

2019/20  
**ANNUAL REPORT**  
DIVISION OF HOTELS & RESTAURANTS

Photo by Jorge Rovyan - Pool at the Biltmore hotel, Miami, Florida

**Ron DeSantis**  
*Governor*  
**Halsey Beshears**  
*Secretary*

2601 Blair Stone Road  
Tallahassee, Florida 32399



Halsey Beshears, Secretary

Ron DeSantis, Governor

Dear Friends:

Fiscal Year 2019-20 was unprecedented, to say the least. As Secretary of Florida's Department of Business and Professional Regulation, it was my privilege to lead our team of dedicated public servants as we tackled extraordinary new challenges head-on and sought creative solutions in a rapidly changing environment. As I reflect on our collective efforts, I am proud of the ways in which we responded to these adversities, including those faced by our hospitality and tourism industries.

As Florida and the rest of the nation came to grips with a worldwide pandemic, DBPR's Division of Hotels and Restaurants played an important regulatory role in safeguarding public health and also in conducting outreach to Florida's food service and lodging establishments. Helping these establishments continue to operate safely and in accordance with evolving public health guidelines remained a top priority for the division throughout this time, and will continue to be a primary focus moving forward.

As Florida recovers, we will continue to work in partnership with our licensees and stakeholders through fair and sensible regulation, supportive policies that encourage business growth, and a shared commitment to ensuring the health and safety of our consumers and guests. Protecting Floridians and helping businesses to thrive are at the core of what we do. As we seek to provide world class customer service, we encourage your feedback to let us know how we are doing and how we can continue to improve. Doing so will ensure that Florida remains a premier destination for businesses and guests alike.

Stay safe, be well, and rest assured that DBPR is here to help and will continue working hard for you every day.

Very Respectfully,



Halsey Beshears

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## **DIVISION OF HOTELS AND RESTAURANTS**

The Division of Hotels and Restaurants (division) is responsible for licensing, inspecting and regulating public lodging and food service establishments in Florida.<sup>1</sup> The mission of the division is to protect the health and safety of the public by providing the industry with quality inspections and fair regulation. The division is also responsible for licensing and regulating elevators, escalators and other vertical conveyance devices.<sup>2</sup>

The division is organized into four main units:

- Office of the Director;
- Bureau of Sanitation and Safety Inspections;
- Bureau of Field Services; and
- Bureau of Elevator Safety.

During the past Fiscal Year, the division was authorized 328 positions to provide program services and an operating budget of \$23,800,098. During this period, the division:

- Conducted a total of 128,757 public food service and lodging establishment inspections to ensure sanitation and safety standards (tables 6 -7, page 10-11);
- Performed more than 94% of the statutorily required inspections for public food service, 94% for transient lodging establishments and 90% for apartments (table 8, page 12);
- Cited a total of 648,138 violations of sanitary standards in public food service and lodging establishments (see tables on pages 13-20); and
- Identified 176,240 violations that were corrected on site and 33,184 violations where corrective action was taken during inspections, demonstrating achievement of active managerial control of food safety findings.

### **OFFICE OF THE DIRECTOR**

**Steven von Bodungen, Director**

The Office of the Director oversees all operations and activities of the division. The Director manages the preparation of the division's annual legislative budget requests; ensures that appropriated funds are properly disbursed; and is responsible for implementing legislative changes to Chapters 399 and 509, Florida Statutes, as well as promulgating rules and regulations related to the division's programs. The Director works closely with the department's legal staff regarding matters of enforcement and compliance, as well as emergency closures for establishments posing an immediate health or safety threat to the public.

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<sup>1</sup> Pursuant to Chapter 509, Florida Statutes.

<sup>2</sup> Pursuant to Chapter 399, Florida Statutes.

## BUREAU OF SANITATION AND SAFETY INSPECTIONS

Cathy Tucker, Bureau Chief

During Fiscal Year 2019-2020, the Bureau of Sanitation and Safety Inspections (BSSI) accomplished 156,955 inspection activities of the 107,265 licensed food service and lodging establishments in Florida to ensure the health and safety of our residents and visitors. BSSI has seven district offices that are located in Miami, Margate, Fort Myers, Orlando, Tampa, Jacksonville and Panama City Beach. Each of the seven district offices is responsible for coordinating daily activities and scheduling inspections. Administrative enforcement cases are initiated by district offices to ensure compliance with the law. The division is authorized to assess fines up to \$1,000 per violation and to suspend or revoke an operator's license. In addition to routine safety and sanitation inspections, BSSI performs:

- Opening inspections for new establishments and changes of ownership;
- "Call-back" inspections on establishments cited for high priority violations within a specified time period to verify correction of deficiencies;
- Complaint investigations;
- Foodborne illness investigations in coordination with the Florida Department of Health;
- Disaster inspections of public food service and public lodging establishments whenever necessary to respond to an emergency event or incident; and
- Temporary food service event inspections.

During this year, the division dealt with two major events. In February of 2020, Florida hosted Super Bowl LIV at the Hard Rock Stadium in Miami Gardens. Several NFL sanctioned events as well as local affairs were held in various locations in the Miami Dade area over a 10 day period. Division inspectors conducted over 500 inspections to ensure food and lodging safety during this national event.

In March of 2020, the Governor declared a state of emergency relating to COVID 19. Strict protocols were immediately implemented within the food and lodging industry. Division inspectors, licensing specialists and plan examiners were instrumental in providing executive order awareness during the application and inspection process, promoting mandatory and recommended guidance for public health and safety.

**Office of Program Quality (OPQ)** ensures that all inspectors are properly trained by our staff of qualified trainers. This office conducts new employee training programs that provide step-by-step levels of instruction and participation geared toward producing well-rounded, consistent and knowledgeable inspectors.

OPQ coordinates and provides technical training for division inspection staff as required by Section 509.036, Florida Statutes. This includes ensuring all new inspectors are field tested by US Food and Drug Administration (FDA)-certified inspection/training officers on risk-based and Hazard Analysis and Critical Control Point inspections. Each inspector receives a minimum of 20 continuing education hours per year in food safety and sanitation. In Fiscal Year 2019-20, OPQ facilitated 9,799 continuing education hours statewide.

The division adopted the 2017 FDA Food Code and OPQ staff is responsible for integrating food code changes that affect the division and for making recommendations to management regarding rules and policies influenced by those changes. The technical coordinators also assist in the application of laws and rules, help resolve implementation issues for field staff and industry, and provide leadership in public workshops or hearings to resolve outstanding sanitation and safety issues. The coordinators address technical questions from the public regarding laws, rules and procedures, and field complaints prior to investigation by the district offices.

**Office of Plan Review (OPR)** oversees plan review for new or remodeled food service establishments, acting on variance requests and ensuring statewide consistency. The centralized OPR completes all reviews in Tallahassee Headquarters. OPR received 6,373 and reviewed 6,813 plans in fiscal year 2019-2020.

OPR has implemented a process of identifying complete plan review applications and then expediting those applications. The anticipated faster turnaround time aligns with the department's mission of licensing efficiently.

## **BUREAU OF FIELD SERVICES**

**Christopher Carson, Bureau Chief**

The Bureau of Field Services provides support to the rest of the division in order to ensure achievement of core mission. This includes operating the division's Licensure and Compliance sections, business process analysis and technical coordination. Field Services manages the division's mobile inspection program, develops web content, maintains the division's forms and publications and provides public reporting data.

### **Licensure Section**

The Licensure Section processes licenses for public lodging, food service establishments, and elevators. Staff enters new licenses and changes of ownership, reconciles license fees, resolves licensing problems and provides license information to the public and the division's field staff. This office also coordinates the division's annual license renewals for 107,265 public food and lodging establishments and 56,640 active elevators, escalators and other vertical conveyances.

### **Compliance Section**

The Compliance Section manages the administrative enforcement activity of the division. This office also coordinates indexing of enforcement cases and works with department legal staff to process emergency orders and formal hearings with the Division of Administrative Hearings within the Department of Management Services. The office has continued to emphasize compliance in keeping with the division's mission. This includes an informal, less adversarial, settlement process that reduces the need for litigation.

## **BUREAU OF ELEVATOR SAFETY**

**Michelle Haynes, Bureau Chief**

The Bureau of Elevator Safety enforces Florida’s elevator laws to ensure the safety of persons using vertical transportation (elevators, escalators, dumbwaiters, moving walks, inclined stairway chair lifts and inclined or vertical wheelchair lifts). The use of unsafe and defective lifting devices presents a substantial possibility of serious injury and exposes elevator personnel, as well as the public, to unsafe and hazardous conditions. Ensuring the safety of life and limb and protecting the health and welfare of the riding public and elevator personnel is the core mission of the Bureau of Elevator Safety.

To ensure rider safety, bureau inspectors audit the quality of private elevator inspections and local contracted programs and inspect elevators to monitor compliance with state law and adopted codes. In addition to performing inspections, the bureau’s ten certified elevator inspectors respond to reported accidents and complaints, educate owners about their responsibility to have annual safety inspections, and work to eliminate code violations in their respective regions.

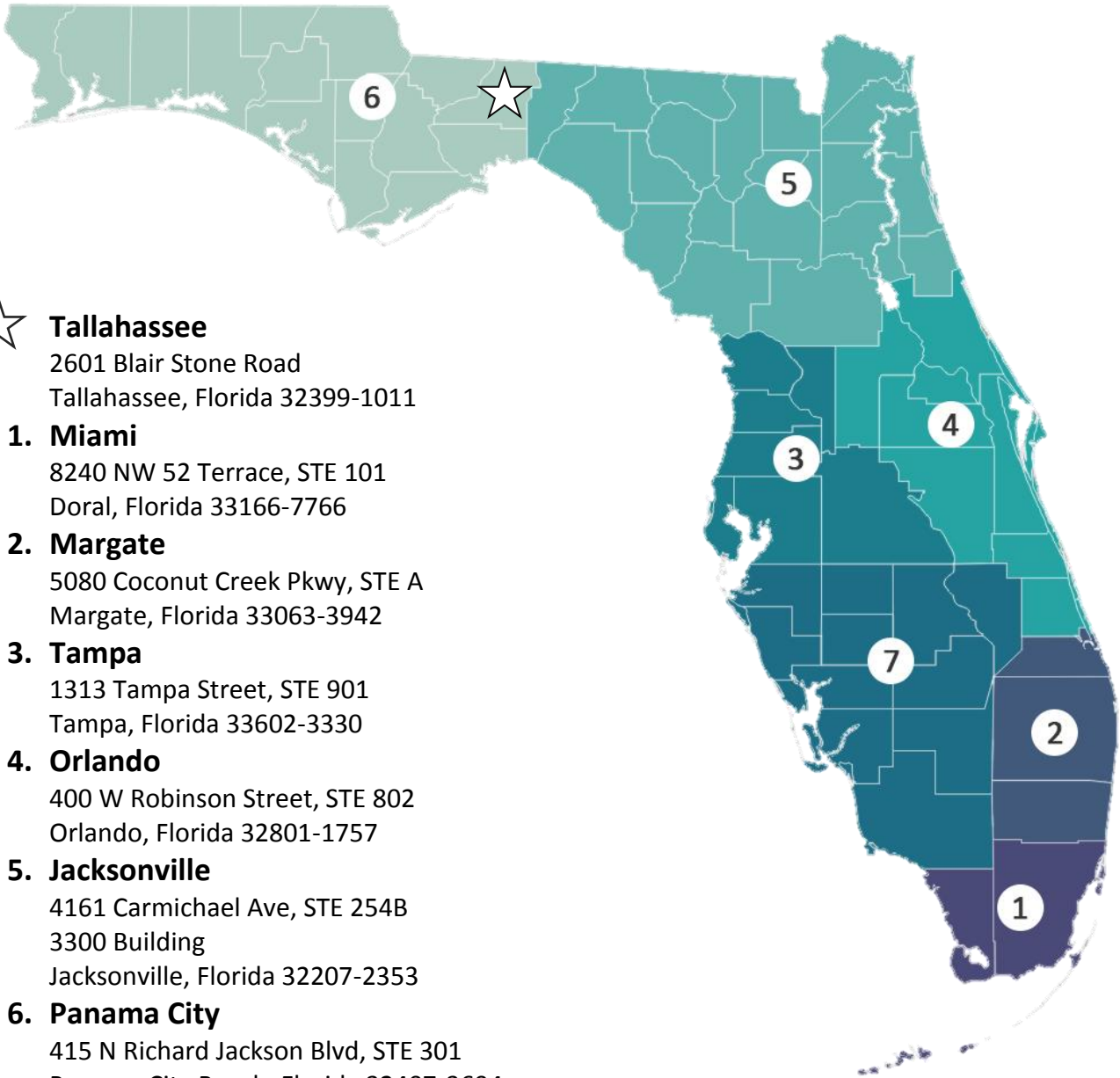
The program enforces the national standards of the American Society of Mechanical Engineers’ (ASME) Safety Code for Elevators and Escalators (A17.1, A17.3 and A18.1), the state standard Florida Elevator Safety Code, Chapter 399, Florida Statutes, Chapter 61C-5, Florida Administrative Code, and Chapter 30, Florida Building Code-Buildings. Other accompanying standards include the National Electrical Code and Florida Accessibility Code.

Despite pandemic conditions during the latter part of the fiscal year, Florida’s elevator safety program achieved 96% compliance for certificate of operation licenses. This high level of compliance was achieved through the efforts of field and office staff by a combination of site visits, written notices, and administrative fines. Securing compliance of 96% of all vertical and horizontal transportation devices in Florida benefits and positively impacts both citizens and visitors of Florida.

The bureau issues certificate of operation licenses for elevators and other vertical conveyances, construction and alteration permits, and licenses for certified elevator inspectors, registered elevator companies, certificates of competency and certified elevator technicians. It also registers providers to deliver approved continuing education course content. The bureau is responsible for recording annual safety inspections of elevators and coordinates with the division’s Licensure Section for annual license renewals of certificates of operation and licenses for professions. The bureau also manages local program contracts, authorized by statute, with the cities of Miami and Miami Beach, Miami-Dade County, Broward County and Reedy Creek Improvement District to ensure that the programs adhere to state standards.

The bureau’s oversight role for 60,149 conveyances and five contracted jurisdictions continues to increase due to ongoing growth in new elevator construction and registration of new elevator personnel and companies within the state.

**REGULATORY DISTRICTS AND OFFICES**



- ☆ **Tallahassee**  
2601 Blair Stone Road  
Tallahassee, Florida 32399-1011
- 1. Miami**  
8240 NW 52 Terrace, STE 101  
Doral, Florida 33166-7766
- 2. Margate**  
5080 Coconut Creek Pkwy, STE A  
Margate, Florida 33063-3942
- 3. Tampa**  
1313 Tampa Street, STE 901  
Tampa, Florida 33602-3330
- 4. Orlando**  
400 W Robinson Street, STE 802  
Orlando, Florida 32801-1757
- 5. Jacksonville**  
4161 Carmichael Ave, STE 254B  
3300 Building  
Jacksonville, Florida 32207-2353
- 6. Panama City**  
415 N Richard Jackson Blvd, STE 301  
Panama City Beach, Florida 32407-3694
- 7. Fort Myers**  
2295 Victoria Ave, STE 263D  
Ft. Myers, Florida 33901-3884



## Plan Review

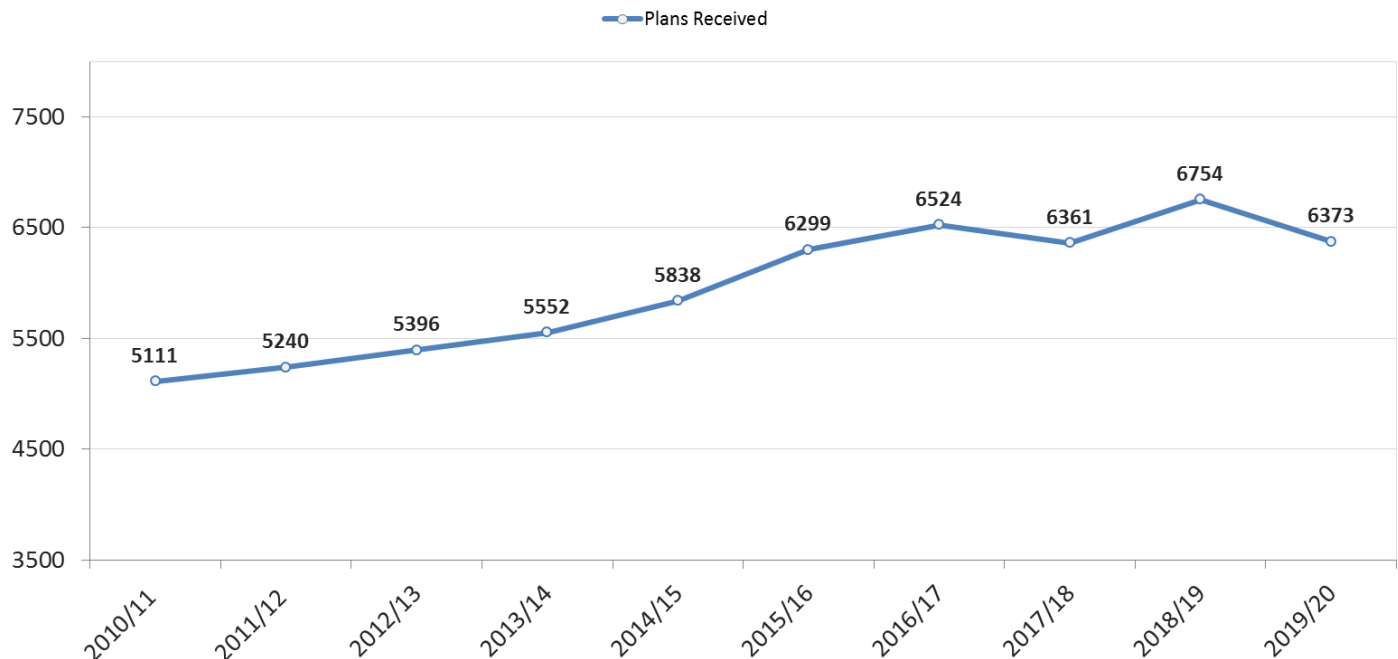
**Table 1: Number of Plan Reviews Submitted by Type**

District	New	Change Owner	Remodel	Total
1	764	89	135	988
2	668	82	111	861
3	927	128	153	1,208
4	1,048	142	229	1,419
5	530	95	136	761
6	368	57	77	502
7	492	67	75	634
<b>Total</b>	<b>4,797</b>	<b>660</b>	<b>916</b>	<b>6,373</b>

**Table 2: Number of Variances Processed**

District	Routine	Emergency	Total
1	6	14	20
2	1	8	9
3	2	13	15
4	6	26	32
5	0	3	3
6	1	0	1
7	2	1	3
<b>Total</b>	<b>18</b>	<b>65</b>	<b>83</b>

**Figure 1: 10 Year History - Plan Reviews Received**



SOURCE: Plan Review Database

Public Lodging and Food Service Establishments

**Licensing**

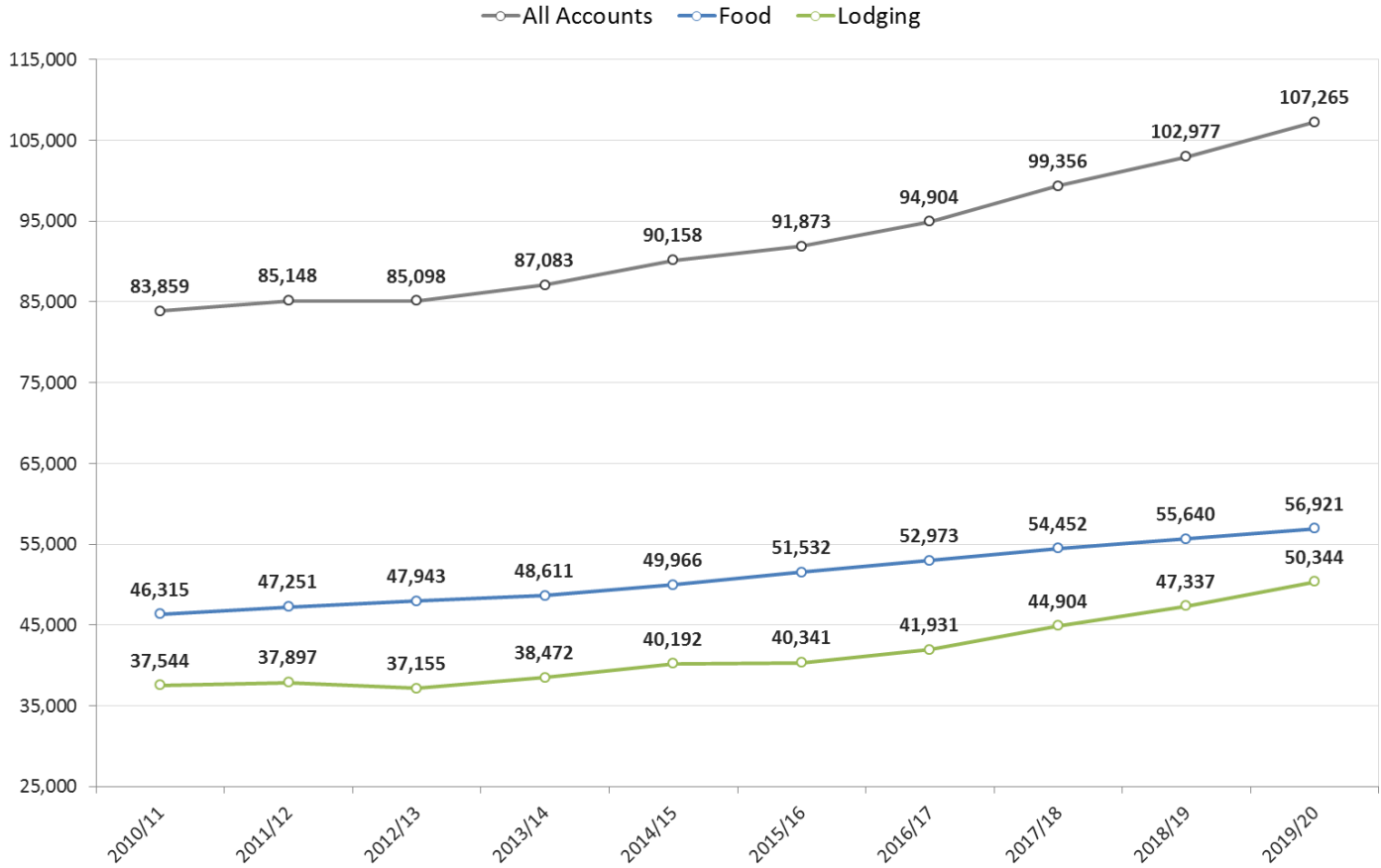
**Table 3: Public Lodging and Food Service Establishment License Accounts - End of FY 2019-20**

Establishment Type	District							Total
	1	2	3	4	5	6	7	
<b>Public Lodging Establishments</b>								
Hotels	515	293	310	435	237	170	199	2,159
Motels	246	332	474	509	320	293	326	2,500
Nontransient Apartments	5,613	3,876	2,928	2,433	1,572	1,126	906	18,454
Transient Apartments	200	262	174	83	37	18	153	927
Bed and Breakfasts	64	22	48	36	66	23	11	270
<b>Vacation Rentals - Condos</b>								
Single	2,880	396	473	1,206	317	601	456	6,329
Group	287	115	102	256	48	166	211	1,185
Collective	200	55	111	172	84	407	198	1,227
<b>Vacation Rentals - Dwellings</b>								
Single	1,247	1,827	3,045	6,023	542	913	1,223	14,820
Group	72	95	56	85	16	36	57	417
Collective	163	237	280	515	111	353	371	2,030
<b>Vacation Rentals – Timeshare Projects</b>								
Single	1	2	0	1	0	0	0	4
Group	1	0	1	16	0	3	1	22
Collective	0	0	0	0	0	0	0	0
<b>Subtotal</b>	<b>11,489</b>	<b>7,512</b>	<b>8,002</b>	<b>11,770</b>	<b>3,350</b>	<b>4,109</b>	<b>4,112</b>	<b>50,344</b>
<b>Public Food Service Establishments</b>								
Seating	6,171	7,425	7,394	9,030	4,975	3,385	5,088	43,468
Permanent Nonseating	1,042	981	914	1,258	580	279	523	5,577
Theme Park Food Carts	0	1	4	19	3	0	0	27
Catering	261	264	189	257	105	60	107	1,243
Hot Dog Carts	119	68	106	149	62	37	35	576
Mobile Food Dispensing Vehicles	1,065	524	1,011	1,167	622	461	548	5,398
Vending Machines	14	53	109	286	115	14	41	632
<b>Subtotal</b>	<b>8,672</b>	<b>9,316</b>	<b>9,727</b>	<b>12,166</b>	<b>6,462</b>	<b>4,236</b>	<b>6,342</b>	<b>56,921</b>
<b>Grand Total</b>	<b>20,161</b>	<b>16,828</b>	<b>17,729</b>	<b>23,936</b>	<b>9,812</b>	<b>8,345</b>	<b>10,454</b>	<b>107,265</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07/01/2020

## Public Lodging and Food Service Establishments Licensing

**Figure 2: 10 Year History - Public Food Service and Lodging Accounts**



**Table 4: Temporary Food Service Event Licenses Issued**

Temporary Event Licenses by District								
License Type	1	2	3	4	5	6	7	Total
1-3 day license	94	93	98	151	37	13	31	517
4-30 day license	174	197	440	343	173	145	274	1,746
Annual license	75	108	71	78	19	8	39	398
Already Licensed - Annual	77	84	71	27	72	21	41	393
Already Licensed - Permanent	122	189	155	84	83	35	23	691
Already Licensed - DACS	10	0	56	1	1	5	4	77
<b>Total</b>	<b>552</b>	<b>671</b>	<b>891</b>	<b>684</b>	<b>385</b>	<b>227</b>	<b>412</b>	<b>3,822</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 08.13.2020

NOTE: Vendors with a DBPR or Florida Department of Agriculture and Consumer Services (FDACS) food service license may operate under their existing license when they have a satisfactory on-site inspection.

**Public Lodging and Food Service Establishments**  
**Inspections**

**Table 5: Public Lodging Units by Type and District - End of FY 2019-20**

Lodging units by Type and District								
Establishment Type	1	2	3	4	5	6	7	Total
Hotels	58,306	43,876	37,518	106,352	27,162	17,095	22,907	313,216
Motels	11,811	11,187	22,771	47,852	14,995	16,767	12,407	137,790
Nontransient Apartments	184,644	198,767	243,690	276,120	152,108	75,651	77,898	1,208,878
Transient Apartments	3,776	4,914	3,116	1,138	1,039	1,406	1,681	17,070
Bed and Breakfasts	532	145	227	204	496	136	62	1,802
Vacation Rental-Condos	11,845	8,030	7,191	36,278	4,047	20,671	13,153	101,215
Vacation Rental-Dwellings	4,211	4,392	7,548	14,273	1,774	8,124	7,789	48,111
Vacation Rental-Timeshare Projects	39	93	92	7,352	0	152	32	7,760
<b>Total</b>	<b>275,164</b>	<b>271,404</b>	<b>322,153</b>	<b>489,569</b>	<b>201,621</b>	<b>140,002</b>	<b>135,929</b>	<b>1,835,842</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2020

**Table 6: Public Lodging and Food Service Establishment Initial Inspections**

Public Food Service - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	1,055	1,068	1,322	1,588	852	586	765	7,236
02. Routine	13,285	14,778	14,162	17,411	9,187	5,707	10,685	85,215
03. Complaint Full	595	1,157	1,403	1,320	1,017	552	952	6,996
04. Complaint Partial	41	3	7	414	167	234	8	874
<b>Subtotal: Food</b>	<b>14,976</b>	<b>17,006</b>	<b>16,894</b>	<b>20,733</b>	<b>11,223</b>	<b>7,079</b>	<b>12,410</b>	<b>100,321</b>

Public Lodging - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	343	290	319	262	170	94	127	1,605
02. Routine	7,038	4,504	3,955	4,014	2,517	1,525	1,765	25,318
03. Complaint Full	137	167	276	394	188	168	80	1,410
04. Complaint Partial	6	1	5	39	12	39	1	103
<b>Subtotal: Lodging</b>	<b>7,524</b>	<b>4,962</b>	<b>4,555</b>	<b>4,709</b>	<b>2,887</b>	<b>1,826</b>	<b>1,973</b>	<b>28,436</b>

Total - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	1,398	1,358	1,641	1,850	1,022	680	892	8,841
02. Routine	20,323	19,282	18,117	21,425	11,704	7,232	12,450	110,533
03. Complaint Full	732	1,324	1,679	1,714	1,205	720	1,032	8,406
04. Complaint Partial	47	4	12	453	179	273	9	977
<b>Subtotal</b>	<b>22,500</b>	<b>21,968</b>	<b>21,449</b>	<b>25,442</b>	<b>14,110</b>	<b>8,905</b>	<b>14,383</b>	<b>128,757</b>

Public Lodging and Food Service Establishments

## Inspections

**Table 7: Food and Lodging Callback Inspections**

Public Food Service - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	73	144	216	80	114	3	36	666
02. Routine	3,135	3,296	3,582	4,601	2,373	1,268	2,230	20,485
03. Complaint Full	260	410	639	638	557	285	451	3,240
04. Complaint Partial	6	0	2	71	26	41	1	147
<b>Subtotal: Food</b>	<b>3,474</b>	<b>3,850</b>	<b>4,439</b>	<b>5,390</b>	<b>3,070</b>	<b>1,597</b>	<b>2,718</b>	<b>24,538</b>
Public Lodging - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	12	28	37	15	6	2	15	115
02. Routine	613	356	404	658	304	157	222	2,714
03. Complaint Full	63	47	150	239	115	113	39	766
04. Complaint Partial	5	0	5	30	3	21	1	65
<b>Subtotal: Lodging</b>	<b>693</b>	<b>431</b>	<b>596</b>	<b>942</b>	<b>428</b>	<b>293</b>	<b>277</b>	<b>3,660</b>
Total - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
01. Licensing	85	172	253	95	120	5	51	781
02. Routine	3,748	3,652	3,986	5,259	2,677	1,425	2,452	23,199
03. Complaint Full	323	457	789	877	672	398	490	4,006
04. Complaint Partial	11	0	7	101	29	62	2	212
<b>Subtotal</b>	<b>4,167</b>	<b>4,281</b>	<b>5,035</b>	<b>6,332</b>	<b>3,498</b>	<b>1,890</b>	<b>2,995</b>	<b>28,198</b>

All - Inspections by District								
	1	2	3	4	5	6	7	Total
<b>Total Inspections</b>	<b>26,667</b>	<b>26,249</b>	<b>26,484</b>	<b>31,774</b>	<b>17,608</b>	<b>10,795</b>	<b>17,378</b>	<b>156,955</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2020

NOTES: Tables 6 & 7: Licensing, routine and complaint-full inspections are counted toward statutory requirement. Epidemiological inspections are usually recorded as routine inspections. For an accounting of temporary events, see Table 4.

**Public Lodging and Food Service Establishments  
Inspections**

**Table 8: Inspection Frequency and Performance**

Measure	Food Service	Lodging*	Apartments	Total
Active Licenses Requiring Inspection	56,920	4,928	19,380	81,228
Percent Change Since Last Fiscal Year	2.30%	2.05%	0.54%	1.86%
Estimated Number of Annual Inspections Required	93,989	9,634	19,380	123,003
Number Active Licenses Inspected Once	17,842	325	16,974	35,141
Number Active Licenses Inspected Twice	33,369	4,181	523	38,073
Number Active Licenses Inspected 3 Times	3,877	315	40	4,232
Number Active Licenses Inspected 4 or More Times	417	69	4	490
Number Active Licenses Not Inspected This Period	1,416	38	1,839	3,293
Percent Active Licenses Inspected Once	31.35%	6.59%	87.59%	43.26%
Percent Active Licenses Inspected Twice	58.62%	84.84%	2.70%	46.87%
Percent Active Licenses Inspected 3 Times	6.81%	6.39%	0.21%	5.21%
Percent Active Licenses Inspected 4 or More Times	0.73%	1.40%	0.02%	0.60%
Percent Active Licenses Not Inspected This Period	2.49%	0.77%	9.49%	4.05%
Number Active Licenses that Met or Exceeded Annual Requirement	53,736	4,677	17,541	75,954
Percent Active Licenses that Met or Exceeded Annual Requirement	<b>94.41%</b>	<b>94.91%</b>	<b>90.51%</b>	<b>93.51%</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2020

Note:\*Other than apartments and vacation rentals. For purpose of this table, the term “lodging” includes hotels, motels and bed & breakfast inns. Vacation rentals are inspected in response to complaints and are not included above. The number of active licenses may slightly different from Table 3 because of license processing accomplished since compiling the data for that table.

**Table 8A: Public Food Service Risk Level Inspection Requirements**

Risk-Based Category	Description	Inspections Required	License Count
Level 1	Temporary public food service establishments, Vending machines, Public food service establishments that: <ul style="list-style-type: none"> <li>Do not cook raw animal food; or</li> <li>Cook raw animal food, but do not cool any cooked/heated foods.</li> </ul>	1	16,877
Level 2	Public food service establishments that: <ul style="list-style-type: none"> <li>Cook raw animal food and cool any cooked/heated food; or</li> <li>Conduct a special process as defined in 3-502.11 or 3-502.12, 2009 FDA Food Code; or</li> <li>Serve a raw or undercooked animal food that requires a consumer advisory.</li> </ul>	2	39,784
Level 3	Public food service establishments that: <ul style="list-style-type: none"> <li>Have a history of non-compliance (the division has taken three or more disciplinary actions over a two-year period) or</li> <li>Serve a highly susceptible population (HSP).</li> </ul>	3	235
Level 4	Public food service establishments that have been identified by the Florida Department of Health in a confirmed foodborne illness.	4	25

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2020

Note: A public food service establishment’s inspection requirement is determined by its Risk Level.

Public Lodging and Food Service Establishments

**Food Violations**

**Table 9: Violations Found in Public Food Service Establishments**

Food Violations - Foodborne Illness Risk Factors and Public Health Interventions							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>01A</b> Food obtained from approved source	116	0	0	0	116	0.02%	0.001
<b>01B</b> Food safe and unadulterated; sound condition	10,665	24	8	0	10,697	1.78%	0.107
<b>01C</b> Shellstock tags; commingling	0	1,946	28	0	1,974	0.33%	0.020
<b>01D</b> Parasite destruction for raw/undercooked fish	479	23	0	0	502	0.08%	0.005
<b>02A</b> Consumer advisory on raw/undercooked oysters	0	312	0	0	312	0.05%	0.003
<b>02B</b> Consumer advisory on raw/undercooked animal foods	9	2,290	0	0	2,299	0.38%	0.023
<b>02C</b> Date marking ready-to-eat (RTE) potentially hazardous/time/temperature control for safety foods	1,571	12,918	0	0	14,489	2.41%	0.144
<b>03A</b> Receiving and holding PH/TCS foods cold	20,555	3	45	0	20,603	3.43%	0.205
<b>03B</b> Receiving and holding PH/TCS foods hot	6,049	0	0	0	6,049	1.01%	0.060
<b>03C</b> Cooking raw animal foods and plant foods; noncontinuous cooking of raw animal foods	144	144	0	0	288	0.05%	0.003
<b>03D</b> Cooling PH/TCS foods; proper cooling methods	2,492	2,156	0	0	4,648	0.77%	0.046
<b>03E</b> Reheating PH/TCS foods for hot holding	407	0	2	0	409	0.07%	0.004
<b>03F</b> Time as a Public Health Control	3,082	1,612	0	0	4,694	0.78%	0.047
<b>03G</b> Reduced oxygen packaging (ROP) and other Special Processes	274	17	0	0	291	0.05%	0.003
<b>07</b> Unwrapped or PH/TCS food not re-served	117	0	0	0	117	0.02%	0.001
<b>08A</b> Separating raw animal foods from: each other, RTE foods and unwashed produce	17,422	5	928	0	18,355	3.06%	0.183
<b>08B</b> Food protection during preparation, storage and display	1,237	310	28,558	0	30,105	5.01%	0.300
<b>09</b> Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	1,283	38	106	0	1,427	0.24%	0.014

Public Lodging and Food Service Establishments

**Food Violations**

**Table 9: Violations Found in Public Food Service Establishments Continued...**

Food Violations - Foodborne Illness Risk Factors and Public Health Interventions							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
11 Employee health knowledge; ill/symptomatic employee present	34	1,762	8	0	1,804	0.30%	0.018
12A Hands clean and washed properly; use of hand antiseptic if use of AOP	8,380	820	0	0	9,200	1.53%	0.092
12B Employee eating, drinking, tasting food, smoking	0	1	13,468	0	13,469	2.24%	0.134
22 Food-contact surfaces clean and sanitized	6,207	40,172	6,682	0	53,061	8.83%	0.529
31A Handwash sink(s) installed, accessible, not used for other purposes	0	20,862	0	0	20,862	3.47%	0.208
31B Handwashing supplies and handwash sign provided	0	18,139	6,884	0	25,023	4.17%	0.249
32 Bathrooms	0	102	5,000	0	5,102	0.85%	0.051
41 Chemicals/toxic substances	9,449	6,749	135	0	16,333	2.72%	0.163
53A Food manager certification; knowledge/active managerial control (except employee health)	0	7,291	0	0	7,291	1.21%	0.073
53B State approved food handler training; employee duty specific training/knowledge	0	12,758	0	0	12,758	2.12%	0.127
<b>Subtotal: 1. Foodborne Illness Risk Factors and Public Health Interventions</b>	<b>89,972</b>	<b>130,454</b>	<b>61,852</b>	<b>0</b>	<b>282,278</b>	<b>46.99%</b>	<b>2.814</b>
Food Violations - Good Retail Practices							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
01 Food at proper temperature (manually entered/scanned)	0	0	0	0	0	0.00%	0.000
02D Food items properly labeled; original container	27	277	8,060	0	8,364	1.39%	
04 Facilities to maintain PH/TCS foods at the proper temperature	0	41	0	0	41	0.01%	0.000
05 Food and food equipment thermometers provided and accurate	10	3,625	3,403	0	7,038	1.17%	0.070
06 PH/TCS foods properly thawed	0	0	4,017	0	4,017	0.67%	0.040



Public Lodging and Food Service Establishments

**Food Violations**

**Table 9: Violations Found in Public Food Service Establishments Continued...**

Food Violations - Good Retail Practices							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>08</b> Food protection/cross-contamination (manually entered/scanned)	0	0	0	0	0	0.00%	0.000
<b>10</b> In use food dispensing utensils properly stored	348	0	18,871	0	19,219	3.20%	0.192
<b>12</b> Hand washing, hygiene, alternative operation plan (manually entered/scanned)	0	0	0	0	0	0.00%	0.000
<b>13</b> Clean clothes; hair restraints; jewelry; painted/artificial fingernails	0	296	9,646	0	9,942	1.66%	0.099
<b>14</b> Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located	666	1,825	47,988	0	50,479	8.40%	0.503
<b>16</b> Dishwashing facilities; chemical test kit(s); gauges	23	7,019	9,249	0	16,291	2.71%	0.162
<b>21</b> Wiping cloths; clean and soiled linens; laundry facilities	0	0	18,237	0	18,237	3.04%	0.182
<b>23</b> Non-food contact surfaces clean	2	0	34,785	0	34,787	5.79%	0.347
<b>24</b> Storage/handling of clean equipment, utensils; air drying	0	0	11,872	0	11,872	1.98%	0.118
<b>25</b> Single-service and single-use items	4	0	10,432	0	10,436	1.74%	0.104
<b>27</b> Water source safe, hot (100F) and cold under pressure	77	5,396	375	0	5,848	0.97%	0.058
<b>28</b> Sewage and waste water disposed properly	427	37	199	0	663	0.11%	0.007
<b>29</b> Plumbing installed and maintained; mop sink; water filters; backflow prevention	7,280	665	10,951	0	18,896	3.15%	0.188
<b>31</b> Toilet and handwashing facilities, number, convenient, designed, installed	0	0	0	0	0	0.00%	0.000
<b>33</b> Garbage and refuse; premises maintained	0	0	7,400	0	7,400	1.23%	0.074
<b>34</b> Outside storage area clean, enclosure properly constructed	0	0	0	0	0	0.00%	0.000

Public Lodging and Food Service Establishments

**Food Violations**

**Table 9: Violations Found in Public Food Service Establishments Continued...**

Food Violations - Good Retail Practices							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>35A</b> No presence or breeding of insects/rodents/pests; no live animals	5,420	133	1,957	0	7,510	1.25%	0.075
<b>35B</b> Outer openings protected from insects/pests, rodent proof	0	0	4,819	0	4,819	0.80%	0.048
<b>36</b> Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	0	0	52,965	0	52,965	8.82%	0.528
<b>38</b> Lighting provided as required; fixtures shielded or bulbs protected	0	0	4,218	0	4,218	0.70%	0.042
<b>39</b> Rooms and equipment - vented as required	0	0	0	0	0	0.00%	0.000
<b>40</b> Employee personal belongings	0	0	7,982	0	7,982	1.33%	0.080
<b>42</b> Cleaning and maintenance equipment	0	0	5,026	0	5,026	0.84%	0.050
<b>43</b> Complete separation from living/sleeping area/private premise; kitchen restricted - no unauthorized personnel	1	73	21	0	95	0.02%	0.001
<b>50</b> Current license, properly displayed	481	0	2,978	0	3,459	0.58%	0.034
<b>51</b> Other conditions sanitary and safe operation	0	1,068	7,061	6	8,129	1.35%	0.081
<b>52</b> Misrepresentation; misbranding	0	262	30	0	292	0.05%	0.003
<b>54</b> Florida Clean Indoor Air Act Compliance	0	0	0	0	0	0.00%	0.000
<b>55</b> Automatic Gratuity Notice	0	0	1	0	1	0.00%	0.000
<b>Subtotal: 2. Food Violations - Good Retail Practices</b>	<b>14,766</b>	<b>20,717</b>	<b>282,543</b>	<b>6</b>	<b>318,026</b>	<b>52.94%</b>	<b>3.170</b>

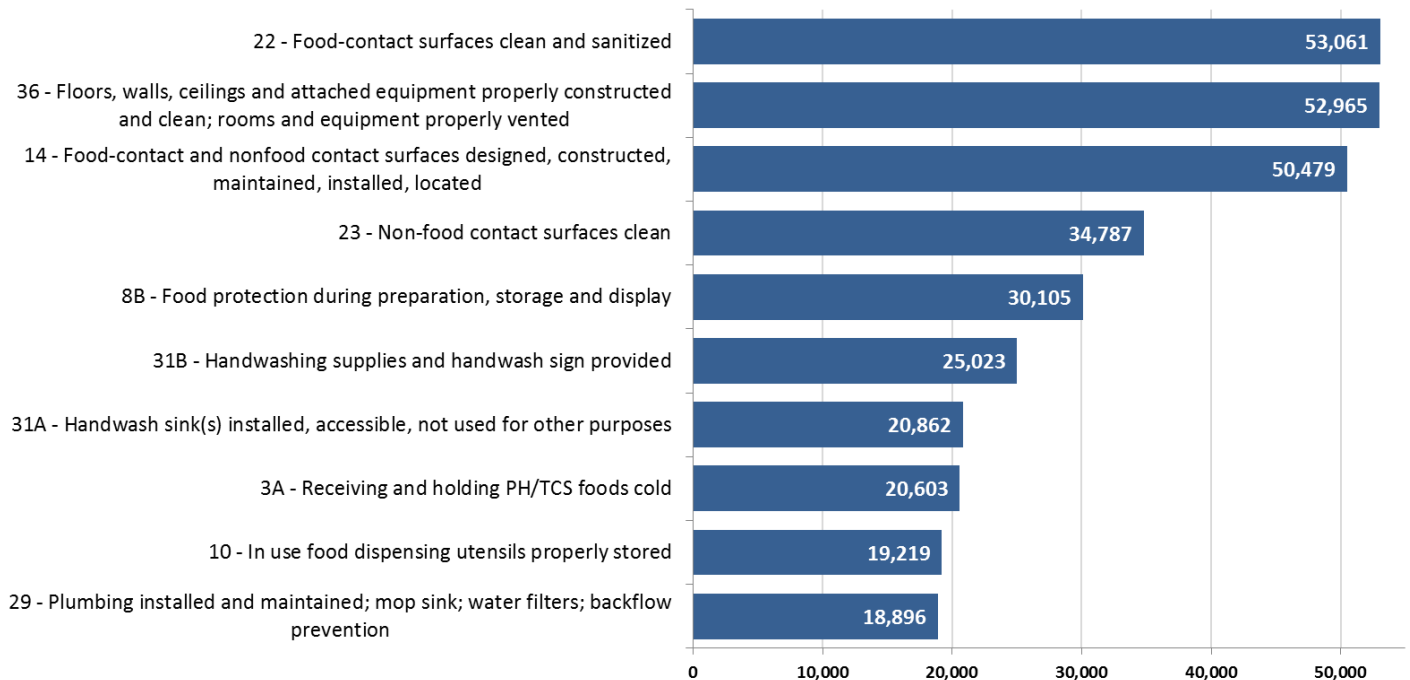
Public Lodging and Food Service Establishments

**Food Violations**

**Table 9: Violations Found in Public Food Service Establishments Continued...**

Fire Violations - For Reporting Purposes Only							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
35B-02 Doors required to swing in the direction of egress travel	0	0	415	0	415	0.07%	0.004
45 Fire extinguishing equipment	0	0	0	666	0	0.00%	0.000
46 Exits not blocked or locked	0	0	0	416	0	0.00%	0.000
47 Electrical wiring/outlets in good repair	0	0	0	128	0	0.00%	0.000
48 Gas appliances; boiler certificate current/posted	0	0	0	520	0	0.00%	0.000
49 Flammable/combustible materials	0	0	0	83	0	0.00%	0.000
<b>Subtotal: 3. Fire Violations (Reporting Only)</b>	<b>0</b>	<b>0</b>	<b>415</b>	<b>1,813</b>	<b>415</b>	<b>0.07%</b>	<b>0.004</b>
Violation Totals							
	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>Grand Total</b>	<b>104,738</b>	<b>151,171</b>	<b>344,810</b>	<b>1,819</b>	<b>600,719</b>	<b>100.00%</b>	<b>5.988</b>
<b>Average Per Inspection</b>	<b>1.04</b>	<b>1.51</b>	<b>3.44</b>	<b>0.02</b>	<b>5.99</b>		
<b>Number of Inspections:</b>	<b>100,323</b>						

**Figure 3: Top 10 Violations Found in Public Food Establishments**



Public Lodging and Food Service Establishments

## Lodging Violations

**Table 10: Violations Found in Public Lodging Establishments**

Lodging Violations							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
05 Safety: Hearing impaired smoke detectors	730	0	0	0	730	1.54%	0.026
08 Safety: Boiler, boiler room	79	0	0	0	79	0.17%	0.003
09 Safety: Lighting: public, guest rooms	0	0	118	0	118	0.25%	0.004
10 Safety: Adequate heating	5	0	0	0	5	0.01%	0.000
11 Safety: Appliances properly installed; maintained	0	0	561	0	561	1.18%	0.020
12-04 Safety: Balcony: railing with greater than 4 inch opening	3,240	0	0	0	3,240	6.83%	0.114
13 Safety: Building repair	0	0	7,403	0	7,403	15.61%	0.261
14 Safety: Proper locking devices	169	0	0	0	169	0.36%	0.006
15 Sanitation: Bathrooms: public, guest, supplies	0	0	917	0	917	1.93%	0.032
16 Sanitation: Water source safe; hot/cold provided	106	0	0	0	106	0.22%	0.004
17 Sanitation: Bedding: bed linens, towels	0	0	1,444	0	1,444	3.05%	0.051
19 Sanitation: Plumbing	3,585	32	289	0	3,906	8.24%	0.138
20 Sanitation: Ventilation	0	0	335	0	335	0.71%	0.012
21 Sanitation: Toxics: storage, use	189	680	0	0	869	1.83%	0.031
22 Sanitation: Ice protection	1,176	0	0	0	1,176	2.48%	0.041
23 Sanitation: Glassware; tableware; utensils sanitized	444	24	218	0	686	1.45%	0.024
24 Sanitation: Vermin control	1,762	0	0	0	1,762	3.72%	0.062
25 Sanitation: Premises maintained	0	0	6,952	0	6,952	14.66%	0.245
26 Sanitation: Garbage and refuse disposal	0	0	10,384	0	10,384	21.90%	0.366
27 Sanitation: Sewage and waste water disposal	62	0	20	0	82	0.17%	0.003

Public Lodging and Food Service Establishments

**Lodging Violations**

**Table 10: Violations Found in Public Lodging Establishments Continued...**

Lodging Violations							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
32 Consumer Protection: Security deposit	0	0	0	0	0	0.00%	0.000
33 Consumer Protection: Unethical business practices; Overbooking	0	0	0	0	0	0.00%	0.000
34 Consumer Protection: Licensee Criminal Conduct	0	0	1	0	1	0.00%	0.000
35 Consumer Protection: Florida Clean Indoor Air Act	0	0	3	0	3	0.01%	0.000
36 Consumer Protection: Telephone surcharge posted	0	0	267	0	267	0.56%	0.009
37 Consumer Protection: Guest register	0	0	20	0	20	0.04%	0.001
38 General: Current license: displayed, available upon request	2,454	0	892	0	3,346	7.06%	0.118
39 General: Housekeeping	0	0	1,512	0	1,512	3.19%	0.053
40 General: Other conditions: safe, sanitary	17	0	18	1	35	0.07%	0.001
<b>Subtotal: 1. Lodging Violations</b>	<b>14,018</b>	<b>736</b>	<b>31,354</b>	<b>1</b>	<b>46,108</b>	<b>97.24%</b>	<b>1.626</b>
Fire Violations - For Reporting Purposes Only							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
01 Safety: Fire extinguishers	0	0	0	1,096	0	0.00%	0.000
02 Safety: Fire hazards	1,311	0	0	87	1,311	2.76%	0.046
03 Safety: Fire Sprinkler system	0	0	0	13	0	0.00%	0.000
04 Safety: Smoke detectors; fire alarm systems	0	0	0	737	0	0.00%	0.000
05 Safety: Hearing impaired smoke detectors	0	0	0	48	0	0.00%	0.000
06 Safety: Exits obstructed	0	0	0	80	0	0.00%	0.000
07 Safety: Electrical wiring in good repair	0	0	0	93	0	0.00%	0.000
08-03 Safety: Boiler certificate	0	0	0	544	0	0.00%	0.000
11 Safety: Appliances properly installed; maintained	0	0	0	18	0	0.00%	0.000
<b>Subtotal: 2. Fire Violations (Reporting Only)</b>	<b>1,311</b>	<b>0</b>	<b>0</b>	<b>2,716</b>	<b>1,311</b>	<b>2.76%</b>	<b>0.046</b>

Public Lodging and Food Service Establishments

## Lodging Violations

Table 10: Violations Found in Public Lodging Establishments Continued...

Violation Totals							
	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
Grand Total	15,329	736	31,354	2,717	47,419	100.00%	1.672
Average Per Inspection	0.54	0.03	1.11	0.10	1.67		
Number of Inspections:	28,362						

Figure 4: Top 10 Violations Found in Public Lodging Establishments

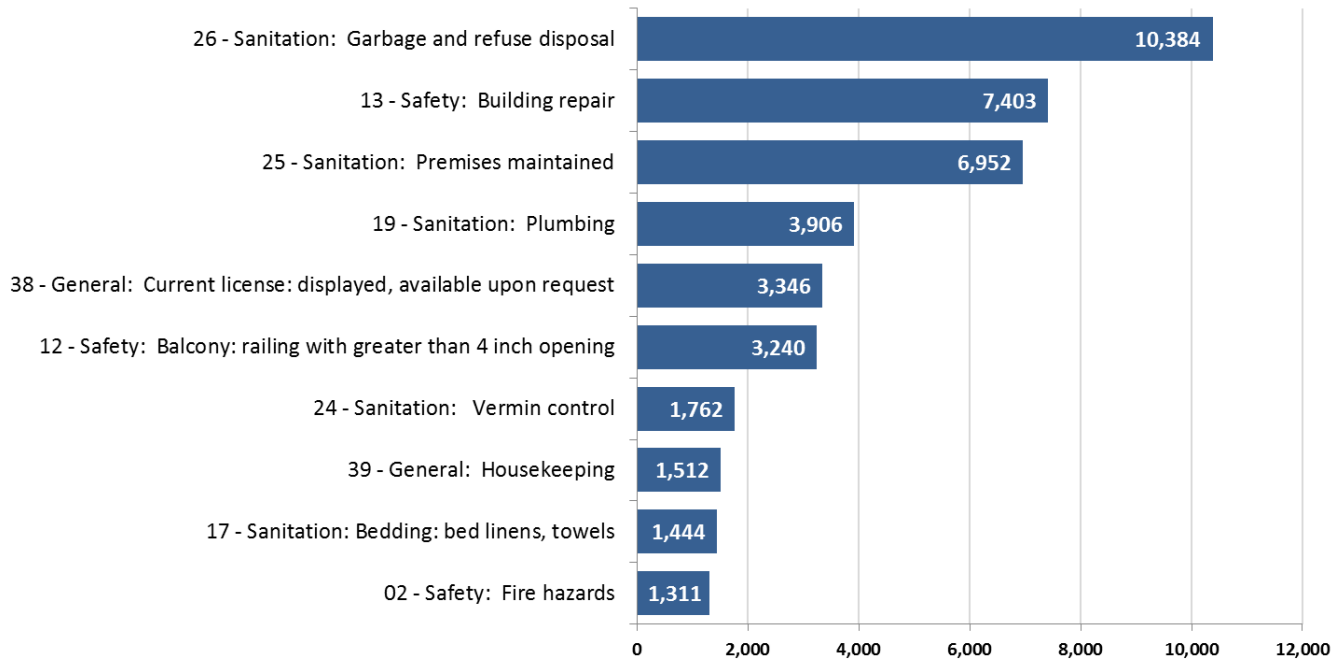
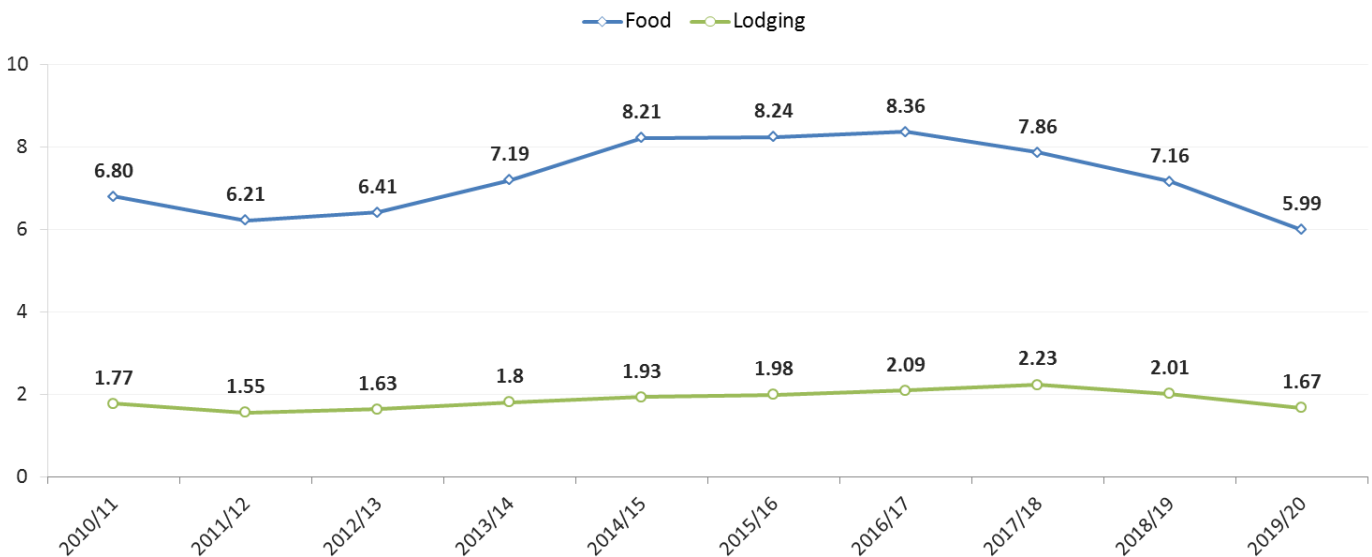


Figure 5: 10 Year History - Average Number of Violations per Inspection



## Consumer Complaints

**Table 11: Complaint Activity**

Disposition	District								Total
	Other	1	2	3	4	5	6	7	
<b>Foodborne Illness</b>									
Confirmed *	0	19	10	88	2	8	8	7	<b>142</b>
Handled by Phone	0	0	0	1	1	1	0	0	<b>3</b>
Not Observed	4	76	255	356	9	259	63	161	<b>1,183</b>
Other	5	78	17	14	280	19	104	22	<b>539</b>
<b>FBI - Subtotal</b>	<b>9</b>	<b>173</b>	<b>282</b>	<b>459</b>	<b>292</b>	<b>287</b>	<b>175</b>	<b>190</b>	<b>1,867</b>
<b>Food Service</b>									
Confirmed	6	135	236	486	157	477	261	200	<b>1,958</b>
Handled by Phone	6	29	36	187	10	5	24	81	<b>378</b>
Not Observed	23	340	739	1109	1072	978	592	693	<b>5,546</b>
Other	56	104	100	281	782	159	122	210	<b>1,814</b>
<b>Food - Subtotal</b>	<b>91</b>	<b>608</b>	<b>1,111</b>	<b>2,063</b>	<b>2,021</b>	<b>1,619</b>	<b>999</b>	<b>1184</b>	<b>9,696</b>
<b>Lodging - Apartments</b>									
Confirmed	1	32	8	39	11	50	46	10	<b>197</b>
Handled by Phone	0	1	3	1	1	0	3	0	<b>9</b>
Not Observed	0	37	31	56	50	49	30	5	<b>258</b>
Other	0	27	19	43	80	48	36	19	<b>272</b>
<b>Apartment - Subtotal</b>	<b>1</b>	<b>97</b>	<b>61</b>	<b>139</b>	<b>142</b>	<b>147</b>	<b>115</b>	<b>34</b>	<b>736</b>
<b>Lodging - Hotels, Motels and Bed &amp; Breakfasts</b>									
Confirmed	0	24	23	103	27	89	81	11	<b>358</b>
Handled by Phone	0	1	1	3	4	0	4	1	<b>14</b>
Not Observed	0	44	103	170	223	152	120	42	<b>854</b>
Other	0	35	13	46	156	31	25	18	<b>324</b>
<b>Lodging - Subtotal</b>	<b>0</b>	<b>104</b>	<b>140</b>	<b>322</b>	<b>410</b>	<b>272</b>	<b>230</b>	<b>72</b>	<b>1,550</b>
<b>Lodging – Vacation Rentals</b>									
Confirmed	0	4	2	0	7	16	8	1	<b>38</b>
Handled by Phone	31	4	51	55	7	0	179	68	<b>395</b>
Handled by Letter/Email	14	4	3	67	34	22	49	50	<b>243</b>
Not Observed	3	6	22	13	32	38	27	7	<b>148</b>
Other	40	9	43	56	170	74	89	86	<b>567</b>
<b>Vacation Rentals - Subtotal</b>	<b>88</b>	<b>27</b>	<b>121</b>	<b>191</b>	<b>250</b>	<b>150</b>	<b>352</b>	<b>212</b>	<b>1391</b>
<b>Grand Total</b>	<b>189</b>	<b>1009</b>	<b>1,715</b>	<b>3,174</b>	<b>3,115</b>	<b>2,475</b>	<b>1,871</b>	<b>1,692</b>	<b>15,240</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 8/16/2020.

NOTE: \*Disposition is based on inspection violations, not epidemiological outcomes. Confirmed and Not Observed denotes that the division followed up with an inspection and was able to provide a clear complaint disposition. Disposition "Other" includes inspections where the complaint disposition was unclear and all other follow-ups other than phone calls, including letters, e-mails, referrals to other agencies and not recorded, possibly due to an open investigation

## Compliance

**Table 12: Compliance Activity**

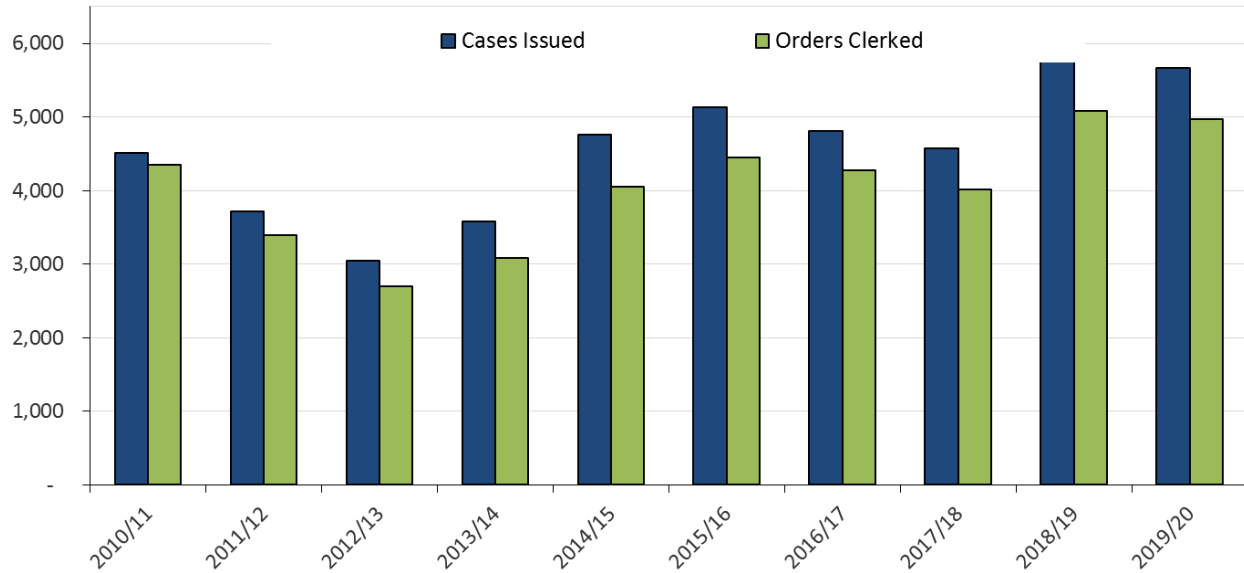
COMPLIANCE ACTIVITY	FOOD SERVICE	LODGING	ELEVATORS	TOTAL
Cases issued	3,564	360	1,744	5,668
1st offender	2,732	326	1,301	4,359
2nd offender	614	30	318	962
3rd offender	171	3	80	254
4th or higher offender	47	1	45	93
<b>Settlement Officers</b>				
Settled	2,526	147	521	3,194
Dismissed/Closed	305	103	0	408
Final Orders on Waiver	331	33	987	1,351
Sent to Office of General Counsel	236	17	113	366
Total processed by division	3,398	300	1,621	5,319
<b>Agency Clerk</b>				
Orders Clerked	3,130	202	1,640	4,972
<b>Office of General Counsel</b>				
Informal Hearings				280
Formal Hearings				0
Dismissed/Closed				122
Stipulation & Consent Orders				318
Final Orders				15
<b>Actions</b>				
Suspensions	51	0	0	51
Revocations	0	0	0	0
Fines assessed	\$1,177,420	\$55,190	\$501,950	\$1,734,560
Average fine assessed	\$394	\$290	\$321	\$376
Median fine assessed	\$400	\$200	\$250	\$300
Lowest fine assessed	\$75	\$100	\$100	\$75
Highest fine assessed	\$3,800	\$1,600	\$1,000	\$3,800
Most frequent fine assessed	\$400	\$200	\$250	\$400
Fines collected	\$1,107,864	\$47,172	\$528,944	\$1,683,980

SOURCE: DBPR Versa: Regulation Single Licensing System 07.01.2020 and OGC



## Compliance

**Figure 6: 10 Year History - Compliance Activity Comparison**



## Elevators

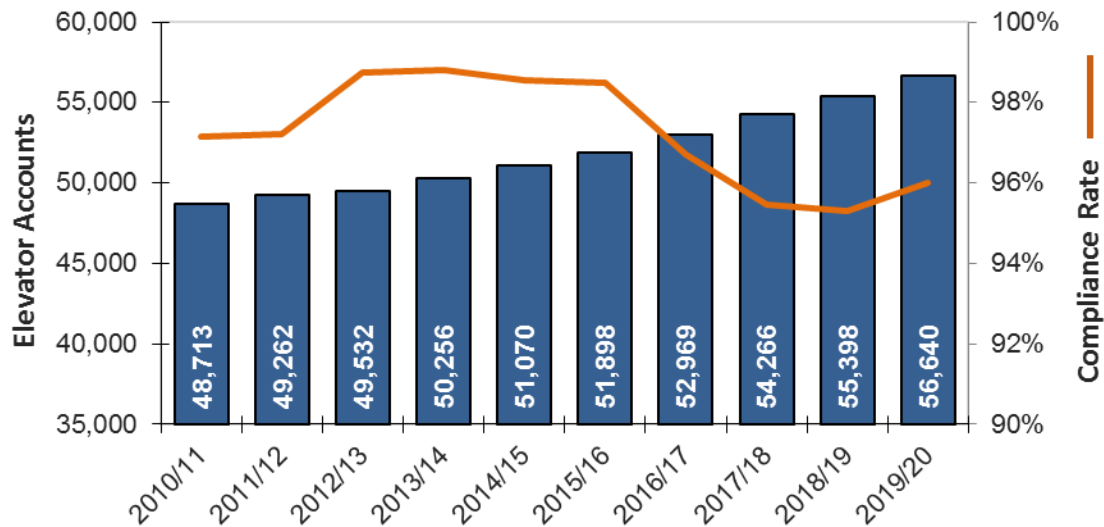
**Table 13: Elevator Accounts - End of FY 2019-20**

Elevator Type	Current	% Current	Delinquent	% Delinquent	Total	Permits	Sealed	Special Sealed	Total
Traction Passenger	13,147	96.46%	482	3.54%	13,629	995	93	80	14,797
Hydraulic Passenger	35,300	96.54%	1,265	3.46%	36,565	638	295	232	37,730
Traction Freight	379	92.89%	29	7.11%	408	10	39	39	496
Hydraulic Freight	635	96.50%	23	3.50%	658	11	24	46	739
Hand Power Passenger	3	60.00%	2	40.00%	5	1	0	1	7
Hand Power Freight	1	50.00%	1	50.00%	2	0	8	4	14
Moving Walk	46	100.00%	0	0.00%	46	4	0	0	50
Inclined Lift	36	92.31%	3	7.69%	39	8	0	0	47
Limited Use Limited Application	391	92.22%	33	7.78%	424	37	14	8	483
Dumbwaiter	320	90.14%	35	9.86%	355	4	244	49	652
Escalator	1,124	94.37%	67	5.63%	1,191	49	53	39	1,332
Sidewalk Elevator	2	100.00%	0	0.00%	2	0	4	0	6
Material Lift, Dumbwaiter, ATD	10	90.91%	1	9.09%	11	3	1	0	15
Special Purpose Personnel Elevator	82	93.18%	6	6.82%	88	0	11	0	99
Inclined Stairway Chair Lift	43	86.00%	7	14.00%	50	7	15	0	72
Inclined & Vertical Wheelchair Lift	2,858	90.39%	304	9.61%	3,162	142	203	94	3,601
Rack and Pinion/Screw Column	5	100.00%	0	0.00%	5	4	0	0	9
<b>Total</b>	<b>54,382</b>	<b>96.01%</b>	<b>2,258</b>	<b>3.99%</b>	<b>56,640</b>	<b>1,913</b>	<b>1,004</b>	<b>592</b>	<b>60,149</b>

SOURCE: DBPR Versa: Regulation Single Licensing System 07.01.2020

## Elevators

**Figure 7: 10 Year History - Active Elevator Accounts and Licensing Compliance Rate**



**Table 14: 10 Year History - Elevator Professional Credential Accounts**

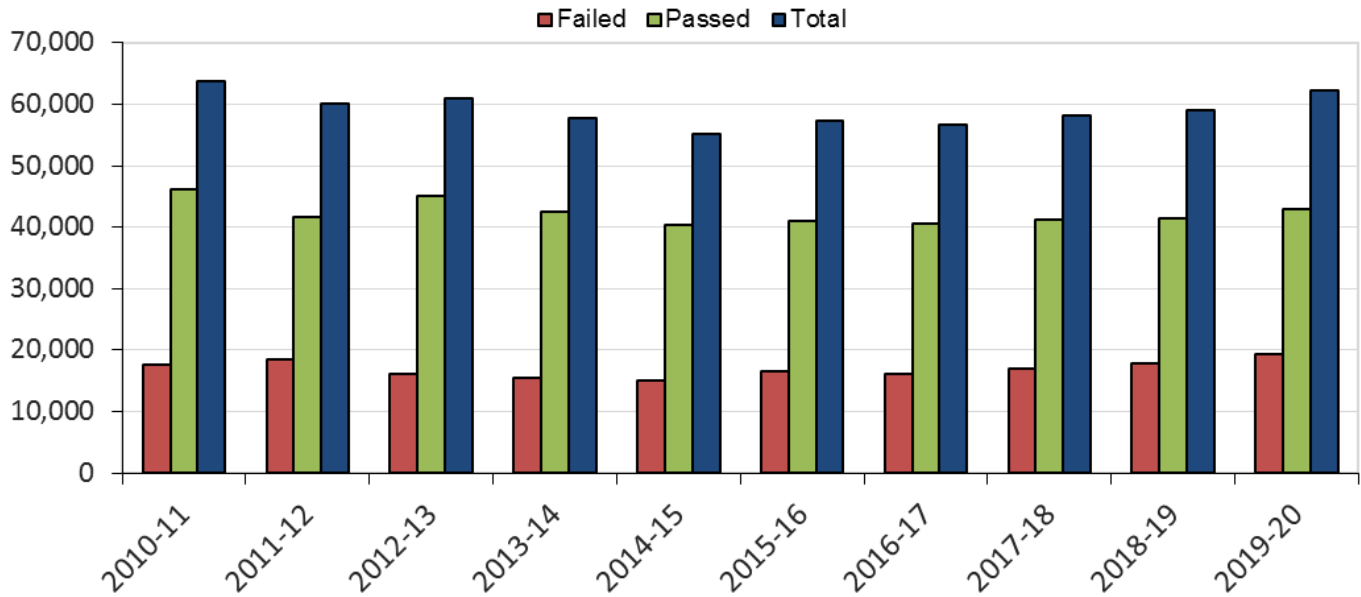
License Type	2011-12	2012-13	2013-14	2014-15	2015-16	2016-17	2017-18	2018-19	2019-20
Registered Elevator Companies	300	288	286	275	302	332	356	377	410
Certified Elevator Inspectors	364	360	351	332	350	379	417	456	498
Certified Elevator Technicians	1,589	1,562	1,525	1,645	1,650	1,636	1,601	1,788	1,877
Certificates of Competency	1,916	1,734	1,763	1,810	1,797	1,797	1,868	1,926	2,047

**Table 15: Elevator Inspections Performed by Inspection Type**

Inspection Type	Failed	Passed	Total
Administrative Only	0	0	0
Comp Monitoring	69	72	141
Accident	17	38	55
Alteration/Acceptance	44	1,500	1,544
Callback	1,855	12,312	14,167
Complaint	208	263	471
Construction	833	94	927
Industry Oversight/Audit	247	419	666
Initial Acceptance	3	1,592	1,595
Routine	15,893	25,861	41,754
Temporary Operation Inspection	60	712	772
Two Stop	54	26	80
<b>Total</b>	<b>19,283</b>	<b>42,889</b>	<b>62,172</b>

## Elevators

**Figure 8: Historical Comparison of Elevator Inspections**



**Table 16: 10 Year History - Elevator Accidents**

ELEVATOR TYPE	2010-11	2011-12	2012-13	2013-14	2014-15	2015-16	2016-17	2017-18	2018-19	2019-20	Total	% Total
Dumbwaiter	0	1	0	0	0	0	0	0	0	0	1	0.0%
Escalator	236	234	268	183	298	288	257	342	404	354	2,864	55.8%
Hydraulic Freight	5	0	2	3	2	2	3	2	2	0	21	0.4%
Hydraulic Passenger	44	33	31	20	19	18	10	36	67	49	327	6.4%
Inclined Lift (stair)	0	0	0	0	1	0	0	0	0	0	1	0.0%
Inclined Wheel	0	0	1	0	0	0	1	1	0	1	4	0.1%
Limited Use	0	1	1	1	0	0	0	0	0	0	3	0.1%
Moving Walk	91	91	116	64	136	187	87	140	213	233	1,358	26.5%
Special Purpose	0	0	0	0	0	0	1	0	0	0	1	0.0%
Traction Freight	0	1	0	0	0	0	0	1	0	0	2	0.0%
Traction Passenger	37	51	44	30	42	35	42	81	101	86	549	10.7%
<b>Total</b>	<b>413</b>	<b>412</b>	<b>463</b>	<b>301</b>	<b>498</b>	<b>530</b>	<b>401</b>	<b>603</b>	<b>787</b>	<b>723</b>	<b>5,131</b>	<b>100.0%</b>

SOURCE: DBPR Versa: Regulation Single Licensing System FY2011-2020

--- End of Fiscal Year 2019-20 Report ---