



2015 Environmental Health Annual Report

Columbia/Boone County Department of Public Health
and Human Services

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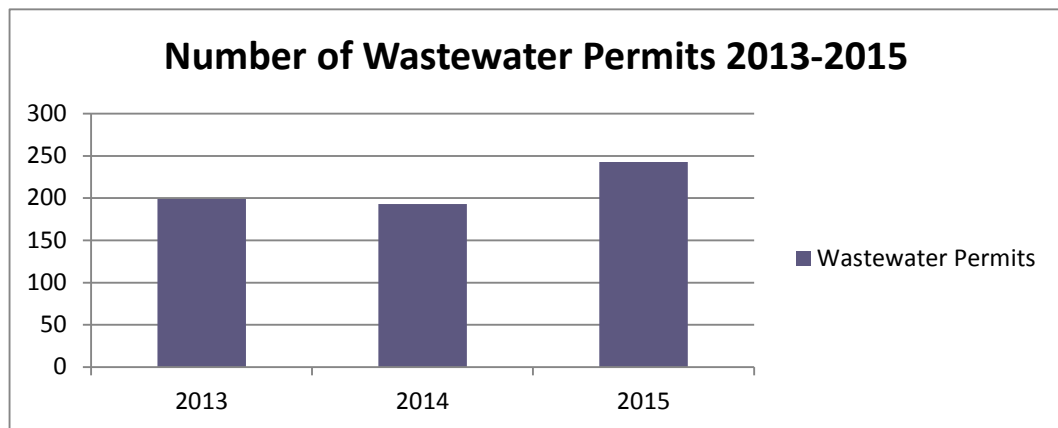
Environmental Health by the Numbers

NUMBER OF FACILITIES REQUIRING INSPECTION

Pools	Yearly	Seasonally
	49	110
Childcare Facilities	Yearly	
	158	
Tattoo Facilities	City	County
	11	1
Lodging Facilities	Yearly	
	41	
Food Facilities	City & County	
	981	

WASTE WATER SYSTEM PERMITS

Lagoon	174
Septic	51
Alternative Systems	18



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 2015 has been noted.

Environmental Health by the Numbers

FOOD ESTABLISHMENT INSPECTIONS AND VIOLATIONS

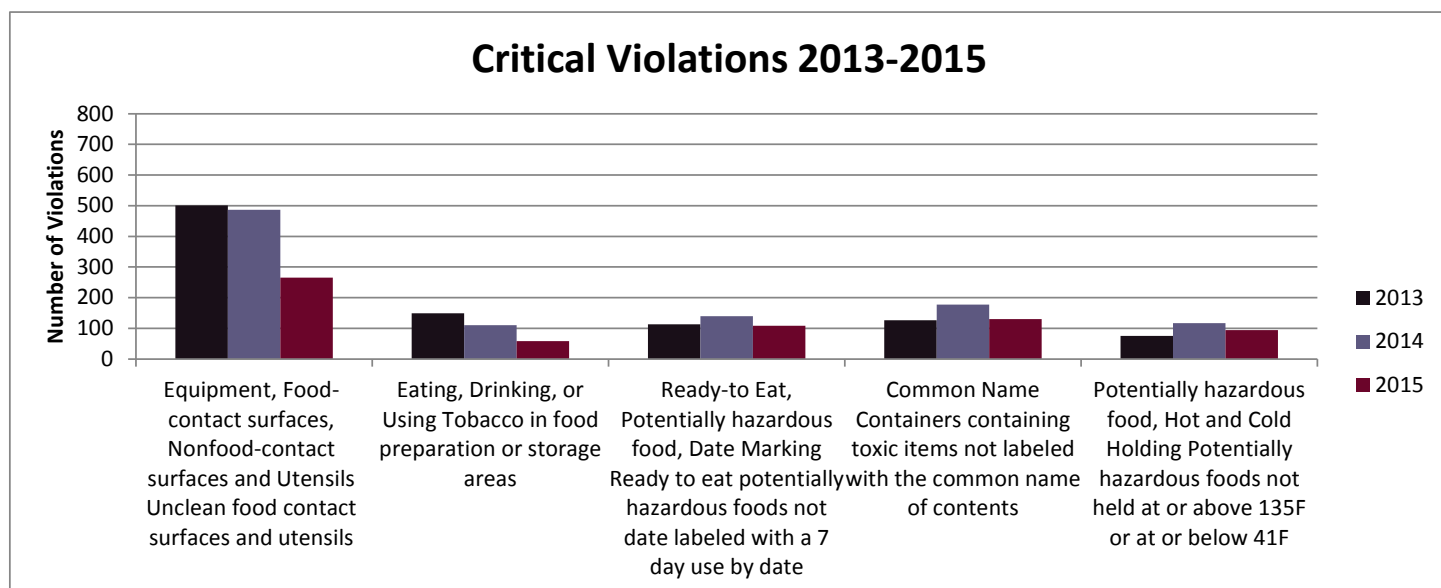
Food Code Violation Totals for 2015

Non Critical Violations	1899
Critical Violations	1572
TOTAL	3471

Top 5 Most Frequent Critical Food Code Violations of 2015

Violation Title	Total
Equipment, Food-contact surfaces, Nonfood-contact surfaces and Utensils <i>Unclean food contact surfaces and utensils</i>	265
Common Name <i>Containers containing toxic items not labeled with the common name of contents</i>	130
Ready-to Eat, Potentially hazardous food, Date Marking <i>Ready to eat potentially hazardous foods not date labeled with a 7 day use by date</i>	108
Potentially hazardous food, Hot and Cold Holding <i>Potentially hazardous foods not held at or above 135F or at or below 41F</i>	94
Eating, drinking, or using tobacco <i>Employees eating, drinking or using tobacco in food preparation or storage areas</i>	58

Critical Violations 2013-2015



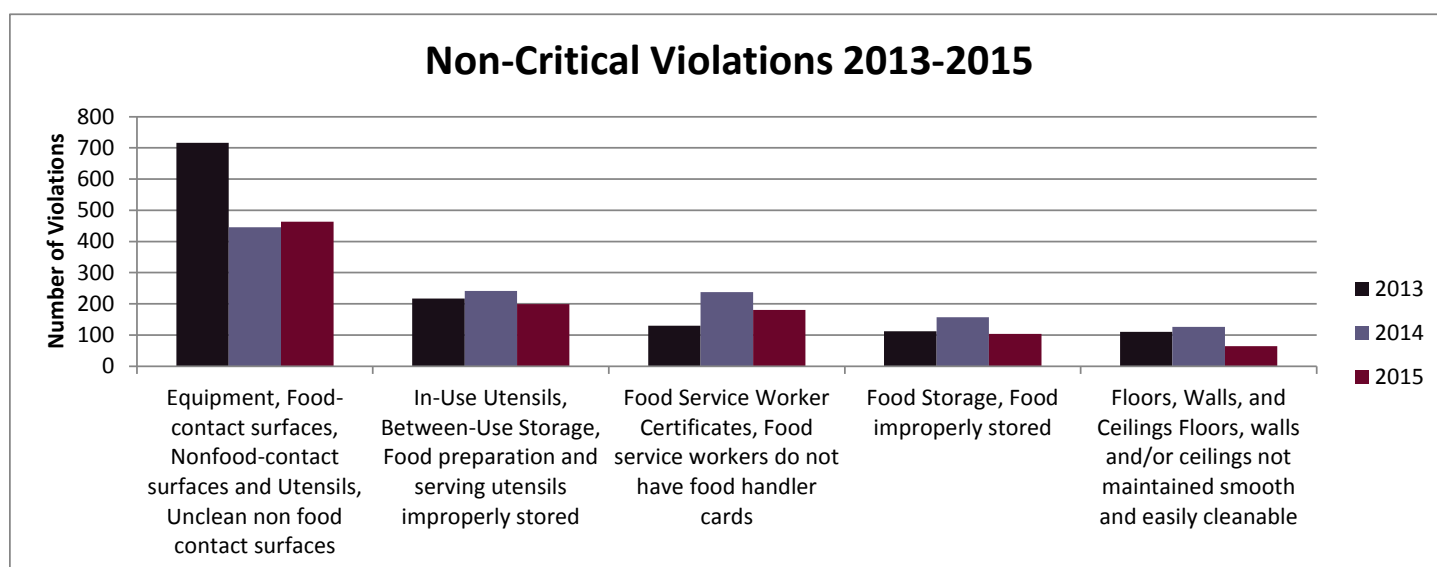
A total of 1572 critical violations were identified in 2015. As indicated in the Critical Violations 2013-2015 chart, the five most frequent violations have remained consistent since 2013.

Environmental Health by the Numbers

FOOD ESTABLISHMENT INSPECTIONS AND VIOLATIONS

Top 5 Most Frequent Non-Critical Food Code Violations of 2015

Violation Title	Total
Equipment, Food-contact surfaces, Nonfood-contact surfaces and Utensils <i>Unclean non food contact surfaces</i>	463
In-Use Utensils, Between-Use Storage <i>Food preparation and serving utensils improperly stored</i>	199
Food Service Worker Certificates <i>Food service workers do not have food handler cards</i>	180
Food Storage <i>Food improperly stored</i>	104
Floors, Walls, and Ceilings <i>Floors, walls and/or ceilings not maintained smooth and easily cleanable</i>	64



A total of 1899 non-critical violations were identified in 2015. As indicated in the Non-Critical Violations 2013-2015 chart, the five most frequent violations have remained consistent since 2013.