



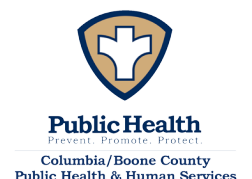
# 2016 Environmental Health Annual Report

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Columbia/Boone County Department of Public Health and Human Services

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Published May 2017



# By the Numbers

## Facilities Requiring Inspection in 2016\*

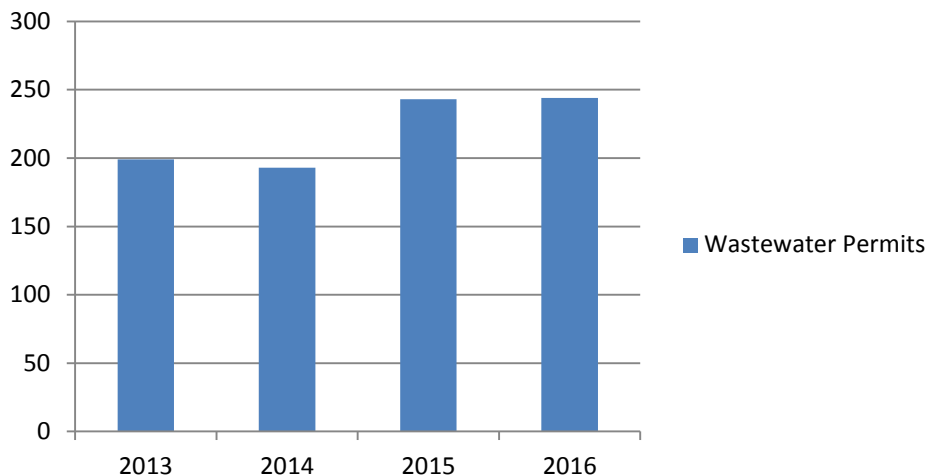
Pools	<b>Yearly</b>	<b>Seasonally</b>
	46	115
Childcare Facilities	<b>Yearly</b>	
	158	
Tattoo Facilities	<b>City</b>	<b>County</b>
	11	1
Lodging Facilities	<b>Yearly</b>	
	41	
Food Facilities	<b>City &amp; County</b>	
	989	

\*Some of these facilities receive more than one inspection per year. Multiple site visits are not noted in these totals.

## Waste Water System Permits Issued in 2016

Lagoon	160
Septic	63
Alternative Systems	21
<b>TOTAL</b>	<b>244</b>

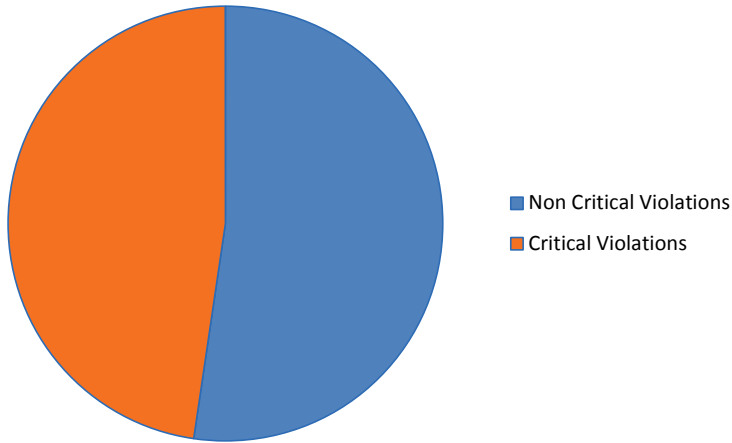
### Number of Wastewater Permits: 2013-2016



Thanks in part to an increase in new home construction in Boone County, and a stronger real estate market, an increase in wastewater permits from 2014 to 2016 has been noted.

## Total Food Code Violations in 2016

Non Critical Violations	1813
Critical Violations	1651
<b>TOTAL</b>	<b>3464</b>



## Top 5 Most Frequent Critical Food Code Violations of 2016

Violation Type	Total
Unclean food contact surfaces and utensils	354
A handwashing sink shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with the manufacturer's instructions.	151
Containers containing toxic items not labeled with the common name of contents	137
Potentially hazardous foods not held at or above 135F or at or below 41F	136
Employees eating, drinking or using tobacco in food preparation or storage areas	99

## Top 5 Most Frequent Non-Critical Food Code Violations of 2016

Violation Type	Total
Unclean non food contact surfaces	373
Food preparation and serving utensils improperly stored	163
Food service workers do not have food handler cards	162
Food improperly stored	102
Physical facilities shall be maintained in good repair	86