-time during FY2023 at 15 Arizona County Health Departments, ASU, and ADHS.

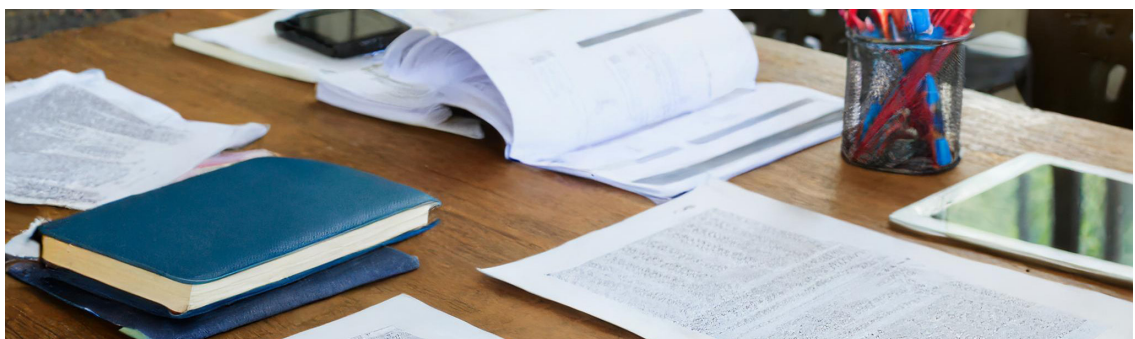
528 Arizona Sanitarian Registrations at the close of FY2023.

58 Applicants sat for the registration exam and 29 applicants passed during FY22.

Figure 18: NEHA RS/REHS EXAM STATISTICS

Exam Date or Date Range (Based on Quarterly San Council Meeting)	Setting	# Of Candidates that Participated in the Exam	# Of New Registered Sanitarians	Pass Rate by Applicant
July 1, 2022 - Aug. 31, 2022	Approved Testing Centers	12	4	33.3%
Sep. 1, 2022 - Dec. 1, 2022	Approved Testing Centers	20	14	70%
Dec. 1, 2022 - March 2, 2023	Approved Testing Centers	12	6	50%
March 2, 2023 - June 1, 2023	Approved Testing Centers	14	9	64.3%

*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	147	760	1,027	646	184	61	271	24,312
Limited	17	204	137	181	52	15	113	9,242
Moderate	44	335	264	118	59	15	77	6,523
Complex	86	221	626	303	73	31	81	8,547
Number of routine inspections	130	1,129	2,062	540	154	124	559	56,211
Number of re-inspections	12	140	629	15	9	0	20	4,368
Number of pre-operational inspections	3	44	129	28	12	0	21	6,984
Number of foodborne illness complaints	4	38	20	7	1	0	3	818
Number of non-foodborne illness complaints	0	58	180	11	7	0	32	2,487
Number of compliance proceedings	0	0	0	1	0	0	0	560
Number of Embargos Issued	0	0	0	0	0	0	0	0
Number of food items detained/embargoed	0	61	20	0	0	0	0	116,551
Number of temporary food establishment inspections	92	75	210	44	29	56	60	3,392
Outreach								
Number of presentations	9	0	5	0	0	18	18	57
Number of participants/audience	81	0	1,200	0	0	117	450	1,924
Number of consultations/counseling provided	0	0	62	477	0	0	25	395
Number of media contacts	0	0	0	0	0	0	4	45
Non-food Related Activities								
Public & semi-public bathing places	2	107	213	12	16	2	24	9,843
Routine inspections	1	216	388	13	20	9	37	17,402
Complaint inspections	0	0	4	0	2	0	3	377
Enforcement actions	0	0	0	0	0	0	1	1,523
Recreational vehicles and parks	0	94	97	0	10	11	134	457
Routine inspections	0	87	69	0	0	11	22	415
Complaint inspections	0	0	1	0	0	0	2	88
Enforcement actions	0	0	0	0	0	0	0	2
Public school grounds	12	51	55	5	ND	7	12	1,047
Routine inspections	13	51	38	5	ND	7	12	1,161
Complaint inspections	0	0	1	1	ND	0	0	4
Enforcement actions	0	0	0	0	ND	0	0	3
Campgrounds	0	1	6	1	0	10	0	5
Routine inspections	0	0	4	2	0	10	0	5
Complaint inspections	0	0	1	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	6	4	0	0	0	N/A
Routine inspections	2	0	6	9	0	0	0	N/A
Complaint inspections	2	0	0	0	0	0	0	N/A
Enforcement actions	2	0	0	0	0	0	0	N/A
Public accommodations	16	78	206	40	12	8	26	500
Routine inspections	4	63	208	32	1	9	31	533
Complaint inspections	0	0	10	0	1	0	2	93
Enforcement actions	0	0	0	0	0	0	1	23
Bottled water	0	2	0	0	ND	0	0	29
Routine inspections	0	3	0	0	ND	0	0	61
Complaint inspections	0	0	0	0	ND	0	0	0
Enforcement actions	0	0	0	0	ND	0	0	0
Sanitarians	1	6	4	2	2	1	2	104
Sanitarian Aids	2	1	3	1	0	2	0	0

*incl. in TP inspections, N/A=Not Applicable, ND= No data provided

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	1,430	596	5,131	1,135	403	1,533	1,131	16
Limited	444	237	715	180	99	76	263	45
Moderate	642	109	2,764	564	88	943	753	0
Complex	344	250	1,652	391	128	514	115	79
Number of routine inspections	1,827	951	5,756	1,987	108	2,816	1,119	0
Number of re-inspections	198	27	468	132	13	420	90	0
Number of pre-operational inspections	221	55	1,915	85	35	162	132	0
Number of foodborne illness complaints	4	15	191	30	5	28	12	152
Number of non-foodborne illness complaints	143	24	602	191	11	121	40	183
Number of compliance proceedings	0	0	N/A	2	0	1	0	0
Number of Embargos Issued	0	0	0	143	0	0	0	0
Number of food items detained/embargoed	0	0	N/A	3,374	0	0	0	0
Number of temporary food establishment inspections	364	226	1,660	218	146	272	130	141
Outreach								
Number of presentations	39	0	37	0	1	27	7	16
Number of participants/audience	282	0	893	0	19	568	150	415
Number of consultations/counseling provided	36	0	13	123	11	390	25	270
Number of media contacts	2	0	3	4	0	4	30	6
Non-food Related Activities								
Public & semi-public bathing places	271	42	2,525	300	43	221	226	15
Routine inspections	469	82	1,680	390	47	661	123	60
Complaint inspections	3	0	80	9	0	1	18	0
Enforcement actions	3	0	164	10	0	0	4	0
Recreational vehicles and parks	94	39	373	130	24	N/A	157	0
Routine inspections	105	56	237	180	19	N/A	124	0
Complaint inspections	2	0	5	14	0	N/A	22	0
Enforcement actions	0	0	1	0	0	N/A	6	0
Public school grounds	50	0	281	99	25	72	64	24
Routine inspections	52	0	225	94	25	70	40	24
Complaint inspections	0	0	1	4	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Campgrounds	2	4	N/A	7	0	N/A	N/A	0
Routine inspections	2	4	N/A	7	0	N/A	N/A	0
Complaint inspections	0	0	N/A	0	0	N/A	N/A	0
Enforcement actions	0	0	N/A	0	0	N/A	N/A	0
Children's camps	0	4	7	2	0	22	N/A	0
Routine inspections	0	4	4	2	0	30	N/A	0
Complaint inspections	0	0	0	2	0	0	N/A	0
Enforcement actions	0	0	0	0	0	0	N/A	0
Public accommodations (lodging)	75	71	164	25	25	116	42	0
Routine inspections	79	110	153	27	16	107	16	0
Complaint inspections	19	0	21	4	0	8	5	0
Enforcement actions	0	0	3	0	0	0	1	0
Bottled water	3	0	N/A	1	0	0	0	0
Routine inspections	3	0	N/A	1	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
Sanitarians	4	1	33	7	2	5	5	6
Sanitarian Aids	3	2	4	2	1	1	1	0

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	13,569	13,477	12,061
Routine inspections	33,292	22,378	20,896
Average ratio	2.45	1.66	1.73

Apache County	C	M	L
Food establishment	86	44	17
Routine inspections	77	39	14
Average ratio	0.90	0.89	0.82

Cochise County	C	M	L
Food establishment	221	335	204
Routine inspections	481	445	203
Average ratio	2.18	1.33	1.00

Coconino County	C	M	L
Food establishment	626	264	137
Routine inspections	1,110	419	533
Average ratio	1.77	1.59	3.89

Gila County	C	M	L
Food establishment	303	118	181
Routine inspections	269	101	170
Average ratio	0.89	0.86	0.94

Graham County	C	M	L
Food establishment	73	59	52
Routine inspections	70	58	26
Average ratio	0.96	0.98	0.50

Greenlee County	C	M	L
Food establishment	31	15	15
Routine inspections	64	30	30
Average ratio	2.06	2.00	2.00

La Paz County	C	M	L
Food establishment	81	77	113
Routine inspections	189	172	238
Average ratio	2.33	2.23	2.11

Maricopa County	C	M	L
Food establishment	8,547	6,523	9,242
Routine inspections	25,348	13,346	17,517
Average ratio	2.97	2.05	1.90

Mohave County	C	M	L
Food establishment	344	642	444
Routine inspections	555	1,075	601
Average ratio	1.61	1.67	1.35

Navajo County	C	M	L
Food establishment	250	109	237
Routine inspections	510	222	486
Average ratio	2.04	2.04	2.05

Pima County	C	M	L
Food establishment	1,652	2,764	715
Routine inspections	1,661	2,668	512
Average ratio	1.01	0.97	0.72

Pinal County	C	M	L
Food establishment	391	564	180
Routine inspections	909	887	183
Average ratio	2.32	1.57	1.02

Santa Cruz County	C	M	L
Food establishment	128	88	99
Routine inspections	154	60	38
Average ratio	1.20	0.68	0.38

Yavapai County	C	M	L
Food establishment	514	943	76
Routine inspections	1,389	1,739	146
Average ratio	2.70	1.84	1.92

Yuma County	C	M	L
Food establishment	115	753	263
Routine inspections	90	736	98
Average ratio	0.78	0.98	0.37

ADHS/ASU	C	M	L
Food establishment	207	179	86
Routine inspections	416	381	101
Average ratio	2.01	2.13	1.17

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 Establishments

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	65,623
Size (sq. miles)	11,197
Personnel Facts	
Sanitarians	1
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	147
Swimming Pools and Spas	2
Recreational Vehicles & Parks	0
Public School Grounds	12
Public Accommodations	16
Complaints	4

COCHISE COUNTY

County Seat	Bisbee
Population	126,050
Size (sq. miles)	6,165
Personnel Facts	
Sanitarians	4
Sanitarian Aides	3

Jurisdiction Facts

Food Establishments	760
Swimming Pools and Spas	107
Recreational Vehicles & Parks	94
Public School Grounds	51
Public Accommodations	78
Complaints	38

COCONINO COUNTY

County Seat	Flagstaff
Population	145,052
Size (sq. miles)	18,618
Personnel Facts	
Sanitarians	4
Sanitarian Aides	3

Jurisdiction Facts

Food Establishments	1027
Swimming Pools and Spas	213
Recreational Vehicles & Parks	97
Public School Grounds	55
Public Accommodations	206
Complaints	37

GILA COUNTY

County Seat	Globe
Population	53,589
Size (sq. miles)	4,757
Personnel Facts	
Sanitarians	2
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	646
Swimming Pools and Spas	12
Recreational Vehicles & Parks	0
Public School Grounds	5
Public Accommodations	40
Complaints	8

GRAHAM COUNTY

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

Jurisdiction Facts

Food Establishments	184
Swimming Pools and Spas	16
Recreational Vehicles & Parks	10
Public School Grounds	N/A
Public Accommodations	12
Complaints	11

APPENDIX D - COUNTY FACTS (CONTINUED)

GREENLEE COUNTY

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

Jurisdiction Facts

Food Establishments	61
Swimming Pools and Spas	2
Recreational Vehicles & Parks	11
Public School Grounds	7
Public Accommodations	8
Complaints	0

LA PAZ COUNTY

County Seat	Parker
Population	16,408
Size (sq. miles)	4,499
Personnel Facts	
Sanitarians	2
Sanitarian Aides	0

Jurisdiction Facts

Food Establishments	271
Swimming Pools and Spas	24
Recreational Vehicles & Parks	134
Public School Grounds	12
Public Accommodations	26
Complaints	42

MARICOPA COUNTY

County Seat	Phoenix
Population	4.497mil
Size (sq. miles)	9,200
Personnel Facts	
Sanitarians	104
Sanitarian Aides	0

Jurisdiction by Type Facts

Food Establishments	24,312
Swimming Pools and Spas	9,843
Recreational Vehicles & Parks	457
Public School Grounds	1,047
Public Accommodations	500
Complaints	3,871

MOHAVE COUNTY

County Seat	Kingman
Population	217,692
Size (sq. miles)	13,311
Personnel Facts	
Sanitarians	4
Sanitarian Aides	3

Jurisdiction Facts

Food Establishments	1430
Swimming Pools and Spas	271
Recreational Vehicles & Parks	94
Public School Grounds	50
Public Accommodations	75
Complaints	171

NAVAJO COUNTY

County Seat	Holbrook
Population	108,147
Size (sq. miles)	9,950
Personnel Facts	
Sanitarians	1
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	596
Swimming Pools and Spas	42
Recreational Vehicles & Parks	39
Public School Grounds	0
Public Accommodations	71
Complaints	39

APPENDIX D - COUNTY FACTS (CONTINUED)

PIMA COUNTY

County Seat	Tucson
Population	1,052,030
Size (sq. miles)	9,187
Personnel Facts	
Sanitarians	33
Sanitarian Aides	4

Jurisdiction by Type Facts

Food Establishments	5,131
Swimming Pools and Spas	2,525
Recreational Vehicles & Parks	373
Public School Grounds	281
Public Accommodations	164
Complaints	793

PINAL COUNTY

County Seat	Florence
Population	449,557
Size (sq. miles)	5,365
Personnel Facts	
Sanitarians	7
Sanitarian Aides	2

Jurisdiction Facts

Food Establishments	1135
Swimming Pools and Spas	300
Recreational Vehicles & Parks	130
Public School Grounds	99
Public Accommodations	25
Complaints	254

SANTA CRUZ COUNTY

County Seat	Nogales
Population	47,883
Size (sq. miles)	1,236
Personnel Facts	
Sanitarians	2
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	403
Swimming Pools and Spas	43
Recreational Vehicles & Parks	24
Public School Grounds	25
Public Accommodations	25
Complaints	16

YAVAPAI COUNTY

County Seat	Prescott
Population	245,080
Size (sq. miles)	8,123
Personnel Facts	
Sanitarians	5
Sanitarian Aides	1

Jurisdiction Facts

Food Establishments	1533
Swimming Pools and Spas	221
Recreational Vehicles & Parks	N/A
Public School Grounds	72
Public Accommodations	221
Complaints	158

YUMA COUNTY

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

Jurisdiction Facts

Food Establishments	1,131
Swimming Pools and Spas	226
Recreational Vehicles & Parks	157
Public School Grounds	64
Public Accommodations	42
Complaints	52

APPENDIX D - COUNTY FACTS (CONTINUED)

ARIZONA STATE UNIVERSITY

Population Campus		74,878	Jurisdiction Facts	
Personnel Facts			Food Establishments	197
Sanitarians	1		Swimming Pools and Spas	15
Sanitarian Aides	0		Recreational Vehicles & Parks	N/A
			Public School Grounds	3
			Public Accommodations	N/A
			Complaints	0

AZ DEPT OF HEALTH SERVICES

Population		7.5 M	Jurisdiction Facts	
Personnel Facts			Food Establishments	288
Sanitarians	5		Swimming Pools and Spas	0
Sanitarian Aides	0		Recreational Vehicles & Parks	0
			Public School Grounds	21
			Public Accommodations	0
			Complaints	79

HIGHLIGHT REPORTS FOR COUNTIES (if submitted):

ASU - Continued focus/emphasis placed on proactive 'AMC' efforts in facilities (Active Managerial Control).

Large new Tempe Campus residence and dining hall started plan review and formal construction process, though completion and occupancy not expected until 2025.

COCHISE COUNTY - NEHA/FDA Grants to work on FDA Standards

COCONINO COUNTY - Special Accomplishments: One team members working on a national standard for Body Art with NEHA. Has presented to state and national colleges regarding body art regulations. FDA Standards, grants, and education are being actively pursued. The 2017 FDA food code is being used as of July 2021.

New Developments: We were able to bring on our Epi group to help with West Nile surveillance. Environmental Health staff plus the Epi group spent two days with Maricopa County Vector Control Division learning to properly identify mosquitoes. It was very helpful.

Challenges: We have had major staffing challenges the past fiscal year. We started the year with 4 RS and 3 aids. We ended with 2 RS and 1 aid that were responsible for the second largest county by land mass in the continental US.

GRAHAM COUNTY - *Graham County does not currently permit or inspect public portable toilets routinely.

*Graham County does not permit Recreational Vehicles and Parks and inspects them on a complaint basis only.

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

Note: 7 of the complex food establishments are mobiles with their state license in another county, not Graham County.

1 limited food establishment is a mobile with their state license in another county, not Graham county.

GREENLEE COUNTY - During the 2022-2023 Fiscal Year, Greenlee County was working with the public and business owners to focus on food safety in the food establishment setting and the temporary food setting. We wanted to educate on safe and effective ways to keep food for the public safe. We also wanted to educate on the issues that can arise if food is not handled correctly. This was through a concentrated effort in Food Handler Classes and in the office when the public would come in wanting to sell food in a temporary setting. We have had a lot of success with the application for safe food principles in the temporary and the permanent setting.

We focused on businesses returning to normal activities following the COVID-19 pandemic.

LA PAZ COUNTY - Re-instituted surface water sampling; Sampling for E. coli at 5 popular swimming sites along the Colorado River in La Paz County. Sampling done once monthly: June, July, and August with repeat if unsafe levels are determined.

MARICOPA COUNTY - Super Bowl LVII was held in Maricopa County. There were 49 events held with 383 mobile food inspections and 156 fixed stadium/venue inspections.

The EH Division has begun standardizing or re-standardizing the field supervisors in September 2023.

Met with Washoe County, NV. to discuss Program Standard Audits for Maricopa. – Washoe County began auditing our Self-Assessment for Standard 6.

Audited Standard 3 and 4 for Pima County.

Met Lincoln and Lancaster County regarding the Environmental Health Divisions AMC Toolbox.

Pima County audited MCESD's Standard 7.

Met with the City of Albuquerque regarding permit classes, temporary permits, new owner inspections, denial of permits and our experience adopting the 2017 FDA Food code.

MOHAVE COUNTY -During FY23, the Mohave County Department of Public Health, Environmental Health Division (MCDPH-EHD) on-boarded a new division manager, lost an EH supervisor, and underwent a modest organizational restructure to better align workflow and leverage knowledge and skill sets among administrative and operational personnel. The division has continued to experience challenges recruiting and retaining Registered Sanitarians, with the vacancy of two (2) full-time R.S. positions persisting throughout FY23. The division's leadership team developed an On-boarding & Training Taskbook for newly hired R.S.' to help alleviate the uncertainty and misgivings that often occur when beginning a new position and for the overarching purposes of comprehensive and consistent training, shared training responsibilities among staff, and creating an opportunity to build rapport and

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

positive relationships with co-workers. It is anticipated that through this effort newly hired R.S.' will have a greater sense of purpose, support, and camaraderie which will increase satisfaction and engagement, thereby reducing attrition. The division continues to work with it's Information Technology (IT) department to fully implement recording food safety inspections through the Accela mobile app as well as making available online permitting, expected to go live by December 2024. Division activities for FY24 will include adopting the 2017 Food Code and applying to participate in the NEHA-FDA RFFM grant program for standardization.

NAVAJO COUNTY - Navajo County has had a challenge in maintaining staff and ended the year with two aides. Through perseverance, staff was still able to complete delegation. We hope to start the new year with two more staff members.

In November 2022, we adopted the 2017 food code and updated our county ordinance. We were able to sponsor a CDC Public Health Associate and she started in November. She is helping us with the FDA Voluntary Retail Food Standards. In March 2023, we enrolled in the FDA Voluntary Retail Food Standards. We are currently working on our policies and procedures and hope to have our first self-assessment complete by October.

PIMA COUNTY - Accomplishments-

Achieved Conformance with the following FDA Voluntary National Retail Program Standards

Standard 3- Inspection Program Based on HACCP Principles

Standard 4- Uniform Inspection Program

Successful completion of internships with the National Environmental Public Health Internship Program (NEPHIP)

Council to Improve Food borne Outbreak Response (CIFOR) Promote Team - Member
Amanda Anderson

Arizona Public Health Association's Pete Wertheim Public Health Leadership Award - Loni Anderson

- Leadership through the height of the Covid-19 pandemic and beyond.

FDA Standardized Food Safety Inspection Officer - Johnathan DeBee

Conference for Food Protection - Council III Lauren Dinauer -voting member of the Issues of Food Science and Technology for food safety

National Environmental Health Association 2023 Annual Education Conference presentations:

Building a Social Media Group as a tool to communicate with operators

Improving Communication with Environmental Health staff to ensure their engagement and success in the training program

Collaboration with external partners to guide the Refugee / Asylum Seeker Center

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

PINAL COUNTY - During this past fiscal year Pinal County Environmental Health has experienced vacancies in the inspecting staff. Through these vacancies we have been able to maintain inspection frequencies. During this time we have worked to develop and strengthen our relationship with local agencies. These agencies include fire departments, fire districts, local and private water/wastewater agencies and districts and finally local building and community development agencies. These relationships have allowed us to better serve our customers by providing them contacts in local government that they may need to engage with to start up a new business or conduct other activities associated with permits or licenses issued by Pinal County Environmental Health. We intend to continue this effort moving forward to expand the information that we provide to our customers.

YAVAPAI COUNTY - • 45 mosquito traps collected species for identification and laboratory testing for West Nile Virus.

- 5 Environmental Health staff attended the 2022 virtual AZ Vector & Zoonotic Diseases Conference.
- Developed and distributed informative various flyers and stickers for proper food safety procedures.
- 9 Food establishments have gone through our Compliance Assistance and Support Activities which has reported that priority violations have been reduced by 70% reduction and priority foundations violations have been reduced by 71% and total violations have been reduced by 60%.
- 5 staff attended the 2022 AZEHA Spring Conference.
- 1 staff attended FDA Voluntary National Retail Food – Self-Assessment and Verification Audit Workshop.
- Activated by EH to support the EOC local fire shelters.
- Worked in cooperation with other Departments within in YCCHS to improve the health and wellbeing of Yavapai County residents.
- Improved consistency between districts on how violations are cited, written and compliance actions are taken.
- Worked in cooperation with our staff and other agencies to provide customers with information on services that may be directly or indirectly related to Environmental Health responsibilities.
- Developed training material for EH staff.
- Worked with ADHS, FDA, and other agencies to address unusual food safety and vector issues that have and are occurring in Yavapai County.
- Shared a number of programs that have been successful in Yavapai County with other jurisdictions outside AZ (procedures, HS program, Local grown produce, CASA, etc.)

HIGHLIGHT REPORTS FOR COUNTIES (CONTINUED):

YUMA COUNTY - Addition of two Sanitarian positions (1 filled) for the first time in the program's existence.

Integrated ArcGIS technology, replacing paper inspection forms with electronic formats to streamline our processes.

Actively working on the adoption of the 2022 FDA Food Code, with plans set for implementation by the second quarter of 2025.

Challenges: Acquiring qualified candidates for RS exam and position.