

Pima County Health Department

Consumer Health and Food
Safety



Program focus

- Prevention of food borne and water borne illnesses.
- 76 million food borne illnesses
- 350,000 hospitalizations
- 5,000 deaths
- Licensing of food establishments and performing inspections to ensure that safe wholesome food is being served.



Smoke Free AZ Act

- Conduct compliance checks during routine inspections, or during a complaint.
- Educate businesses regarding the law, and take enforcement actions when warranted .



NO SMOKING INSIDE AND WITHIN 20 FEET OF THIS ENTRANCE.



To report a violation
or file a complaint:
smokefreearizona.org

1-877-4-AZNO-SMOKE

1-877-429-6676

Smoke-free Arizona Act (ARS) §36-601.01



- Investigate complaints related to food service establishments. (Fixed, mobile, and temporary)
- Inspect swimming pools, (public and semi public) school physical plants, hotels/motels and mobile home parks.



Fixed, Mobile, and Temporary food operations



Convenience Stores, Daycares, Assisted Living, and Hot Dog Carts



Mobile Home Parks, Hotels, Schools, and Pools



Pool and Spa Inspections

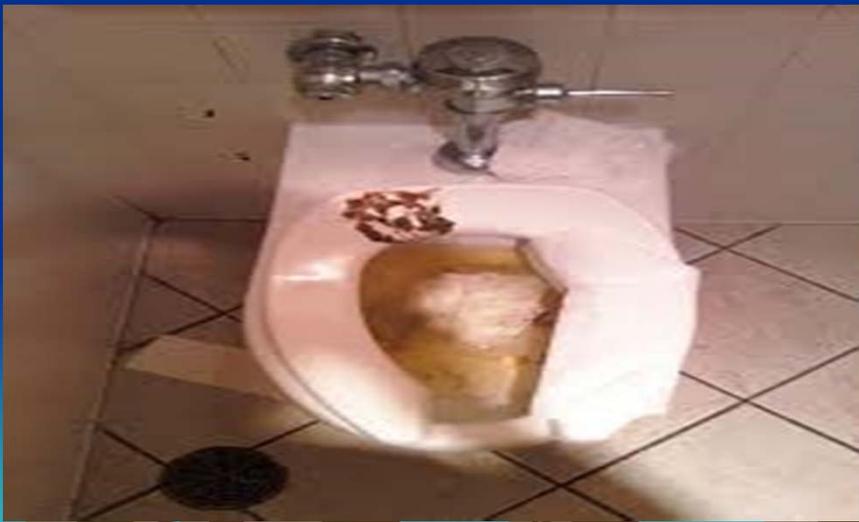
- Ensure proper disinfection
- Proper safety equipment is in place
- Functional filtration and disinfection equipment
- Certification of Pool Operators and Technicians
- Respond to pool complaints/green pools



Kitchen Nightmares









Vector Program

- Mosquito control activities; complaint investigation of mosquitoes, bed bugs, bees, rodents, flies, and roaches; and monitor mosquito pools for West Nile virus. Larvicides and growth inhibitors are the treatment methods.



Mosquito Abatement



Mosquito breeding sites



Roaches



German Cockroach adults
male female



Rodents



Bees



Bed Bugs



Education

- Provide food handlers certification.
- Food safety for childcare workers.
- Certified pool operators & pool technician classes



- Partner with Epidemiology, and Public Health Nursing in the investigation of food borne and water borne illness outbreaks.
- Assist in F.D.A. recall investigations as needed.



Food Service Establishments

- Routine inspections twice per year, more frequently for establishments serving a highly susceptible population or engaging in complex food preparation.
- Change of owner inspections and consultations to bring facilities into compliance with the food code.
- Emergency response 24/ 7 by on-call personnel for response to imminent health hazards.



Food Safety Inspections

- Risk based inspections aimed at identifying and controlling risks contributing to food borne illness
- Poor personal hygiene
- Temperature abuse during cooking, cooling, reheating, and hot or cold holding
- Contaminated food contact surfaces
- Food from unsafe sources. All food must be from approved sources. No homemade foods.



Intervention strategies through active managerial controls

- Immediate corrective actions and continuing education
- Risk control plans
- In service training
- Use of available educational material
- Consultation on standard operating procedures



Three-tier approach to food safety – found in the food code.

- Hand washing, personal hygiene
- Employee health, exclusion of ill employees
- No bare hand contact with ready-to eat-food



Websites

- Pima County Health Department
Consumer Health and Food Safety:
– (520) 243-7908
- Contact E-mail CHFS@pima.gov
- F.D.A. www.fda.gov
- C.D.C. www.cdc.gov

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