

Pima County Health Code Chapter 8.04 Health Provisions and Fees

Proposed Code Changes

Pima County Health Department – CHFS Program

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8.04.040 - Plan approval required.

The following regulated establishments are required to submit plans and specifications for the department's approval for the construction or substantial alteration of their facilities:

- A. Food establishments;
- B. Public or semi-public aquatic facilities;
- C. Mobile home and travel trailer parks;
- D. Motels, hotels and tourist courts;
- E. Ice manufacturing and beverage plants;
- F. Schools, with respect to facilities regulated by Arizona Administrative Code Title 9;
- G. Camp grounds and children's camps.

8.04.050 - Application for approval to construct.

Before any regulated establishment may construct or enter into a contract for the construction or substantial alteration of any facility listed in section 8.04.040 it must apply to the department for approval. The application must be submitted at least thirty days before the proposed start date of the project and be accompanied by the appropriate fee and the following:

- A. Scaled drawings of the work to be done. Sufficient detail must be shown on the drawings to make clear to the department what work is to be done. All scaled drawings must be submitted electronically, with the exception of those for mobile food, limited manufacturing, and catered food sites;
- B. Complete specifications to supplement the drawings;
- C. Additional data as may be required by the health officer including a design report describing the project, the basis of design, together with design data and other pertinent information necessary to give a clear understanding of the work to be undertaken.

8.04.060 - Certificate of approval to construct.

If plans and specifications submitted to the department comply with the requirements of this title, the health officer will issue a certificate of approval to construct. If construction is not completed within one year after the date of issue, the certificate of approval to construct is void, unless a written extension of time is granted by the health officer.

8.04.070 - Construction in compliance with approved plans.

All work shall conform to approved plans and specifications. Should it be necessary or desirable to make any material change in the design of the approved establishment which will affect the capacity, hydraulic conditions, flow, an operating unit or sanitary feature of the proposed work, revised plans and specifications, together with a written statement of the reason for the change, must be submitted to the health officer for review, and approval must be obtained in writing before the work affected by change is undertaken. Minor revisions not affecting the capacity, hydraulic conditions, flow, operating unit or sanitary feature will be permitted during construction without further approval but plans clearly showing such alterations must be filed with the department at the completion of the entire project.

8.04.080 - Access to construction sites for inspection.

- A. The health officer is permitted to inspect the construction site of any regulated establishment prior to issuing a certificate of approval to construct.
- B. The health officer is permitted to inspect any regulated establishment during construction to ensure that the work is being completed in accordance with the approved plans and specifications.

8.04.090 - Notification required for final inspection.

The regulated establishment must notify the department at least 10 business days before the expected date of completion of the work to allow final inspection by the health officer.

8.04.100 – Extension of certificate of approval to construct.

A regulated establishment may request a six-month extension of the certificate of approval to construct by submitting a written request to the department together with the appropriate fee. Additional six-month extensions may be requested in the same manner. The department may deny an extension if the plans no longer comply with the health code.

8.04.110 - Fees for plan reviews and final inspections.

- A. Fees for inspections must be paid before the department conducts the inspection.
- B. Fee Schedule. See the Fee Table (Table 1)

8.04.120 - Operating permit required.

- A. No person may operate a regulated establishment without a valid operating permit.
- B. Applicants must complete an application form provided by the department.
- C. Applicants must comply with all applicable laws, rules, and regulations.
- D. Operating permits are valid for one year from the date of issuance, unless suspended or revoked.
- E. An operating permit is not transferable from person to person or place to place.
- F. Operating permits must be placed in a conspicuous location visible to the public and approved by the department.
- G. An operating permit is required for the following:
 - 1. Food establishments;
 - 2. Ice manufacturing and beverage plants;
 - 3. Public and semi-public aquatic facilities;
 - 4. Motels, hotels, resorts and tourist courts;
 - 5. Mobile home and travel trailer parks;
 - 6. Adult amusement establishments;
 - 7. School facilities regulated by A.A.C. Title 9;
 - 8. Camp grounds and children’s camps.

- H. Annual operating permit and late fees:
 - 1. Operating permits must be renewed annually. If the operating permit fee is not paid before the expiration of the prior permit period a late payment fee will be assessed. If a regulated establishment fails to pay the annual fee and late payment fees within 30 days of the expiration date, the regulated establishment must cease operations and apply for a new operating permit and will be subject to compliance with all current applicable laws, rules, and regulations.
 - 2. Regulated establishments operating without a valid operating permit may be subject to posted notices at entrances to the establishment stating that the establishment does not possess the mandatory operating permit. The regulated establishment must not remove or alter the notices.
 - 3. Fee Schedule. Operating permit fees are assessed according to the fee schedule established by the board of supervisors, contained in Table 1.
- G. The department may suspend an operating permit upon written notice to the permit holder that an immediate and imminent danger to public health exists. Where the danger to the public is not imminent the department must provide five calendar days' written notice to the permit holder of suspension of the operating permit.
- H. Regulated establishments must allow the health officer to inspect the facility during its operating hours.

8.04.130 - Hearing procedure.

- A. Right of appeal. A regulated establishment that is adversely affected by the actions of the department may submit a request for appeal to the director of the department. The request for appeal must be in writing and be submitted within 10 business days of notice of the adverse action. The notice of adverse action must inform the regulated establishment of the right to appeal. In the event the action taken is pursuant to A.R.S. section 36-601(B), the time for appeal is 15 days. If no appeal is filed, the department's action becomes final when the time for appeal has expired.
- B. Appointment of hearing officer. Upon receiving a request for appeal, the director of the department shall appoint a hearing officer to hold a hearing on the matter within 20 days from the time the director received the request for appeal. The hearing officer shall be an impartial person who is trained in law and is knowledgeable about this title.
- C. Notification of hearings. The hearing officer shall notify the person requesting the appeal that a hearing on the appeal will be held at a specified time and place.
- D. Rights of parties at hearing. The person requesting the appeal and the department may appear on their own behalf or through counsel, may submit evidence, and have the right to confront witnesses of the other side by cross-examination. A corporation may appear only through a corporate officer or counsel.
- E. Conduct of hearing. The hearing officer shall conduct the hearing in a manner consistent with due process. Witnesses shall be sworn and their testimony recorded manually or by recording device. The cost of transcribing such testimony shall be paid by the party requesting it. The hearing officer shall receive relevant, probative and material evidence and shall exclude all irrelevant, immaterial or unduly repetitious evidence. The formal rules of evidence need not be followed. Proof shall be by a preponderance of the evidence. The hearing officer may issue subpoenas pursuant to A.R.S. section 12-2212.
- F. Hearing officer's recommendation. Within five days of the hearing's completion, the hearing officer shall submit a written recommendation to the director that the appeal be affirmed or denied. This recommendation shall contain findings of fact and conclusions of law which are the basis of the hearing officer's recommendation.

- G. Director's decision. Within three days of receiving the hearing officer's recommendation, the director shall notify the person requesting the appeal of the decision. The director's decision is final.
- H. Notice. Whenever notice is required to be given, it shall be given in a manner that is reasonably calculated, under all circumstances, to inform the person of the action to be taken.

8.04.140 - Violation – Penalty.

- A. Any person who violates any provision of the health code is guilty of a Class 3 misdemeanor as provided by A.R.S. section 36-191, unless otherwise indicated.
- B. The health officer may also seek injunctive relief.
- C. In addition, the health officer may proceed under A.R.S. section 36-602.

Insert Table I – Fees
New Table

Steps To Developing a Fair and Equitable Fee Table

With the size of Pima County and the total number of permitted facilities - it is only realistic to explore a total cost recovery system and lessen the burden on the General Fund

7,933 Permits Currently Growing

16,160 Required Inspections

35,418 Contact Hours of Work

23.6 FTEs based on 1,500 hours/FTE

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To determine a fair and equitable way to establish a 100% Cost Recovery System, it took a collaborated effort involving:

- County Finance Department
- Health Department Management
- Consumer Health & Food Safety Team

The methodology in determining the proper cost per permit in a 100% Cost Recovery System is based on the following factors which will be broken down individually:

Actual Field Time for each of the Permit Classifications consisting of :

- Actual Inspection Times for each Permit Classification utilizing 2014 actual data (Routine Inspections)
- Average amount of Field Time for other Actual field activities (Non-Routine Inspections)
- Smoke Free Arizona actual times

The methodology in determining the proper cost per permit in a 100% Cost Recovery System is based on the following factors which will be broken down individually: (cont.)

Time Allocations other than direct inspection time for each permit Classification type, based on percentage of total times from Inspections work consisting of:

- Travel time
- File review and inspection preparation time
- Data Inputting
- Training

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The methodology in determining the proper cost per permit in a 100% Cost Recovery System is based on the following factors which will be broken down individually: (cont.)

Determination of the Billable Hourly Rate at \$60.00/hr which includes the following factors:

- Personnel (field staff, office staff and overhead management staff based proportionately on the size of their span of control)
- Equipment, computers and vehicles
- Department overhead [Health Department overhead is 13% based on size of Consumer Health & Food Safety]

The methodology in determining the proper cost per permit in a 100% Cost Recovery System is based on the following factors which will be broken down individually: (cont.)

Required Number of Inspections based on a Risk Based Model

- Class 1 – Low risk do to pre-packaged, limited foods
- Class 2 – Medium risk – retail, limited production/manufacturing
- Class 3 – High risk – full food operation and production
- Class 4 – Highest risk (full food service operation to highly susceptible populations – very young or very old consumers)
- Non-Food Operations

The methodology in determining the proper cost per permit in a 100% Total Cost Recovery System is based on the following factors which will be broken down individually: (cont.)

Size or Type of Operation

- Small Food Establishment – Total Operation Less than 2,500 sq. ft.
- Medium Food Establishment – 2,500 – 7,499 sq. ft.
- Large Food Establishment – Greater than 7,5000 sq. ft.
- Hotel – 76 rooms or Greater
- Hotel/Motel – 20 to 75 rooms
- Hotel/Motel/B&B – Less than 20 rooms

Size or Type of Operation (continued)

- Mobile Home/Trailer/RV Parks – 100 spaces or Larger
- Mobile Home/Trailer/RV Parks – Less than 100 Lots
- Aquatic Facilities
 - Semi-public Aquatic Facilities
 - Public Aquatic Facilities
 - Athletic/Club Aquatic Facilities
- Other
 - Temporary Food Events and Non-profit, Charitable Temps
 - Seasonal Food Events and Non-profit, Charitable Seasonals
 - Farmer's Markets
- Plan Review Fees
- Food Safety Courses Taught by Department

Utilizing the aforementioned methodology Fees were developed for 4 different Categories within the Classification:

- Operating - Annual Permit Fee
- Plan Review Fee
- Minor Remodel and/or Change of Ownership Inspection Fee
- Late Fee

Based on the Fee Model and Methodology, Some Fees Increased and Some Decreased

Previously, the General Fund was Subsidizing the Establishment which demanded the most time and effort, and in fairness to the smaller and less of a risk Establishments their cost was reduced

$$\left(\begin{array}{l} \text{Average} \\ \text{Inspection Time} \\ \text{for Specific} \\ \text{Class Grouping} \end{array} + \begin{array}{l} \text{Allocated} \\ \text{Average Time -} \\ \text{Re-Inspection,} \\ \text{Preparation,} \\ \text{Data Input \&} \\ \text{Training} \end{array} \right) \times \begin{array}{l} \# \text{ of} \\ \text{Inspections} \\ \text{per Year} \end{array} \times \$60$$

$$(2 \text{ hours} + 2.75 \text{ hours}^*) \times 3 \text{ inspections/year} \times \$60 = \$855$$

These allocated hours may not occur the same day as the inspection, (example the inspector attends a 3 day meeting and that time is allocated across the various inspections conducts) thus on some days multiple inspections can be conducted while on other days no inspection are conducted.

Establishment Type	Establishment Paid	General Fund Subsidy
Class 1 - Limited Food - Greater Than 7,500 sq.ft.	100%	0%
CONFECTIONARY/CANDY STORE, THRIFT MARKET, RETAIL SALES OF PACKAGED FOODS ONLY, BAR, WHOLESALER/ DISTRIBUTOR		
Class 1 - Limited Food 2,500 to 7,499 sq.ft.	100%	0%
CONFECTIONARY/CANDY STORE, THRIFT MARKET, RETAIL SALES OF PACKAGED FOODS ONLY, BAR, WHOLESALER/ DISTRIBUTOR, HEALTH FOOD STORE		
Class 1 - Limited Food Less Than 2,500 sq.ft.	100%	0%
CONFECTIONARY/CANDY STORE, THRIFT MARKET, RETAIL SALES OF PACKAGED FOODS ONLY, BAR, WHOLESALER/ DISTRIBUTOR, HEALTH FOOD STORE, FOOD RECOVERY PROGRAM/FOOD BANKS, WATER/ICE MANUFACTURING		
Class 1 - BEVERAGE PLANT	37%	63%
Class 2 - Retail/ Limited Prepared Food Greater Than 7,500 sq.ft.	51%	49%
MEAT, CONVENIENCE, SMALL & SUPER, MARKETS, FAST FOOD LIMIT & NO TABLE SERVICE*, FRATERNITEIES & SORORITIES*, CAFETERIAS*, BAKERY*, COMMISARY SERVING MOBILE FOOD UNITS		
Class 2 - Retail/ Limited Prepared Food 2,500 to 7,500 sq.ft.	44%	56%
MEAT, CONVENIENCE, SMALL & SUPER, MARKETS, FAST FOOD LIMIT & NO TABLE SERVICE*, FRATERNITEIES & SORORITIES*, CAFETERIAS*, BAKERY*, COMMISARY SERVING MOBILE FOOD UNITS, TORTILLA FACTORY*		
Class 2 - Retail/ Limited Prepared Food Less Than 2,500 sq.ft.	43%	58%
MEAT, CONVENIENCE, SMALL & SUPER, MARKETS, FAST FOOD LIMIT & NO TABLE SERVICE*, FRATERNITEIES & SORORITIES*, CAFETERIAS*, BAKERY*, COMMISARY SERVING MOBILE FOOD UNITS, TORTILLA FACTORY*, DEMONSTRATION KITCHEN & CATERING FEEDING SITES, VENDING MACHINES		
Class 2 - MICRO MARKET Less than 300 sq.ft.	new	new
Class 2- LIMITED FOOD MANUFACTURER LESS THAN 2,500 sq. ft.	45%	55%
Class 2 - LIMITED FOOD MANUFACTURER Greater Than 2,500 sq.ft.	32%	68%
Class 3 - Food Service Operations Greater Than 7,500 sq.ft.	26%	74%
RESTAURANT WITH SIT DOWN BAR, FULL SERVICE RESTAURANT, CULINARY ART PROGRAM, CENTRAL KITCHEN SERVING SATELLITE LOCATIONS		
Class 3 - Food Service Operations 2,500 to 7,500 sq.ft.	19%	81%
RESTAURANT WITH SIT DOWN BAR, FULL SERVICE RESTAURANT, CULINARY ART PROGRAM, CENTRAL KITCHEN SERVING SATELLITE LOCATIONS, CATERER		
Class 3 - Food Service Operations Less Than 2,500 sq.ft.	20%	80%
RESTAURANT WITH SIT DOWN BAR, FULL SERVICE RESTAURANT, CULINARY ART PROGRAM, CENTRAL KITCHEN SERVING SATELLITE LOCATIONS, CATERER		
Class 4 - Institutional Food Operations Greater than 7,500 sq.ft.	30%	70%
ASSISTED LIVING, CHILD CARE CENTERS, HOSPITAL KITCHENS/CAFETERIA		
Class 4 - Institutional Food Operations 2,500 to 7,500 sq.ft.	28%	72%
ASSISTED LIVING, CHILD CARE CENTERS, HOSPITAL KITCHENS/CAFETERIA, SPECIAL HOSPITAL, SENIOR AND SUMMER FEEDING PROGRAMS		
Class 4 - Institutional Food Operations Less Than 2,500 sq.ft.	35%	65%
ASSISTED LIVING, CHILD CARE CENTERS, HOSPITAL KITCHENS/CAFETERIA, SPECIAL HOSPITAL, SENIOR AND SUMMER FEEDING PROGRAMS, RESIDENTIAL GROUP HOME		
Class 4 - LIMITED FOOD MANUFACTURER	42%	58%

**General Fund Money
has been Subsidizing
Many of the Food
Inspections Programs
over the Previous Year**

Some upwards of 80%

MOBILE FOOD -Class 1 - VEHICLE, PRE-PACKAGED FOOD	100%	0%
MOBILE FOOD - Class 1 - Pre-Packaged Mobile Push Carts	100%	0%
PUSH CARTS - OUT OF TOWN, PRE-PACKAGED AND PACKAGED FOODS		
Class 2 - MOBILE FOOD UNIT - HOT DOG	35%	65%
Class 2 - MOBILE FOOD - LIMITED MENU	46%	54%
MOBILE FOOD -Class 3 - FULL SERVICE REPORT TO A COMMISSARY	22%	78%
HOTEL 76+ ROOMS	76%	24%
Hotel/Motels 20-75 Rooms	81%	19%
Hotel/Motel/ B&B Less Than 20 Rooms	81%	19%
Mobile Home/Trailer/R.V Parks 100 Lots or Larger	81%	19%
Mobile Home/Trailer/R.V Parks Less Than 100 Lots	100%	0%
PUBLIC or CHARTER SCHOOL	80%	20%
Semi Public Pools, Spas and Recirculating Water Attractions	81%	19%
Athletic/Health Club Pools, Spas and Recirculating Water Attractions	49%	51%
Public Pools, Spas and Recirculating Water Attractions, UofA Pool	38%	63%
Adult Amusement Establishments	100%	0%

General Fund Money has been subsidizing many of the food inspections programs over the previous year

Some upwards of 80%

Department Incentives Program

This program will provide Fee Reduction Incentives to Operations that provided increased Health and Safety components to their customers, upon Departmental approval in the following ways:

- Establishments with an Active Managerial Control Plan – **10% Fee Reduction**
- Establishments that Display a Caloric Count at Point of Ordering – **5% Fee Reduction**
- Establishments that demonstrate evidence of No Trans-Fat products on menu and not used in the production of any foods at the Establishment – **5% Fee Reduction**
- Establishments that Participate in the Food Bank Assistance Program - **5% Fee Reduction**

Certain Categories of Establishments will be capable of Reducing Their Initial and Annual Permit fees by 25%

TABLE 1 - FEES

Establishment Type	Operating - Annual Permit Fee	Plan Review Fee	Minor Remodel or Change of Ownership	Late Fee
Class 1 - Limited Food - Greater Than 7,500 sq.ft.	\$ 155.00	\$ 180.00	\$ 90.00	\$ 50.00
CONFECTIONARY/CANDY STORE/THRIFT MARKET-1608A, RETAIL SALES OF PACKAGED FOODS ONLY-1609A, BAR-1620A, WHOLESALER/ DISTRIBUTOR-1657A				
Class 1 - Limited Food 2,500 to 7,499 sq.ft.	\$ 155.00	\$ 180.00	\$ 90.00	\$ 50.00
CONFECTIONARY/CANDY STORE/THRIFT MARKET- 1608B, RETAIL SALES OF PACKAGED FOODS ONLY-1609B, BAR, WHOLESALER/ DISTRIBUTOR-1657B, HEALTH FOOD STORE-1605B				
Class 1 - Limited Food Less Than 2,500 sq.ft.	\$ 115.00	\$ 180.00	\$ 90.00	\$ 50.00
CONFECTIONARY/CANDY STORE/THRIFT MARKET-1608C, RETAIL SALES OF PACKAGED FOODS ONLY-1609C, BAR-1620C, WHOLESALER/ DISTRIBUTOR-1657C, HEALTH FOOD STORE-1605C, FOOD RECOVERY PROGRAM/FOOD BANKS-1699C, WATER/ICE MANUFACTURING-1699C				
Class 1 - BEVERAGE PLANT	\$ 430.00	\$ 180.00	\$ 90.00	\$ 100.00
Bottling Plant-1691				
Class 2 - Retail/ Limited Prepared Food Greater Than 7,500 sq.ft.	\$480.00	\$ 420.00	\$ 200.00	\$ 100.00
MEAT-1615A, CONVENIENCE-1612A, SMALL MARKETS-1613A, SUPER MARKET-1614A, FAST FOOD LIMIT-1624A FAST FOOD NO TABLE SERVICE-1623A, FRATERNITEIES & SORORITIES-1625A, CAFETERIAS-1630A, BAKERY-1651A, COMMISARY SERVING MOBILE FOOD UNITS-1680A				
Class 2 - Retail/ Limited Prepared Food 2,500 to 7,500 sq.ft.	\$370.00	\$ 420.00	\$ 200.00	\$ 100.00
MEAT-1615B, CONVENIENCE-1612B, SMALL MARKETS-1613B, SUPER MARKET-1614B, FAST FOOD LIMIT-1624B FAST FOOD NO TABLE SERVICE-1623B, FRATERNITEIES & SORORITIES-1625B, CAFETERIAS-1630B, BAKERY-1651B, COMMISARY SERVING MOBILE FOOD UNITS-1680B, TORTILLA FACTORY-1652B				
Class 2 - Retail/ Limited Prepared Food Less Than 2,500 sq.ft.	\$345.00	\$ 420.00	\$ 200.00	\$ 75.00
MEAT-1615C, CONVENIENCE-1612C, SMALL MARKETS-1613C, SUPER MARKET-1614C, FAST FOOD LIMIT-1624C FAST FOOD NO TABLE SERVICE-1623C, FRATERNITEIES & SORORITIES-1625C, CAFETERIAS-1630C, BAKERY-1651C, COMMISARY SERVING MOBILE FOOD UNITS-1680C, TORTILLA FACTORY-1652C, DEMOSTRATION KITCHEN & KITCHEN CATERED FEEDING SITES-1699C, VENDING MACHINE COMMISSARY-1699C				
Class 2 - MICRO MARKET Less than 300 sq.ft.	\$ 180.00	\$ 60.00	\$ 90.00	\$ 50.00
Class 2- LIMITED FOOD MANUFACTURER LESS THAN 2,500 sq. ft.	\$ 360.00	\$ 180.00	\$ 90.00	\$ 75.00
1655C				
Class 2 - LIMITED FOOD MANUFACTURER Greater Than 2,500 sq.ft.	\$ 445.00	\$ 420.00	\$ 200.00	\$ 100.00
1655B				
Class 3 - Food Service Operations Greater Than 7,500 sq.ft.	\$930.00	\$ 480.00	\$ 200.00	\$ 200.00
RESTAURANT WITH SIT DOWN BAR-1621A, FULL SERVICE RESTAURANT-1622A&1625A, CULINARY ART PROGRAM-1631A, CENTRAL KITCHEN SERVING SATELLITE LOCATIONS-1685A				

Table I

Operating - Annual Fees

Plan Review Fee

Minor Remodel and/or Change of Ownership Fees

Permit

Late Fee

Handout Provided

Class 4 - Institutional Food Operations 2,500 to 7,500 sq.ft.	\$585.00	\$ 480.00	\$ 200.00	\$ 125.00
NURSING CARE-1616B, ASSISTED LIVING-1617B, CHILD CARE CENTERS-1629B, HOSPITAL KITCHENS/CAFETERIA-1690B, SPECIAL HOSPITAL-1618B, SENIOR & SUMMER FEEDING PROGRAMS-1627B				
Class 4 - Institutional Food Operations Less Than 2,500 sq.ft.	\$410.00	\$ 480.00	\$ 200.00	\$ 100.00
NURSING CARE-1616C, ASSISTED LIVING-1617C, CHILD CARE CENTERS-1629C, HOSPITAL KITCHENS/CAFETERIA-1690C, SPECIAL HOSPITAL-1618C, SENIOR & SUMMER FEEDING PROGRAMS-1627C, RESIDENTIAL GROUP HOME-1619C				
Class 4 - LIMITED FOOD MANUFACTURER	\$ 590.00	\$ 480.00	\$ 200.00	\$ 125.00
1655A				
MOBILE FOOD - Class 1 - SPECIALTY FOOD, RESTRICTED MENU	\$ 130.00	\$ 60.00	\$ 60.00	\$ 50.00
1633E				
MOBILE FOOD -Class 1 - VEHICLE, PRE-PACKAGED FOOD	\$ 60.00	\$ -	\$ 60.00	\$ 25.00
1640F				
MOBILE FOOD - Class 1 - Pre-Packaged Mobile Push Carts	\$ 40.00	\$ -	\$ 60.00	\$ 25.00
PUSH CARTS - OUT OF TOWN/PRE-PACKAGED AND PACKAGED FOODS-1638G, PUSH CARTS - PRE-PACKAGED AND PACKAGED FOODS-1639G				
Class 2 - MOBILE FOOD UNIT - HOT DOG	\$ 390.00	\$ 120.00	\$ 60.00	\$ 75.00
1641E				
Class 2 - MOBILE FOOD - LIMITED MENU	\$ 315.00	\$ 120.00	\$ 60.00	\$ 75.00
1637E				
MOBILE FOOD -Class 3 - FULL SERVICE REPORT TO A COMMISSARY	\$ 650.00	\$ 240.00	\$ 100.00	\$ 150.00
1634D				
HOTEL 76+ ROOMS	\$ 210.00	\$ 180.00	\$ 90.00	\$ 50.00
2412A				
Hotel/Motels 20-75 Rooms	\$ 155.00	\$ 180.00	\$ 90.00	\$ 50.00
HOTEL-2412B, MOTEL-2413B				
Hotel/Motel/ B&B Less Than 20 Rooms	\$ 120.00	\$ 180.00	\$ 90.00	\$ 50.00
HOTEL-2412C, MOTEL-2413C, BED & BREAKFAST-2414C				
Mobile Home/Trailer/R.V Parks 100 Lots or Larger	\$ 130.00	\$ 180.00	\$ 90.00	\$ 50.00
MOBILE HOME PARK & RV PARK-2433D, MOBILE HOME PARK-2434D,RV/TRAILER PARK-2436D				
Mobile Home/Trailer/R.V Parks Less Than 100 Lots	\$ 75.00	\$ 180.00	\$ 90.00	\$ 25.00
MOBILE HOME PARK & RV PARK-2433E, MOBILE HOME PARK-2434E,RV/TRAILER PARK-2436E				
Camp Grounds and Children's Camps Grounds	\$ 100.00	\$ 180.00	\$ 90.00	\$ 50.00

Table I
Operating -
Annual Fees
Plan Review
Fee
Minor
Remodel
and/or Change
of Ownership
Fees
Permit
Late Fee

Handout
Provided

Establishment Type	Operating - Annual Permit Fee	Plan Review Fee	Minor Remodel or Change of Ownership	Late Fee
PUBLIC or CHARTER SCHOOL	\$ 150.00	\$ 420.00	\$ 200.00	\$ 50.00
2491G				
Semi Public Aquatic Facilities	\$ 140.00	\$ 240.00	\$ 100.00	\$ 50.00
SEMI PUBLIC SPECIAL POOL-MEDICAL TREATMENT-3634C, SEMI PUBLIC SWIMMING POOL-3644C, SEMI PUBLIC WADING POOL-3644D&3646D, SEMI PUBLIC SPA-3648D				
Athletic/Health Club Aquatic Facilities	\$ 235.00	\$ 240.00	\$ 100.00	\$ 50.00
ATHLETIC/HEALTH CLUB POOL-3655C, ATHLETIC/HEALTH CLUB SPA-3655D				
Public Aquatic Facilities	\$ 320.00	\$ 300.00	\$ 150.00	\$ 75.00
PUBLIC SWIMMING POOL-3611A, PUBLIC WATER PARK-3614A, PUBLIC WADING POOL-3615B, PUBLIC SPECIAL USE POOL/COMPETITIVE/AQUATIC/DIVING/EXERCISE-3617A, UofA POOL-3633C				
Adult Amusement Establishments	\$ 320.00	\$ 300.00	\$ 150.00	\$ 75.00
2490F				
OTHER APPLICABLE FEES				
	INITIAL FEE	SAMPLING FEE	LATE SUBMITTAL	
Temporary Event less than 15 Consecutive Days (one event)	\$ 60.00	\$ 20.00	\$ 45.00	
Temp. Event less than 15 Cons. Days (1 event) Charitable Non-Profit	\$ 30.00	\$ 10.00	\$ 45.00	
Annual Temporary Event Concessionaire (multiple events)	\$ 360.00	\$ 120.00	\$ 45.00	
Seasonal Event - Four Month (one event)	\$ 120.00	\$ 40.00	\$ 45.00	
Seasonal - Four Month (1 event) Charitable Non-Profit	\$ 60.00	\$ 20.00	\$ 45.00	
Farmers Market less than 15 Consecutive Days (one event)	\$ 60.00	\$ 20.00	\$ 45.00	
Farmers Market less than 15 Cons. Days (1 event) Charitable Non-Prof	\$ 30.00	\$ 10.00	\$ 45.00	
Farmers Market - Four Month permit (one event, one location)	\$ 120.00	\$ 40.00	\$ 45.00	
Farmers Market - 4 Month (1 event, 1 location) Charitable Non-Profit	\$ 60.00	\$ 20.00	\$ 45.00	
Farmers Market Event Concessionaire (multiple events) annual	\$ 360.00	\$ 120.00	\$ 45.00	
Special Event Coordinator Permit - Annual Permit - Multiple Events	\$ 60.00	Charitable Non-Profit		\$30.00
Home Family Day Care Inspections	\$ 60.00			
Massage Parlor Inspections	\$ 60.00			

Table I

**Operating -
Annual Fees
Plan Review
Fee
Minor
Remodel
and/or Change
of Ownership
Fees
Permit
Late Fee**

**Handout
Provided**

Plan Review Additional Hourly Cost Beyond the Initial Review Time	\$60.00/Hr.		
Expedited Plan Review Fee		1 and 1/2 Times Plan Review Fee	
Plan Review - Catering at a Commissary Location	\$ 90.00		
Plan Review Extension of 180 Days beyond One Year Initial Deadline		Equal Minor Remodel Fee for that Permit Type	
Final On-site Construction Inspection	\$150.00	Additional Construction Inspections	\$ 60.00
Plan Review On-site Consultation	\$ 120.00		
Variance Review Process Fee (up to 2 hours for review)	\$ 120.00	Additional Time for Complex	\$60/Hr.
Probational Status Re-Inspection and Formal Corrective Action or Performance Improvement Plan Review			\$ 120.00
Extended Probational Status Re-Inspection and Formal Corrective Action or Performance Improvement Plan Review			\$ 120.00
Inspection Upon Request	\$ 120.00		
Pet Friendly Patio and all other Miscellaneous Permits	\$ 60.00		

Department Based Certification and Training	Initial	Retest	Duplicate
Food Sanitation Certification	\$ 30.00	\$ 20.00	\$ 10.00
Pool Sanitation Certification - technician level	\$ 30.00	\$ 20.00	\$ 10.00
Pool Sanitation Certification - operator level	\$ 30.00	\$ 20.00	\$ 10.00

Potential Reduction of Initial & Annual Fees
Establishments with a Department Approved ACTIVE MANAGERIAL CONTROL PLAN - Fee Reduction of 10%
All Applicable Establishments that Display a Caloric Count at Point of Ordering - Fee Reduction of 5%
All Applicable Establishments that Participate in the Food Bank Program approved by CHFS - Fee Reduction of 5%
All Applicable Establishments that Demonstrate Evidence of NO TRANS-FAT on Menu - Fee Reduction of an additional 5%
All Fee Reductions must be submitted and preapproved. The new fee will be Rounded to the Nearest Dollar

Questions ??

Pima County Health Code Chapter 8.08 Food Code

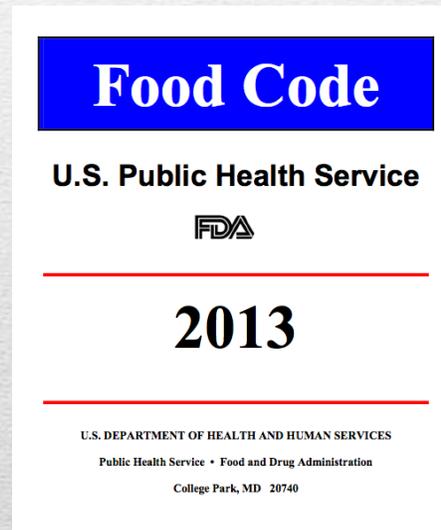
Proposed Code Changes

Pima County Health Department – CHFS Program

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The Pima County Health Department, Consumer Health & Food Safety Program – reviewed the current County Code (Chapter 8.08) which adopts by reference the State of Arizona Title 9: Health Services, Chapter 8: Department of Health Services – Food, Recreational and Institution, Article 1: Food and Drink Code that incorporates the FDA 1999 Food Code against the FDA 2013 Model Food Code.

The review process identified where updates and changes are recommended in the Pima County Health Department Chapter 8.08 to reflect the best available science that is used in the 2013 FDA Model Food Code and Annexes



A draft version of pertinent section changes in collaboration with the Pima County Attorney's Office has been initiated. Highlights of these changes and the reasons behind the recommended changes will be addressed in this presentation

Reviewing Chapter 8 and Choosing the Best Code for Pima County 26

Most common causes of outbreak in 2012:

- Norovirus: 41% of reported outbreaks
- Salmonella: 25% of reported outbreaks

These two illnesses have been added – “Big 6”

In 2012, in the food preparation setting, outbreaks originated at:

Restaurants (60%)

Caterers or banquet facilities (13%)

Homes (13%)

Foodborne Disease Outbreaks, 2011-2012*

Outbreak reported:	1,632
Cases of illness:	29,112
Hospitalizations:	1,750
Deaths:	68

*Source: Foodborne Disease Outbreak Surveillance System, 2011-2012 are the most recent years for which outbreak data are finalized.

Why Do We Inspect Food Establishments?

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IN THE US³



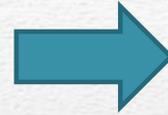
128,000 *are hospitalized*
3,000 *die of foodborne
illnesses*



*It costs the US economy
\$152 billion
each year*

1999 Code

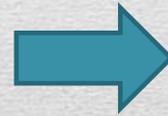
Potentially Hazardous
Foods



2013 Code

Time and Temperature
Control for Safety Foods

Critical / Non-
Critical Violations



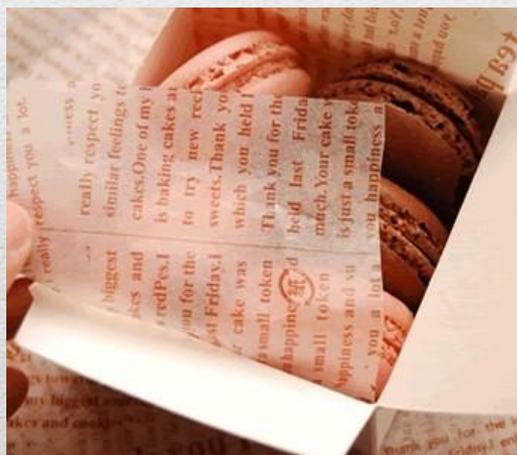
Priority, Priority
Foundation and Core
Violations

Terminology

29



Outlines Alternatives and Criteria for Procedures that Must Be Met



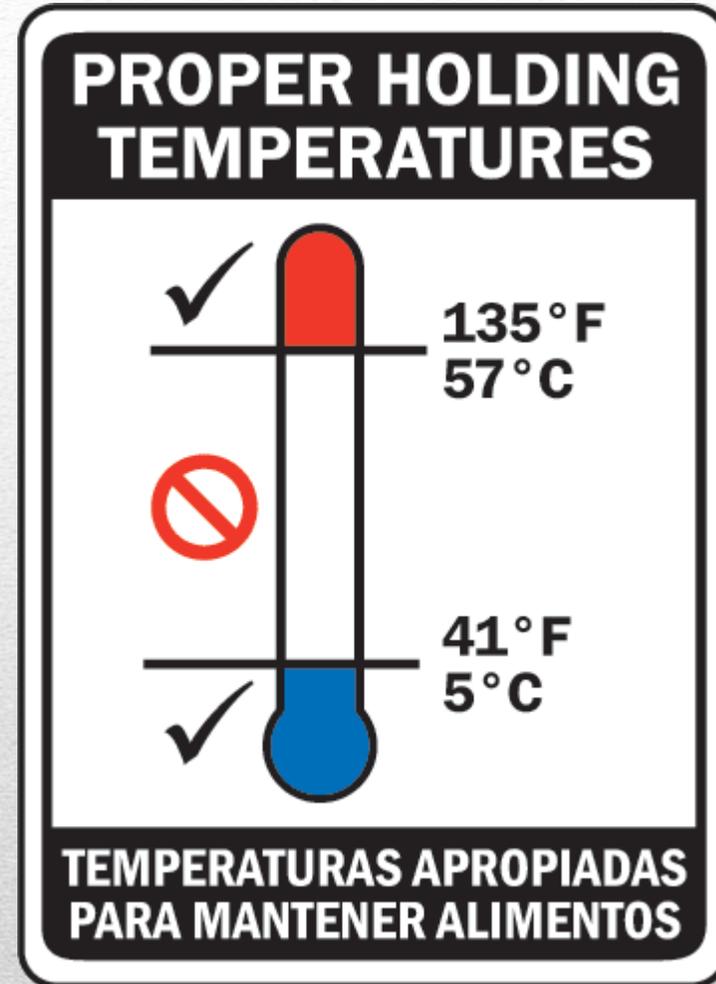
Bare Hand Contact with Ready to Eat Food 30

Research has shown
upper limit of pathogen
growth is approximately
128 ° F.

Prior requirements was
130° F. (1999 Code)

2013 Code

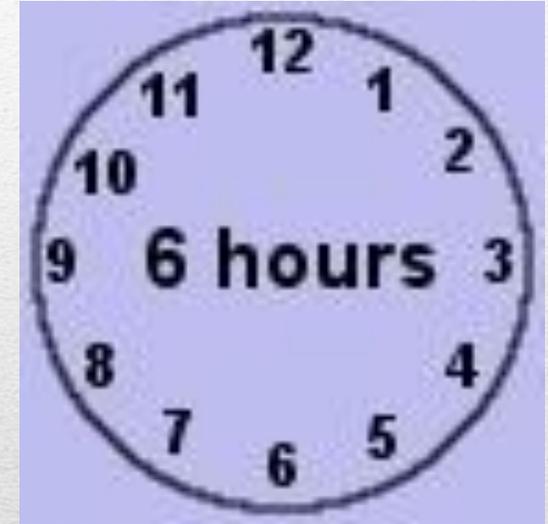
Now is 135 °F.



Hot Food Holding Temperatures

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Time as Public Health Control allows for TCS for Hot Holding (4 Hours) and Cold Holding (6 Hours)

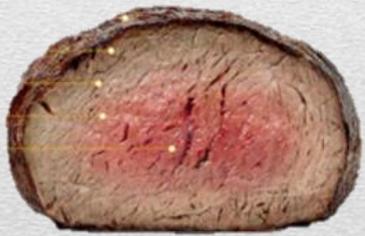


Alternative Holding Times/Temperatures 32

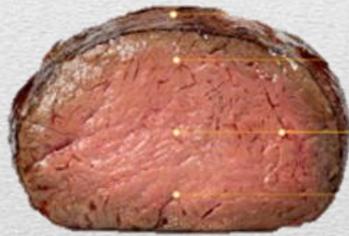
Cook/Chill and Sous Vide

are defined as Reduced Oxygen Packaging requiring ROP processes which include microbial growth barriers

Grilled



Sous Vide



Different Cooking and Cooling Processes

33



For Hard
and
Semi-Soft
Cheeses,
Cultured Dairy,
Preserved Fish,
Shelf Stable
Sausages, Salt
Cured Meats



Date Marking Exemptions

What are “cut leafy greens”?

Leaves removed from head, cut, shredded, sliced, chopped, torn.

Doesn't include harvest cut whole leaves that were only cut once on the farm, or whole heads from which leaves were removed and discarded.

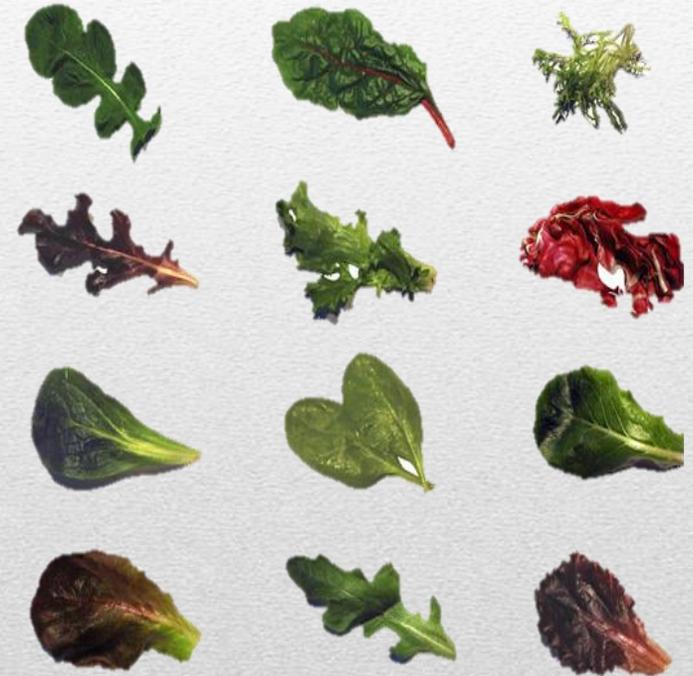
Doesn't include fresh herbs (parsley, cilantro...)

Cut, sliced and diced Tomatoes



As a result of Foodborne Illness Outbreaks involving *Salmonella* and *E.coli*

Must be held at or below 41°F



Refrigeration of Cut Leafy Greens and Tomatoes

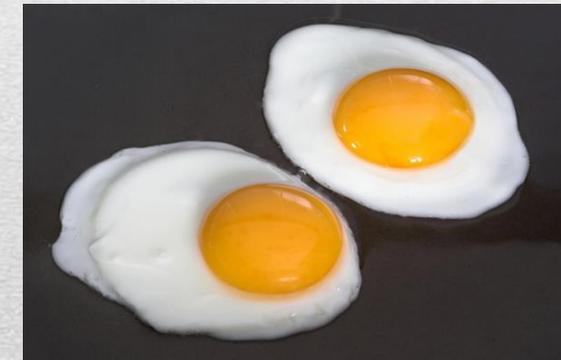
35

Mechanically Tenderized Meat, (pinned and blade tenderized represent 90% of all steaks served in Restaurants per USDA report), shall be cooked to 155 °F internal temperature unless ordered rare or medium rare under a consumer advisory. 10 large national outbreaks have occurred due to mechanically tenderized meats. Roast may be cooked to an internal temp. of 130 °F for 15 seconds



Pooled eggs shall be cooked to 155 °F internal temperature for 15 seconds . Raw eggs must be cooked within 30 minutes after breaking, unless used in batters.

Eggs cracked and made to order shall be cooked to 145 °F for 15 seconds



Cooking Temperatures Modified

Certified Food Manager is required to properly train all employees regarding food allergy awareness

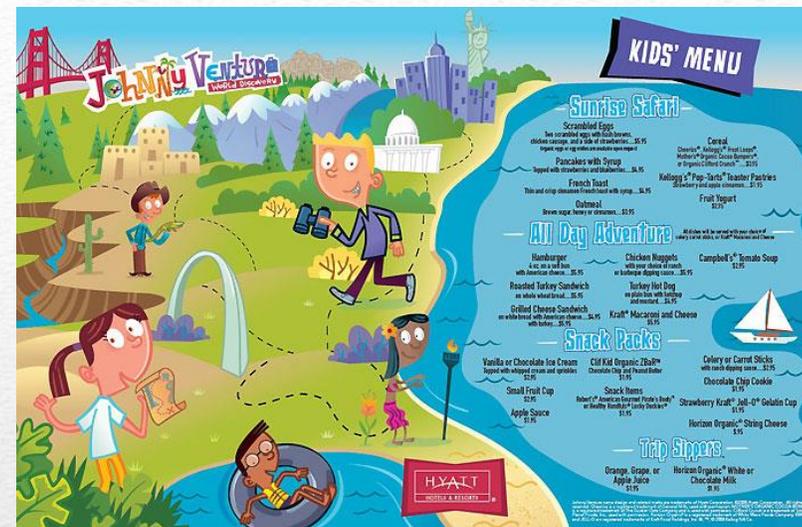
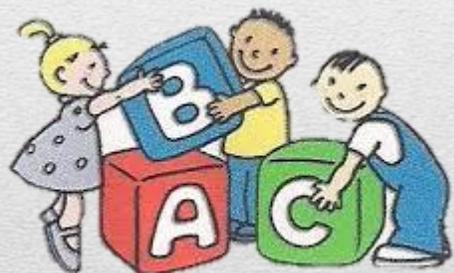
All pre-packaged foods must be labeled, identifying any allergens that are present



Food Allergens

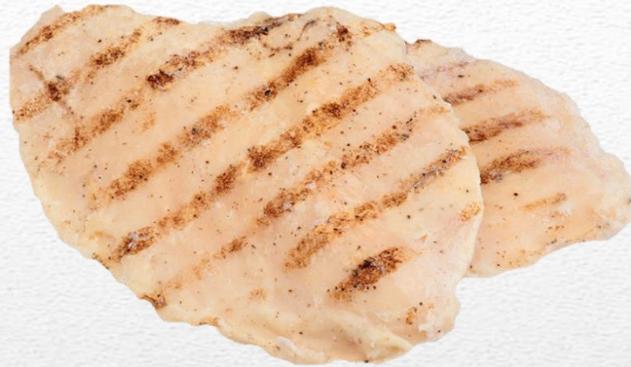
37

Raw or undercooked eggs, meat, and seafood are prohibited when ordering from the Children's menu.



Raw or undercooked eggs, meat, seafood, and raw seed sprouts are prohibited in pre-schools and elder care facilities.

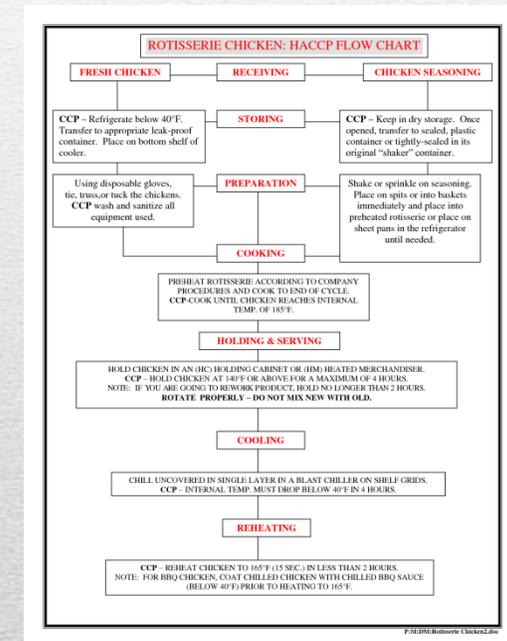
Prohibited Raw or Undercooked Foods Settings



Cooking food in which the heating of the food is intentionally halted so that it may be cooking and held for complete cooking at a later time.

Requires a plan review/approval from the Health Department

- How to assure thorough final cooking temperatures
- How to prevent cross contamination



Partial Cooking (Non-Continuous Cooking)

Heating not more than one minute per side

Not considered partial cooking as long as the food is:

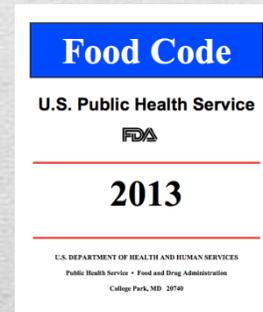
- Cooled immediately
- Labeled and stored as raw animal product
- Cooked to appropriate final temperature/time
- Disposed if left over cooking/hot holding



Grill Marking

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- Conduct Public Work Shops in each of the Supervisor's District
- Post draft code changes to mandated public notice forums and websites
- Incorporate Applicable Comments that Improve the Code
- Final Review by the County Attorney's Office
- Board of Supervisors – Public Comment and Vote



Next Steps

41

Food Safety Regulations by County FY2015



State of Arizona County Code Adoptions 42

- Centers for Disease Control and Prevention (CDC). 2014. New CDC data on foodborne disease outbreaks. Retrieved on June 12, 2014 from <http://www.cdc.gov/features/foodborne-diseases-data/> .
- U.S. Food and Drug Administration (FDA). 2013. Food Code 2013. College Park, MD.

Sources and References

43

Pima County Health Code Chapter 8.32 Swimming Aquatic Facilities Code

Proposed Code Changes

Pima County Health Department – CHFS Program

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Questions ?