

Tucson, Arizona

Tucson food establishments are inspected by Pima County using the 1999 Food Code. The county's 20 inspectors visit 4,253 establishments one to three times per year, with each person responsible for 213 establishments. Inspection results are not scored, but establishments are given a rating of "excellent," "good," "needs improvement," or "provisional license," according to the number of violations. The health department website lists ratings and violations.

Tucson restaurants averaged 0.5 violations per restaurant. The health department supplied 29 of the 30 routine inspection reports requested. The majority of violations in Tucson restaurants were

from improper holding temperatures, employee hygiene issues, and improper barehand contact with food. Inspectors typically verbally alerted restaurant employees about violations, but did not record the violation in the final inspection results if the violation was immediately corrected.

Tucson restaurants were cited for, among other violations:

- Steam unit (hot holding on cook line)- foods not held at above 130°F; unit not set properly/working
- Chicken salad and cottage cheese temperatures at 45°F

Restaurants studied: Janos, Sullivan's Steakhouse, The Ventana Room @ Loews Ventana Canyon, Arizona Inn, Catalina Steakhouse, Gold Room, Primo, Signature Grill, Anthony's in the Catalinas, Olive Tree, Elle, Wildflower, Olive Garden, Macayo's, NoRTH, T.G.I. Friday's, Terra Cotta, Bluefin Seafood Bistro, Miguel's, Acacia at St. Philips, McDonald's, KFC, Boston Market, Nico's Taco Shop, Wienerschnitzel, Eegee's, In-N-Out Burger, Taco Bell, Baggin's Gourmet Sandwiches, Poco Loco Tacos

