

2020/21  
**ANNUAL REPORT**  
DIVISION OF HOTELS & RESTAURANTS

**Ron DeSantis**

*Governor*

**Julie I. Brown**

*Secretary*

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2601 Blair Stone Road  
Tallahassee, Florida 32399



**Julie I. Brown**, Secretary

**Ron DeSantis**, Governor

Dear Friends:

As I reflect on Fiscal Year 2020-21, I have profound admiration for our regulated businesses and their perseverance in facing new challenges, especially those within the hospitality and tourism industries. In a changing landscape shaped by the effects of a worldwide pandemic, Florida's open business environment has invited businesses, both big and small, to adapt, innovate, and find new ways to offer their services and products. In many cases, these innovations and the determination of business owners have welcomed thriving business success stories throughout our state.

As Secretary of DBPR, it has been my focus to ensure that our agency is doing all we can to support our hospitality and tourism industries during this time, with particular emphasis on customer service, technological advancements, sensible policies and fair regulation. In that regard, our Division of Hotels and Restaurants team has been at the forefront of this effort, providing quality inspections that ensure Florida's food and lodging establishments continue to operate at a high standard, as well as by developing new online license maintenance tools and other customer service improvements that have been thoughtfully designed to benefit our licensees.

Florida's recovery is well underway, and indicators of this incredible momentum are reflected in the highlights featured in this report. The overall number of food and lodging establishments in our state grew during the last year, including significant growth among vacation rental lodging establishments. The success of these small businesses depends upon the health of our travel and tourism economies, and their ability to sustain and expand during the last year offers encouraging signs for the future of Florida's hospitality industries.

As always, we welcome feedback on how we are doing and how we can continue to improve our services at the Department. Our team is committed to listening and developing solutions that mutually benefit our licensed establishments and the customers they serve. I look forward to hearing from you and appreciate your shared interest in ensuring the continued success of our state's vibrant food and lodging markets.

Warm regards,



Julie I. Brown

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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 353 positions to provide program services and an operating budget of \$26,530,995. During this period, the division:

- Conducted a total of 135,655 public food service and lodging establishment inspections to ensure sanitation and safety standards (tables 6 -7, page 10-11);
- Performed 98% of the statutorily required inspections for public food service, 97% for transient lodging establishments and nearly 99% for apartments (table 8, page 12);
- Cited a total of 647,465 violations of sanitary standards in public food service and lodging establishments (see tables on pages 13-20); and
- Identified 169,139 violations that were corrected on site and 33,846 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 2020-2021 the Bureau of Sanitation and Safety Inspections (BSSI) accomplished 165,620 inspection activities of the 111,762 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.

In February of 2021, Florida hosted Super Bowl LV at Raymond James Stadium in Tampa. Several NFL sanctioned events as well as local affairs were held in various locations in the Tampa area. Division inspectors conducted numerous inspections to ensure food and lodging safety during this national event.

**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 2020-21, OPQ facilitated 9,652 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 8,199 and reviewed 8,151 plans in fiscal year 2020-2021.

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, updating business systems and technical coordination. Field Services manages the division's mobile inspection programs, publishes 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 111,762 public food and lodging establishments and 57,846 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. This office continues to emphasize compliance in keeping with the division's mission which 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 encompass 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 10 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.

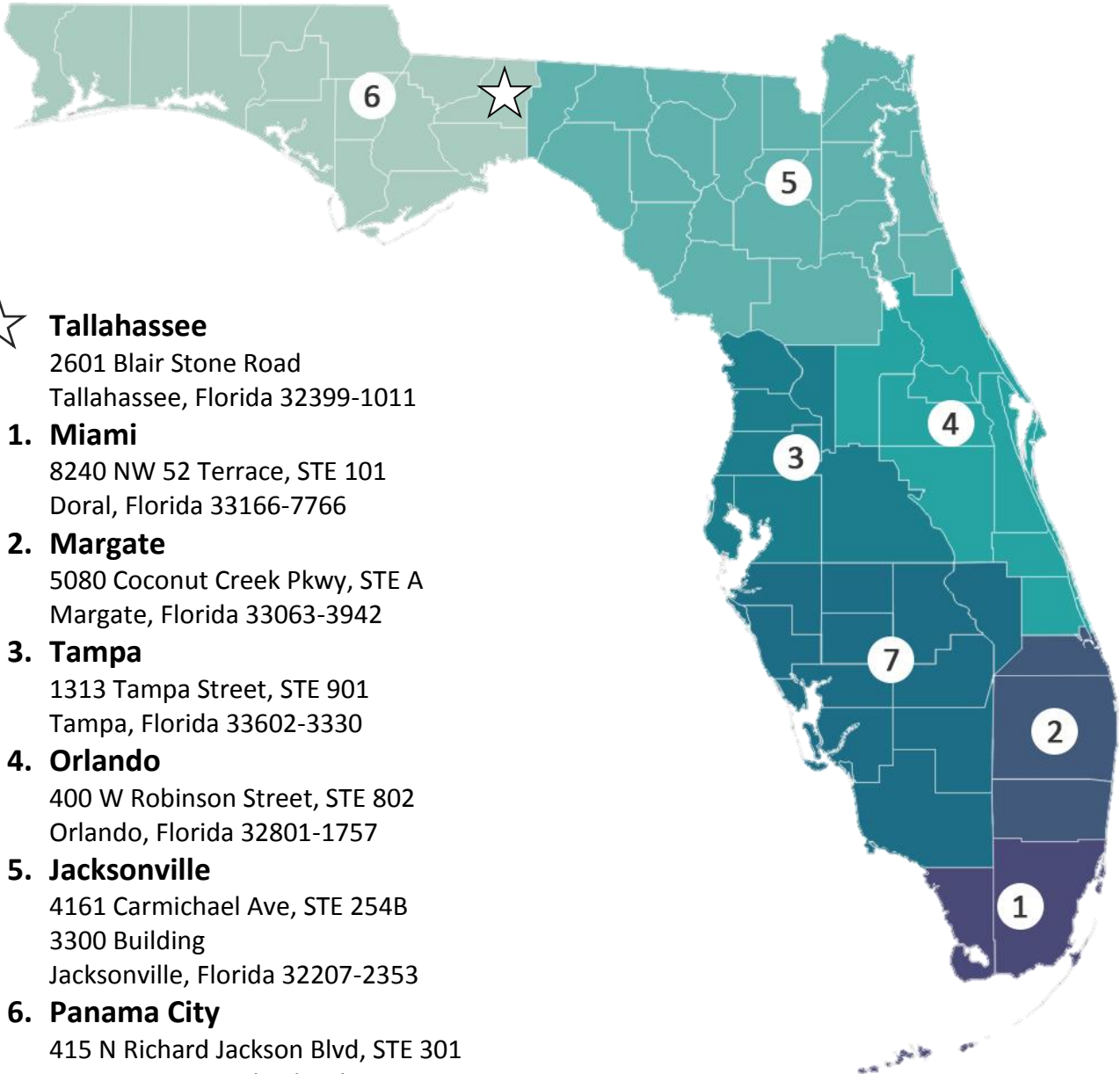
The program enforces the national standards of the American Society of Mechanical Engineers' (ASME) Safety Code for Elevators and Escalators (A17.1, A17.3 and A18.1), the state standard Florida Elevator Safety Code, Chapter 399, Florida Statutes, Chapter 61C-5, Florida Administrative Code, and Chapter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

Florida's elevator safety program achieved 95% 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 95% 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 61,304 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



Public Lodging and Food Service Establishments

**Plan Review**

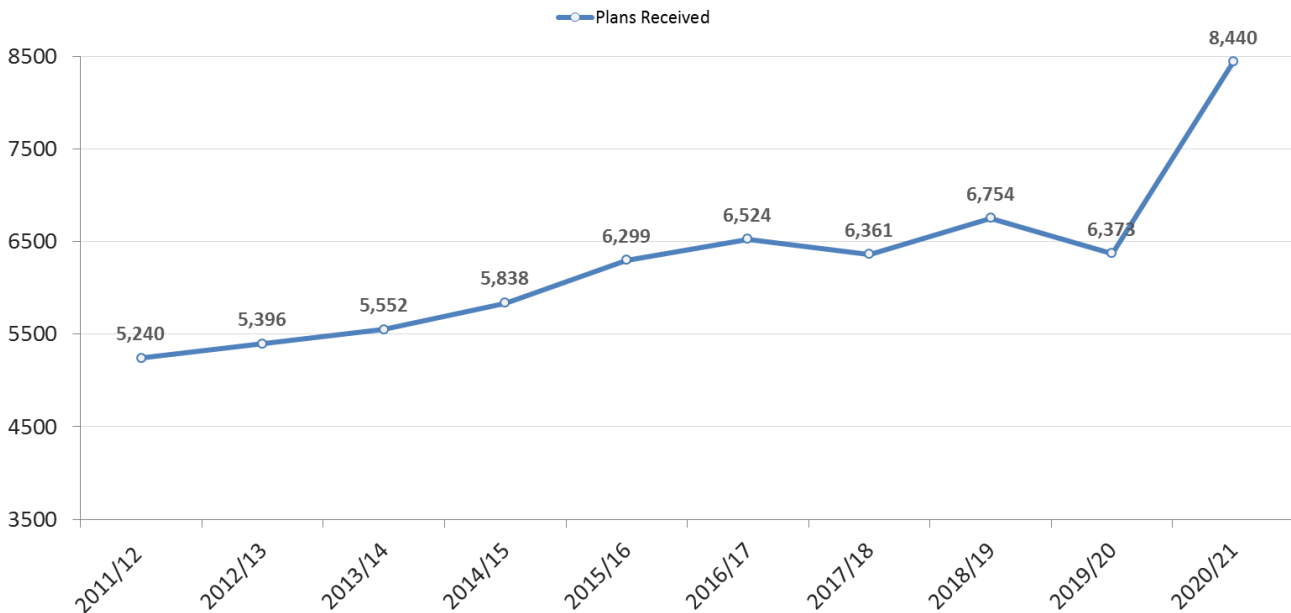
**Table 1: Number of Plan Reviews Submitted by Type**

District	New	Change Owner	Remodel	Total
1	1,039	104	128	1,271
2	865	167	131	1,163
3	1,364	156	167	1,687
4	1,411	171	213	1,795
5	824	104	143	1,071
6	537	54	61	652
7	653	67	81	801
<b>Total</b>	<b>6,693</b>	<b>823</b>	<b>924</b>	<b>8,440</b>

**Table 2: Number of Variances Processed**

District	Routine	Emergency	Total
1	5	6	11
2	2	5	7
3	3	4	7
4	8	13	21
5	1	1	2
6	0	0	0
7	2	0	2
<b>Total</b>	<b>21</b>	<b>29</b>	<b>50</b>

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



SOURCE: Plan Review Database

Public Lodging and Food Service Establishments

## Licensing

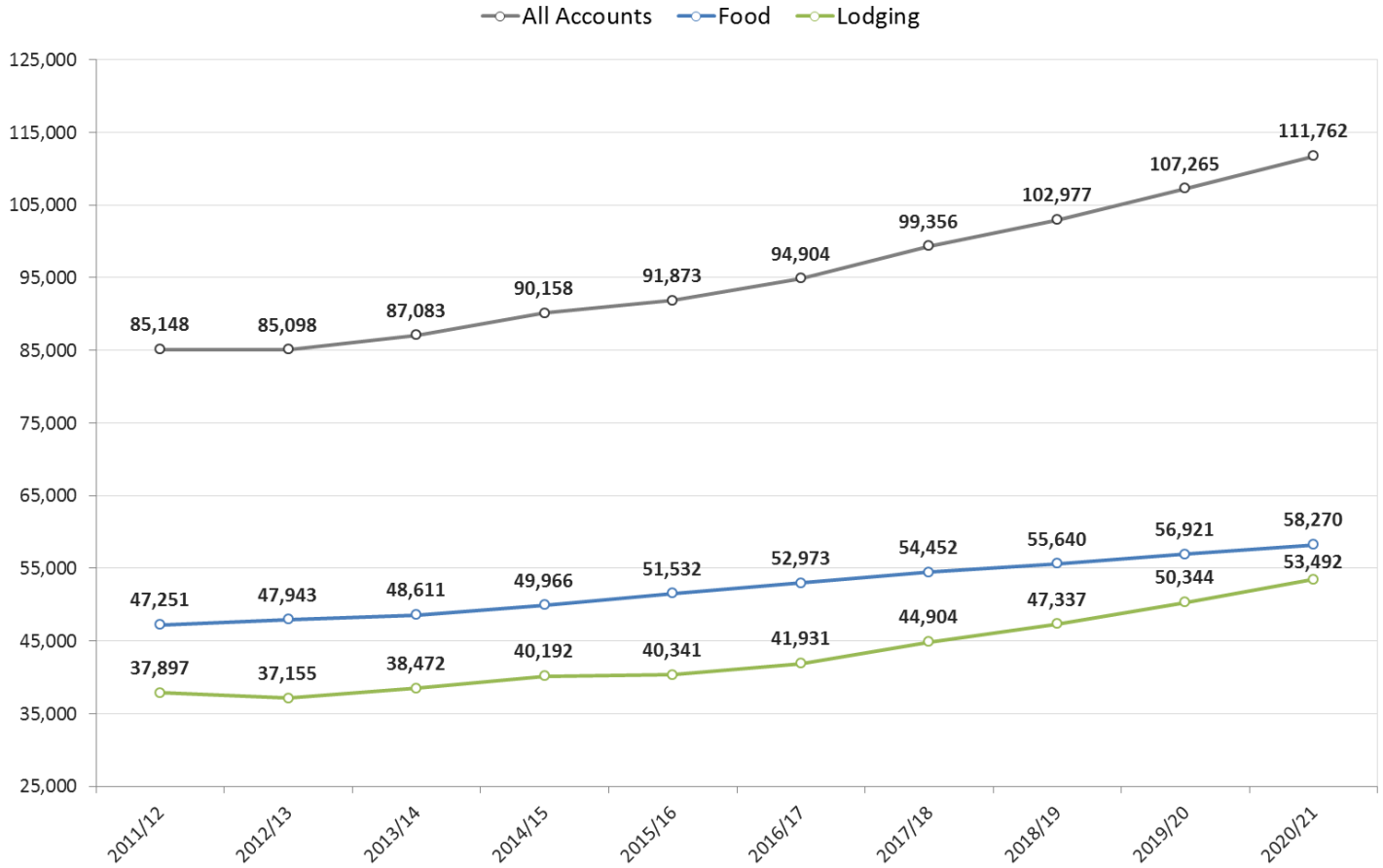
**Table 3: Public Lodging and Food Service Establishment License Accounts - End of FY 2020-21**

Establishment Type	District							Total
	1	2	3	4	5	6	7	
<b>Public Lodging Establishments</b>								
Hotels	506	296	321	465	253	188	209	2,238
Motels	245	324	461	497	316	285	318	2,446
Nontransient Apartments	5,662	3,571	2,770	2,507	1,606	1,101	900	18,117
Transient Apartments	178	237	165	87	43	19	144	873
Bed and Breakfasts	67	21	46	35	58	21	11	259
<b>Vacation Rentals - Condos</b>								
Single	3,158	776	575	1,357	366	847	555	7,634
Group	321	139	105	268	51	178	211	1,273
Collective	211	67	115	189	88	454	193	1,317
<b>Vacation Rentals - Dwellings</b>								
Single	1,453	2,071	3,182	6,244	730	1,289	1,595	16,564
Group	83	112	66	97	23	41	70	492
Collective	184	253	316	586	116	414	381	2,250
<b>Vacation Rentals - Timeshare Projects</b>								
Single	1	2	0	1	0	1	0	5
Group	2	1	1	16	0	3	1	24
Collective	0	0	0	0	0	0	0	0
<b>Subtotal</b>	<b>12,071</b>	<b>7,870</b>	<b>8,123</b>	<b>12,349</b>	<b>3,650</b>	<b>4,841</b>	<b>4,588</b>	<b>53,492</b>
<b>Public Food Service Establishments</b>								
Seating	6,080	7,364	7,643	9,143	5,106	3,482	5,164	43,982
Permanent Nonseating	1,032	977	921	1,312	591	303	547	5,683
Theme Park Food Carts	0	1	4	17	3	0	0	25
Catering	249	244	197	227	112	62	117	1,208
Hot Dog Carts	87	48	107	145	76	37	46	546
Mobile Food Dispensing Vehicles	1,199	552	1,249	1,264	763	536	665	6,228
Vending Machines	18	52	105	255	100	20	48	598
<b>Subtotal</b>	<b>8,665</b>	<b>9,238</b>	<b>10,226</b>	<b>12,363</b>	<b>6,751</b>	<b>4,440</b>	<b>6,587</b>	<b>58,270</b>
<b>Grand Total</b>	<b>20,736</b>	<b>17,108</b>	<b>18,349</b>	<b>24,712</b>	<b>10,401</b>	<b>9,281</b>	<b>11,175</b>	<b>111,762</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2021

## 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	7	32	62	102	52	23	13	291
4-30 day license	8	149	463	288	137	89	265	1,399
Annual license	64	79	36	82	5	1	41	308
Already Licensed - Annual	11	45	52	46	32	7	30	223
Already Licensed - Permanent	17	66	132	178	76	34	42	545
Already Licensed - DACS	0	1	41	1	6	1	6	56
<b>Total</b>	<b>107</b>	<b>372</b>	<b>786</b>	<b>697</b>	<b>308</b>	<b>155</b>	<b>397</b>	<b>2,822</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 08.23.2021

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 2020-21**

Lodging Units by Type and District								
Establishment Type	1	2	3	4	5	6	7	Total
Hotels	57,667	44,253	39,499	111,570	28,692	19,018	24,255	324,954
Motels	11,766	10,932	22,140	45,568	14,435	16,424	12,163	133,428
Nontransient Apartments	195,497	200,792	244,070	293,391	157,667	73,924	84,072	1,249,413
Transient Apartments	3,010	4,572	4,524	2,199	1,340	1,548	1,895	19,088
Bed and Breakfasts	547	149	217	209	463	131	70	1,786
Vacation Rental-Condos	12,624	8,798	7,098	36,623	4,213	23,412	12,857	105,625
Vacation Rental-Dwellings	4,614	4,896	7,923	15,789	2,135	9,921	8,453	53,731
Vacation Rental-Timeshare Projects	69	136	92	7,352	0	154	32	7,835
<b>Total</b>	<b>285,794</b>	<b>274,528</b>	<b>325,563</b>	<b>512,701</b>	<b>208,945</b>	<b>144,532</b>	<b>143,797</b>	<b>1,895,860</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2021

**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
Licensing	1,295	1,184	1,714	1,772	992	664	928	8,549
Routine	13,724	15,102	14,681	18,514	9,676	6,114	11,011	88,822
Complaint Full	586	1,103	1,422	1,529	1,023	478	848	6,989
Complaint Partial	36	1	15	219	56	258	1	586
<b>Subtotal: Food</b>	<b>15,641</b>	<b>17,390</b>	<b>17,832</b>	<b>22,034</b>	<b>11,747</b>	<b>7,514</b>	<b>12,788</b>	<b>104,946</b>

Public Lodging - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
Licensing	455	430	399	317	212	120	141	2,074
Routine	7,104	4,699	4,195	4,437	2,674	1,875	1,940	26,924
Complaint Full	199	168	361	332	222	162	125	1,569
Complaint Partial	9	0	6	24	12	101	0	152
<b>Subtotal: Lodging</b>	<b>7,767</b>	<b>5,297</b>	<b>4,961</b>	<b>5,110</b>	<b>3,120</b>	<b>2,258</b>	<b>2,206</b>	<b>30,719</b>

Total - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
Licensing	1,750	1,614	2,113	2,089	1,204	784	1,069	10,623
Routine	20,828	19,801	18,876	22,951	12,350	7,989	12,951	115,746
Complaint Full	785	1,271	1,783	1,861	1,245	640	973	8,558
Complaint Partial	45	1	21	243	68	359	1	738
<b>Subtotal</b>	<b>23,408</b>	<b>22,687</b>	<b>22,793</b>	<b>27,144</b>	<b>14,867</b>	<b>9,772</b>	<b>14,994</b>	<b>135,665</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
Licensing	101	182	148	76	94	1	16	618
Routine	3,188	2,975	3,835	4,391	2,377	1,327	1,420	19,513
Complaint Full	208	425	530	500	454	149	235	2,501
Complaint Partial	7	0	3	54	26	48	0	138
<b>Subtotal: Food</b>	<b>3,504</b>	<b>3,582</b>	<b>4,516</b>	<b>5,021</b>	<b>2,951</b>	<b>1,525</b>	<b>1,671</b>	<b>22,770</b>
Public Lodging - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
Licensing	23	37	57	9	15	7	17	165
Routine	1,695	682	859	1,259	848	399	408	6,150
Complaint Full	101	71	163	195	146	83	54	813
Complaint Partial	0	0	7	5	7	38	0	57
<b>Subtotal: Lodging</b>	<b>1,819</b>	<b>790</b>	<b>1,086</b>	<b>1,468</b>	<b>1,016</b>	<b>527</b>	<b>479</b>	<b>7,185</b>
Total - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Totals
Licensing	124	219	205	85	109	8	33	783
Routine	4,883	3,657	4,694	5,650	3,225	1,726	1,828	25,663
Complaint Full	309	496	693	695	600	232	289	3,314
Complaint Partial	7	0	10	59	33	86	0	195
<b>Subtotal</b>	<b>5,323</b>	<b>4,372</b>	<b>5,602</b>	<b>6,489</b>	<b>3,967</b>	<b>2,052</b>	<b>2,150</b>	<b>29,955</b>

All - Inspections by District								
	1	2	3	4	5	6	7	Total
<b>Total Inspections</b>	<b>28,731</b>	<b>27,059</b>	<b>28,395</b>	<b>33,633</b>	<b>18,834</b>	<b>11,824</b>	<b>17,144</b>	<b>165,620</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2021

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	58,268	4,943	18,990	82,201
Percent Change Since Last Fiscal Year	2.37%	0.30%	-2.01%	1.20%
Estimated Number of Annual Inspections Required	95,184	9,617	18,990	123,791
Number Active Licenses Inspected Once	14,904	242	17,894	33,040
Number Active Licenses Inspected Twice	2,173	4,032	793	6,998
Number Active Licenses Inspected 3 Times	200	539	70	809
Number Active Licenses Inspected 4 or More Times	26	111	17	154
Number Active Licenses Not Inspected This Period	397	17	224	638
Percent Active Licenses Inspected Once	25.58%	4.90%	94.23%	40.19%
Percent Active Licenses Inspected Twice	3.73%	81.57%	4.18%	8.51%
Percent Active Licenses Inspected 3 Times	0.34%	10.90%	0.37%	0.98%
Percent Active Licenses Inspected 4 or More Times	0.04%	2.25%	0.09%	0.19%
Percent Active Licenses Not Inspected This Period	0.68%	0.34%	1.18%	0.78%
Number Active Licenses that Met or Exceeded Annual Requirement	57,107	4,795	18,775	80,677
Percent Active Licenses that Met or Exceeded Annual Requirement	<b>98.01%</b>	<b>97.01%</b>	<b>98.87%</b>	<b>98.15%</b>

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2021

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 vary slightly 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	17,705
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	40,357
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	192
Level 4	Public food service establishments that have been identified by the Florida Department of Health in a confirmed foodborne illness.	4	15

SOURCE: DBPR Versa: Regulation Single Licensing System: 07.01.2021

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	105	0	0	0	105	0.02%	0.001
<b>01B</b> Food safe and unadulterated; sound condition	11,013	34	13	0	11,060	1.89%	0.105
<b>01C</b> Shellstock tags; commingling	0	1,975	40	0	2,015	0.34%	0.019
<b>01D</b> Parasite destruction for raw/undercooked fish	448	22	0	0	470	0.08%	0.004
<b>02A</b> Consumer advisory on raw/undercooked oysters	0	343	0	0	343	0.06%	0.003
<b>02B</b> Consumer advisory on raw/undercooked animal foods	15	2,574	0	0	2,589	0.44%	0.025
<b>02C</b> Date marking ready-to-eat (RTE) potentially hazardous/time/temperature control for safety foods	1,511	12,098	0	0	13,609	2.32%	0.130
<b>03A</b> Receiving and holding PH/TCS foods cold	19,766	2	56	0	19,824	3.38%	0.189
<b>03B</b> Receiving and holding PH/TCS foods hot	6,130	0	0	0	6,130	1.05%	0.058
<b>03C</b> Cooking raw animal foods and plant foods; noncontinuous cooking of raw animal foods	172	128	1	0	301	0.05%	0.003
<b>03D</b> Cooling PH/TCS foods; proper cooling methods	2,859	1	0	0	2,860	0.49%	0.027
<b>03E</b> Reheating PH/TCS foods for hot holding	344	0	1	0	345	0.06%	0.003
<b>03F</b> Time as a Public Health Control	3,214	1,669	0	0	4,883	0.83%	0.047
<b>03G</b> Reduced oxygen packaging (ROP) and other Special Processes	126	20	14	0	160	0.03%	0.002
<b>07</b> Unwrapped or PH/TCS food not re-served	41	0	0	0	41	0.01%	0.000
<b>08A</b> Separating raw animal foods from: each other, RTE foods and unwashed produce	18,077	9	4	0	18,090	3.09%	0.172
<b>08B</b> Food protection during preparation, storage and display	830	85	29,023	0	29,938	5.11%	0.285
<b>09</b> Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	1,225	25	39	0	1,289	0.22%	0.012

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	36	1,588	4	0	1,628	0.28%	0.016
12A Hands clean and washed properly; use of hand antiseptic if use of AOP	7,761	928	0	0	8,689	1.48%	0.083
12B Employee eating, drinking, tasting food, smoking	0	0	11,933	0	11,933	2.04%	0.114
22 Food-contact surfaces clean and sanitized	6,346	31,228	16,490	0	54,064	9.22%	0.515
31A Handwash sink(s) installed, accessible, not used for other purposes	0	20,470	0	0	20,470	3.49%	0.195
31B Handwashing supplies and handwash sign provided	0	18,456	6,791	0	25,247	4.31%	0.241
32 Bathrooms	0	102	4,997	0	5,099	0.87%	0.049
41 Chemicals/toxic substances	10,196	7,677	3	0	17,876	3.05%	0.170
53A Food manager certification; knowledge/active managerial control (except employee health)	0	8,683	0	0	8,683	1.48%	0.083
53B State approved food handler training; employee duty specific training/knowledge	0	13,144	0	0	13,144	2.24%	0.125
<b>Subtotal: 1. Foodborne Illness Risk Factors and Public Health Interventions</b>	<b>90,215</b>	<b>121,261</b>	<b>69,409</b>	<b>0</b>	<b>280,885</b>	<b>47.92%</b>	<b>2.677</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	0	310	8,598	0	8,908	1.52%	
04 Facilities to maintain PH/TCS foods at the proper temperature	0	30	0	0	30	0.01%	0.000
05 Food and food equipment thermometers provided and accurate	7	4,043	3,255	0	7,305	1.25%	0.070
06 PH/TCS foods properly thawed	0	0	4,618	0	4,618	0.79%	0.044



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	326	0	18,196	0	18,522	3.16%	0.177
<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	122	7,971	0	8,093	1.38%	0.077
<b>14</b> Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located	2,717	710	42,890	0	46,317	7.90%	0.441
<b>16</b> Dishwashing facilities; chemical test kit(s); gauges	43	7,706	8,243	0	15,992	2.73%	0.152
<b>21</b> Wiping cloths; clean and soiled linens; laundry facilities	0	0	16,926	0	16,926	2.89%	0.161
<b>23</b> Non-food contact surfaces clean	2	0	32,945	0	32,947	5.62%	0.314
<b>24</b> Storage/handling of clean equipment, utensils; air drying	0	2	9,825	0	9,827	1.68%	0.094
<b>25</b> Single-service and single-use items	21	0	10,454	0	10,475	1.79%	0.100
<b>27</b> Water source safe, hot (100F) and cold under pressure	117	5,307	240	0	5,664	0.97%	0.054
<b>28</b> Sewage and waste water disposed properly	389	36	195	0	620	0.11%	0.006
<b>29</b> Plumbing installed and maintained; mop sink; water filters; backflow prevention	7,265	770	10,426	0	18,461	3.15%	0.176
<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	7,143	0	7,143	1.22%	0.068
<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	5,563	125	1,898	0	7,586	1.29%	0.072
<b>35B</b> Outer openings protected from insects/pests, rodent proof	0	0	4,722	0	4,722	0.81%	0.045
<b>36</b> Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	0	0	46,651	0	46,651	7.96%	0.445
<b>38</b> Lighting provided as required; fixtures shielded or bulbs protected	0	0	3,742	0	3,742	0.64%	0.036
<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	7,741	0	7,741	1.32%	0.074
<b>42</b> Cleaning and maintenance equipment	0	0	4,393	0	4,393	0.75%	0.042
<b>43</b> Complete separation from living/sleeping area/private premise; kitchen restricted - no unauthorized personnel	3	51	15	0	69	0.01%	0.001
<b>50</b> Current license, properly displayed	4,920	0	4,700	0	9,620	1.64%	0.092
<b>51</b> Other conditions sanitary and safe operation	15	1,077	7,225	8	8,317	1.42%	0.079
<b>52</b> Misrepresentation; misbranding	0	181	22	0	203	0.03%	0.002
<b>54</b> Florida Clean Indoor Air Act Compliance	0	0	35	0	35	0.01%	0.000
<b>55</b> Automatic Gratuity Notice	0	0	7	0	7	0.00%	0.000
<b>Subtotal: 2. Food Violations - Good Retail Practices</b>	<b>21,388</b>	<b>20,470</b>	<b>263,076</b>	<b>8</b>	<b>304,934</b>	<b>52.03%</b>	<b>2.906</b>

SOURCE: DBPR Versa: Regulation Single Licensing System 07.01.2021

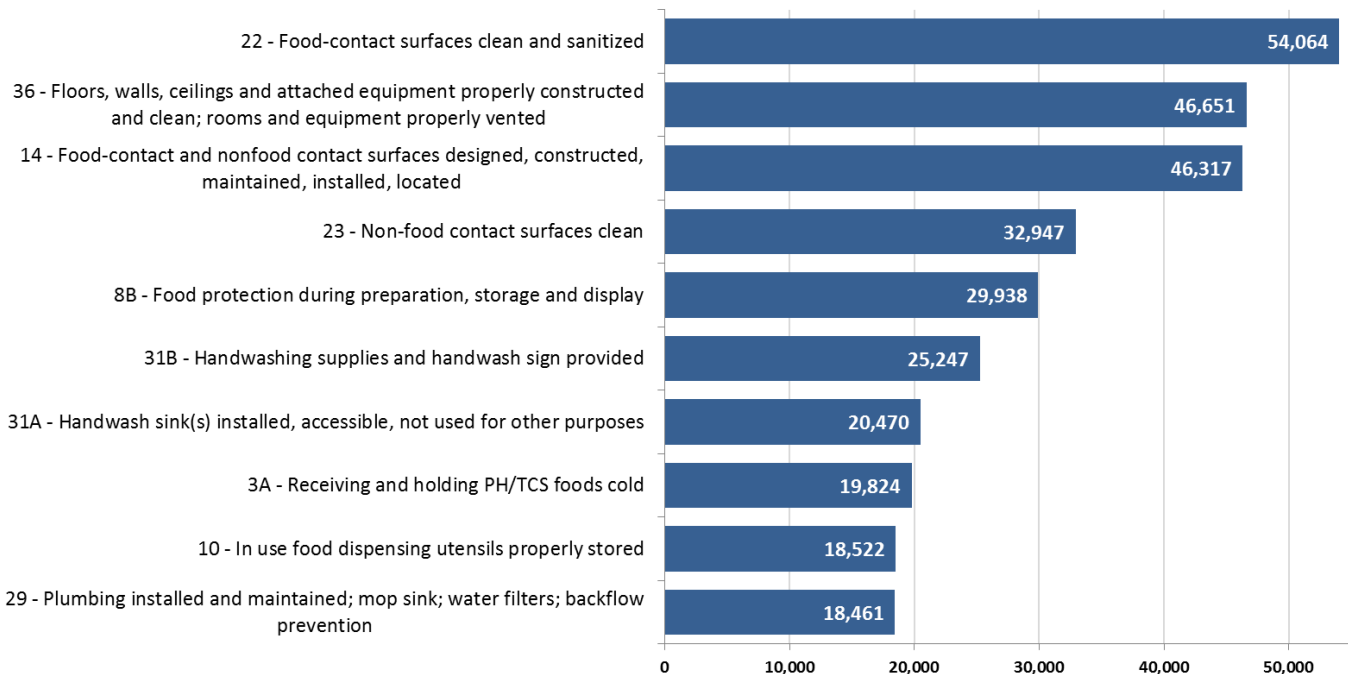
Public Lodging and Food Service Establishments

**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	282	0	282	0.05%	0.003
45 Fire extinguishing equipment	0	0	0	730	0	0.00%	0.000
46 Exits not blocked or locked	0	0	0	364	0	0.00%	0.000
47 Electrical wiring/outlets in good repair	0	0	0	67	0	0.00%	0.000
48 Gas appliances; boiler certificate current/posted	0	0	0	500	0	0.00%	0.000
49 Flammable/combustible materials	0	0	0	67	0	0.00%	0.000
<b>Subtotal: 3. Fire Violations (Reporting Only)</b>	<b>0</b>	<b>0</b>	<b>282</b>	<b>1,728</b>	<b>282</b>	<b>0.05%</b>	<b>0.003</b>
Violation Totals							
	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>Grand Total</b>	<b>111,603</b>	<b>141,731</b>	<b>332,767</b>	<b>1,736</b>	<b>586,101</b>	<b>100.00%</b>	<b>5.585</b>
<b>Average Per Inspection</b>	<b>1.06</b>	<b>1.35</b>	<b>3.17</b>	<b>0.02</b>	<b>5.59</b>		
<b>Number of Inspections:</b>	<b>104,937</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	Human Trafficking	Reporting	Total	% of All Violations	Avg. Per Insp.
05 Safety: Hearing impaired smoke detectors	676	0	0	0	0	676	1.10%	0.022
08 Safety: Boiler, boiler room	90	0	0	0	0	90	0.15%	0.003
09 Safety: Lighting: public, guest rooms	0	0	88	0	0	88	0.14%	0.003
10 Safety: Adequate heating	7	0	0	0	0	7	0.01%	0.000
11 Safety: Appliances properly installed; maintained	0	0	511	0	0	511	0.83%	0.017
12 Safety: Balcony: railing safety, certification	3,297	0	0	0	0	3,297	5.37%	0.107
13 Safety: Building repair	0	0	8,173	0	0	8,173	13.32%	0.266
14 Safety: Proper locking devices	157	0	0	0	0	157	0.26%	0.005
15 Sanitation: Bathrooms: public, guest, supplies	0	0	869	0	0	869	1.42%	0.028
16 Sanitation: Water source safe; hot/cold provided	100	0	0	0	0	100	0.16%	0.003
17 Sanitation: Bedding: bed linens, towels	0	0	1,549	0	0	1,549	2.52%	0.050
19 Sanitation: Plumbing	3,925	56	324	0	0	4,305	7.02%	0.140
20 Sanitation: Ventilation	0	0	304	0	0	304	0.50%	0.010
21 Sanitation: Toxics: storage, use	171	711	0	0	0	882	1.44%	0.029
22 Sanitation: Ice protection	1,353	0	0	0	0	1,353	2.20%	0.044
23 Sanitation: Glassware; tableware; utensils sanitized	378	15	244	0	0	637	1.04%	0.021
24 Sanitation: Vermin control	2,086	0	0	0	0	2,086	3.40%	0.068
25 Sanitation: Premises maintained	0	0	8,137	0	0	8,137	13.26%	0.265
26 Sanitation: Garbage and refuse disposal	0	0	12,395	0	0	12,395	20.20%	0.403
27 Sanitation: Sewage and waste water disposal	95	0	18	0	0	113	0.18%	0.004
32 Consumer Protection: Security deposit	0	0	0	0	0	0	0.00%	0.000
33 Consumer Protection: Unethical business practices; Overbooking	0	0	0	0	0	0	0.00%	0.000

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	Human Trafficking	Reporting	Total	% of All Violations	Avg. Per Insp.
34 Consumer Protection: Licensee Criminal Conduct	0	0	0	0	0	0	0.00%	0.000
35 Consumer Protection: Florida Clean Indoor Air Act	0	0	4	0	0	4	0.01%	0.000
36 Consumer Protection: Telephone surcharge posted	0	0	300	0	0	300	0.49%	0.010
37 Consumer Protection: Guest register	0	0	21	0	0	21	0.03%	0.001
38 General: Current license: displayed, available upon request	3,359	0	873	0	0	4,232	6.90%	0.138
39 General: Housekeeping	0	0	1,454	0	0	1,454	2.37%	0.047
40 General: Other conditions: safe, sanitary	31	0	9	0	2	40	0.07%	0.002
<b>Subtotal: 1. Lodging Violations</b>	<b>15,725</b>	<b>782</b>	<b>35,273</b>	<b>0</b>	<b>2</b>	<b>51,780</b>	<b>84.38%</b>	<b>1.685</b>
Fire Violations - For Reporting Purposes Only								
Violation Code	High Priority	Inter-mediate	Basic	Human Trafficking	Reporting	Total	% of All Violations	Avg. Per Insp.
01 Safety: Fire extinguishers	0	0	0	0	1,292	0	0.00%	0.000
02 Safety: Fire hazards	1,345	0	0	0	68	1,345	2.19%	0.044
03 Safety: Fire Sprinkler system	0	0	0	0	6	0	0.00%	0.000
04 Safety: Smoke detectors; fire alarm systems	0	0	0	0	815	0	0.00%	0.000
05 Safety: Hearing impaired smoke detectors	0	0	0	0	67	0	0.00%	0.000
06 Safety: Exits obstructed	0	0	0	0	64	0	0.00%	0.000
07 Safety: Electrical wiring in good repair	0	0	0	0	103	0	0.00%	0.000
08-03 Safety: Boiler certificate	0	0	0	0	615	0	0.00%	0.000
11 Safety: Appliances properly installed; maintained	0	0	0	0	5	0	0.00%	0.000
<b>Subtotal: 2. Fire Violations (Reporting Only)</b>	<b>1,345</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>3,035</b>	<b>1,345</b>	<b>2.19%</b>	<b>0.044</b>

Public Lodging and Food Service Establishments

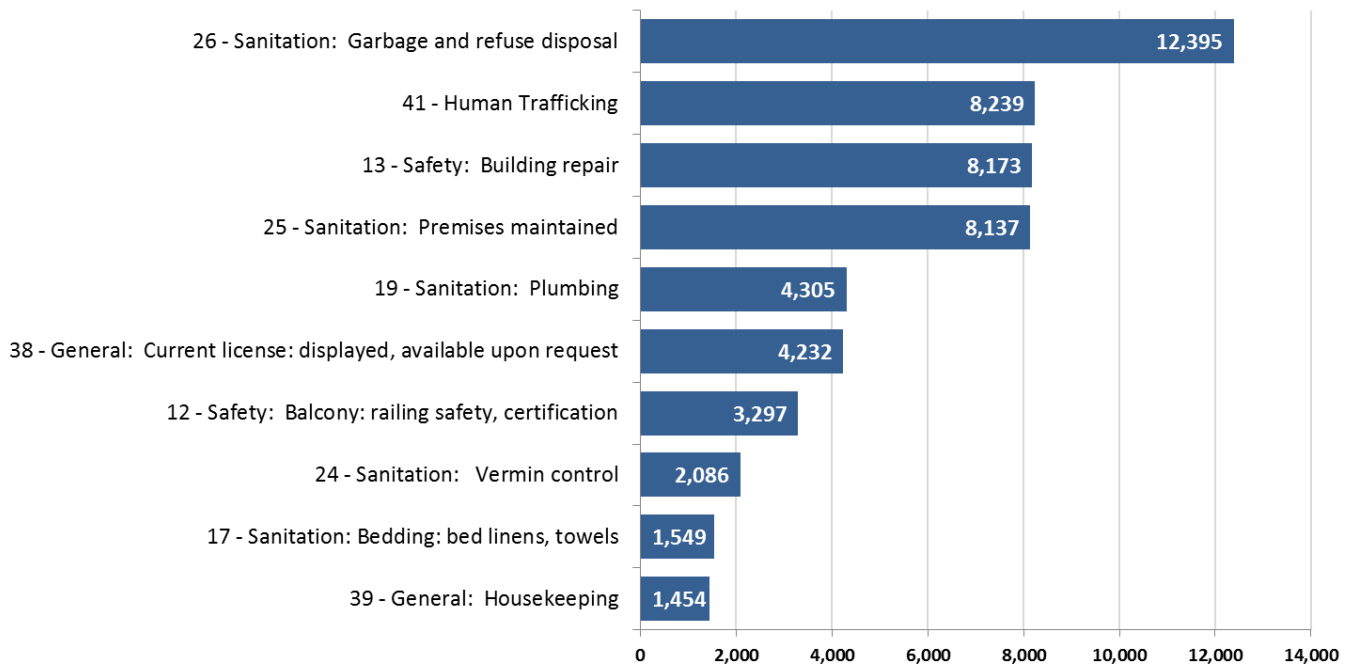
## Lodging Violations

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

Human Trafficking Violations								
Violation Code	High Priority	Inter-mediate	Basic	Human Trafficking	Reporting	Total	% of All Violations	Avg. Per Insp.
41 Human Trafficking	0	0	0	8,239	0	8,239	13.43%	0.268
<b>Subtotal: 3. Human Trafficking Violations</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>8,239</b>	<b>0</b>	<b>8,239</b>	<b>13.43%</b>	<b>0.268</b>
Violation Totals								
Violation Code	High Priority	Inter-mediate	Basic	Human Trafficking	Reporting	Total	% of All Violations	Avg. Per Insp.
<b>Grand Total</b>	<b>17,070</b>	<b>782</b>	<b>35,273</b>	<b>8,239</b>	<b>3,037</b>	<b>61,364</b>	<b>100.00%</b>	<b>1.997</b>
<b>Average Per Inspection</b>	<b>0.56</b>	<b>0.03</b>	<b>1.15</b>	<b>0.27</b>	<b>0.10</b>	<b>2.00</b>		
<b>Number of Inspections:</b>	<b>30,725</b>							

SOURCE: DBPR Versa: Regulation Single Licensing System 07.01.2021

**Figure 4: Top 10 Violations Found in Public Lodging Establishments**



## Consumer Complaints

**Table 11: Complaint Activity**

Disposition	District								Total
	Other	1	2	3	4	5	6	7	
<b>Foodborne Illness</b>									
Confirmed *	0	12	9	71	2	9	12	1	116
Handled by Phone	0	0	1	0	0	1	0	0	2
Not Observed	3	55	207	280	14	200	48	168	975
Other	3	79	17	41	293	5	94	2	534
<b>FBI - Subtotal</b>	<b>6</b>	<b>146</b>	<b>234</b>	<b>392</b>	<b>309</b>	<b>215</b>	<b>154</b>	<b>171</b>	<b>1,627</b>
<b>Food Service</b>									
Confirmed	8	133	275	393	138	333	147	176	1,603
Handled by Phone	0	7	28	117	15	5	33	69	274
Not Observed	22	324	633	1,070	1,066	778	518	675	5,086
Other	95	217	175	363	960	189	161	96	2,256
<b>Food - Subtotal</b>	<b>125</b>	<b>681</b>	<b>1,111</b>	<b>1,943</b>	<b>2,179</b>	<b>1,305</b>	<b>859</b>	<b>1016</b>	<b>9,219</b>
<b>Lodging - Apartments</b>									
Confirmed	1	34	7	74	9	59	47	11	242
Handled by Phone	1	1	0	3	1	1	1	1	9
Not Observed	0	42	31	106	46	60	35	22	342
Other	2	42	35	104	104	40	48	17	392
<b>Apartment - Subtotal</b>	<b>4</b>	<b>119</b>	<b>73</b>	<b>287</b>	<b>160</b>	<b>160</b>	<b>131</b>	<b>51</b>	<b>985</b>
<b>Lodging - Hotels, Motels and Bed &amp; Breakfasts</b>									
Confirmed	0	35	42	114	46	109	80	23	449
Handled by Phone	0	2	4	2	3	1	0	3	15
Not Observed	0	78	85	153	138	149	119	91	813
Other	0	52	18	52	148	18	34	5	327
<b>Lodging - Subtotal</b>	<b>0</b>	<b>167</b>	<b>149</b>	<b>321</b>	<b>335</b>	<b>277</b>	<b>233</b>	<b>122</b>	<b>1,604</b>
<b>Lodging - Vacation Rentals</b>									
Confirmed	1	2	1	8	3	2	11	3	31
Handled by Phone	4	1	9	2	3	0	2	1	22
Handled by Letter/Email	0	8	1	5	12	3	8	6	43
Not Observed	3	4	8	12	34	3	41	13	118
Other	2	5	8	18	40	0	15	4	92
<b>Vacation Rentals - Subtotal</b>	<b>10</b>	<b>20</b>	<b>27</b>	<b>45</b>	<b>92</b>	<b>8</b>	<b>77</b>	<b>27</b>	<b>306</b>
<b>Grand Total</b>	<b>145</b>	<b>1,133</b>	<b>1,594</b>	<b>2,988</b>	<b>3,075</b>	<b>1,965</b>	<b>1,454</b>	<b>1,387</b>	<b>13,741</b>

SOURCE: DBPR Versa: Regulation Single Licensing System 08.24.2021 and Office of Compliance.

NOTE: \*Disposition 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**

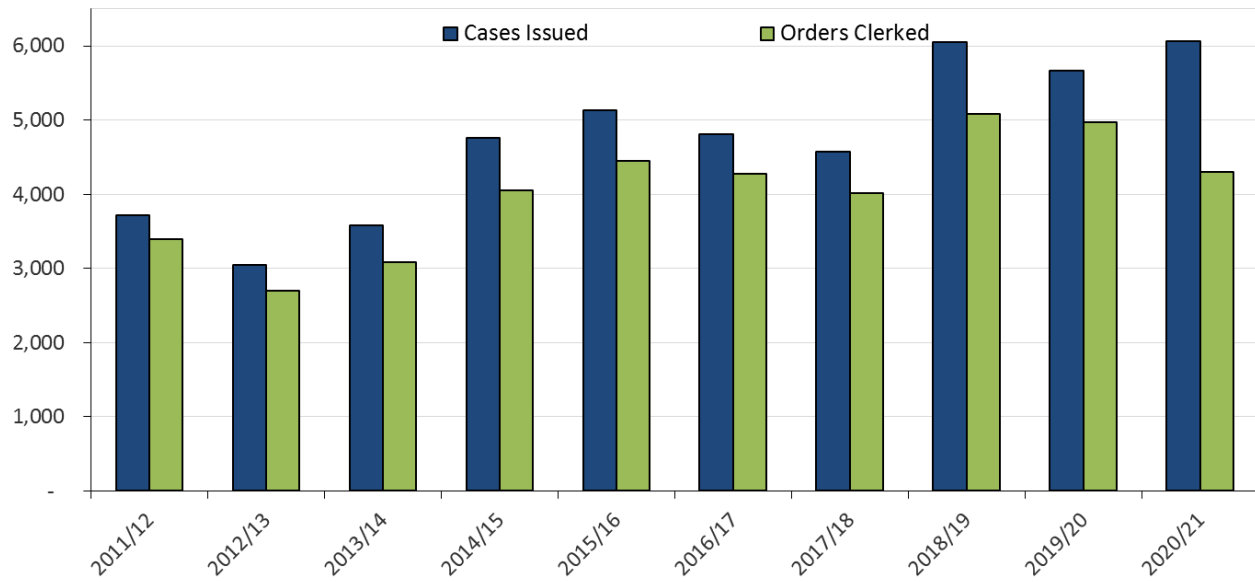
COMPLIANCE ACTIVITY	FOOD SERVICE	LODGING	ELEVATORS	TOTAL
Cases issued	2,689	347	3,026	6,062
1st offender	2,118	326	2,331	4,775
2nd offender	451	15	510	976
3rd offender	92	6	130	228
4th or higher	28	0	55	83
<b>Settlement Officers</b>				
Settled	1,725	92	679	2,496
Dismissed/Closed	663	184	353	1,200
Final Orders on Waiver	227	40	1,261	1,528
Sent to Office of General Counsel	167	5	250	422
Total processed by division	2,782	321	2,543	5,646
<b>Agency Clerk</b>				
Orders Clerked	2,070	136	2,090	4,296
<b>Office of General Counsel</b>				
Cases Opened	158	3	249	410
Cases Closed	142	5	196	343
Dismissed	21	1	166	188
Stipulation & Consent Orders	118	4	30	152
Final Orders	3	0	0	3
<b>Actions</b>				
Suspensions	34	0	0	34
Revocations	0	0	0	0
Fines assessed	\$760,837	\$36,780	\$585,550	\$1,383,167
Average fine assessed	\$382	\$290	\$305	
Median fine assessed	\$400	\$200	\$250	
Most frequent fine assessed	\$400	\$200	\$250	
Fines collected	\$753,325	\$33,603	\$418,856	\$1,205,784

SOURCE: Office of General Counsel and DBPR Versa: Regulation Single Licensing System 07.01.2021



## Compliance

Figure 6: 10-Year History - Compliance Activity Comparison



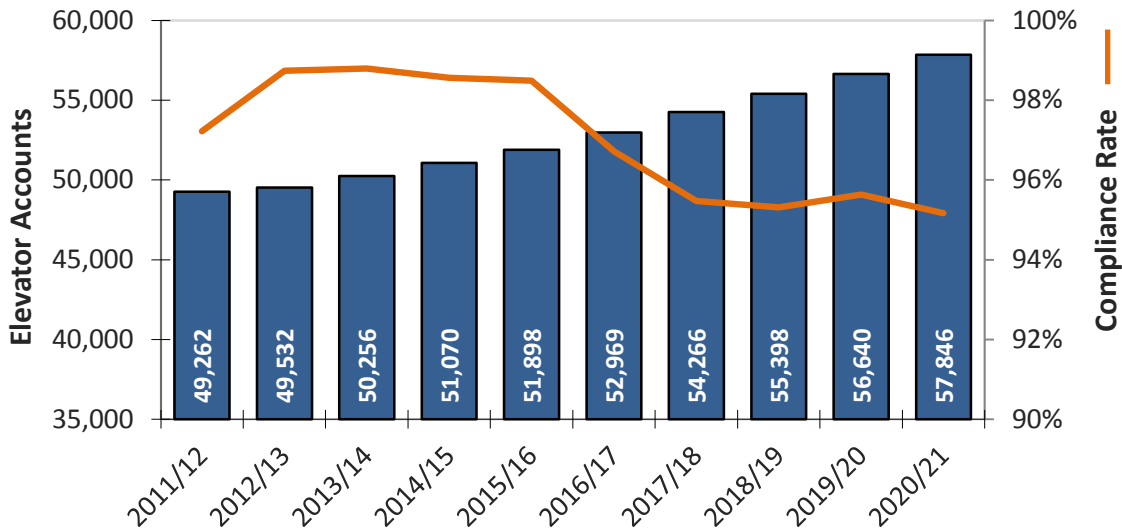
## Elevators

Table 13: Elevator Accounts - End of FY 2020-21

Elevator Type	Current	% Current	Delinquent	% Delinquent	Total	Permits	Sealed	Special Sealed	Total
Traction Passenger	13,765	96.46%	614	3.54%	14,379	985	90	81	15,535
Hydraulic Passenger	35,431	96.54%	1,564	3.46%	36,995	584	274	256	38,109
Traction Freight	388	92.89%	27	7.11%	415	14	37	38	504
Hydraulic Freight	607	96.50%	51	3.50%	658	12	23	45	738
Hand Power Passenger	4	60.00%	2	40.00%	6	1	0	1	8
Hand Power Freight	2	50.00%	0	50.00%	2	0	8	4	14
Moving Walk	48	100.00%	0	0.00%	48	2	0	0	50
Inclined Lift	35	92.31%	5	7.69%	40	5	1	0	46
Limited Use Limited Application	393	92.22%	41	7.78%	434	35	14	8	491
Dumbwaiter	311	90.14%	31	9.86%	342	10	235	50	637
Escalator	1,073	94.37%	121	5.63%	1,194	49	53	45	1,341
Hand Elevator	1	94.37%	0	5.63%	1	1	0	0	2
Sidewalk Elevator	2	100.00%	0	0.00%	2	0	4	0	6
Material Lift, Dumbwaiter, ATD	9	90.91%	1	9.09%	10	3	1	0	14
Special Purpose Personnel Elevator	79	93.18%	6	6.82%	85	2	11	0	98
Inclined Stairway Chair Lift	42	86.00%	6	14.00%	48	8	14	0	70
Inclined & Vertical Wheelchair Lift	2,852	90.39%	325	9.61%	3,177	163	180	108	3,628
Rack and Pinion/Screw Column	9	100.00%	1	0.00%	10	3	0	0	13
<b>Total</b>	<b>55,051</b>	<b>95.17%</b>	<b>2,795</b>	<b>4.83%</b>	<b>57,846</b>	<b>1,877</b>	<b>945</b>	<b>636</b>	<b>61,304</b>

## Elevators

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



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

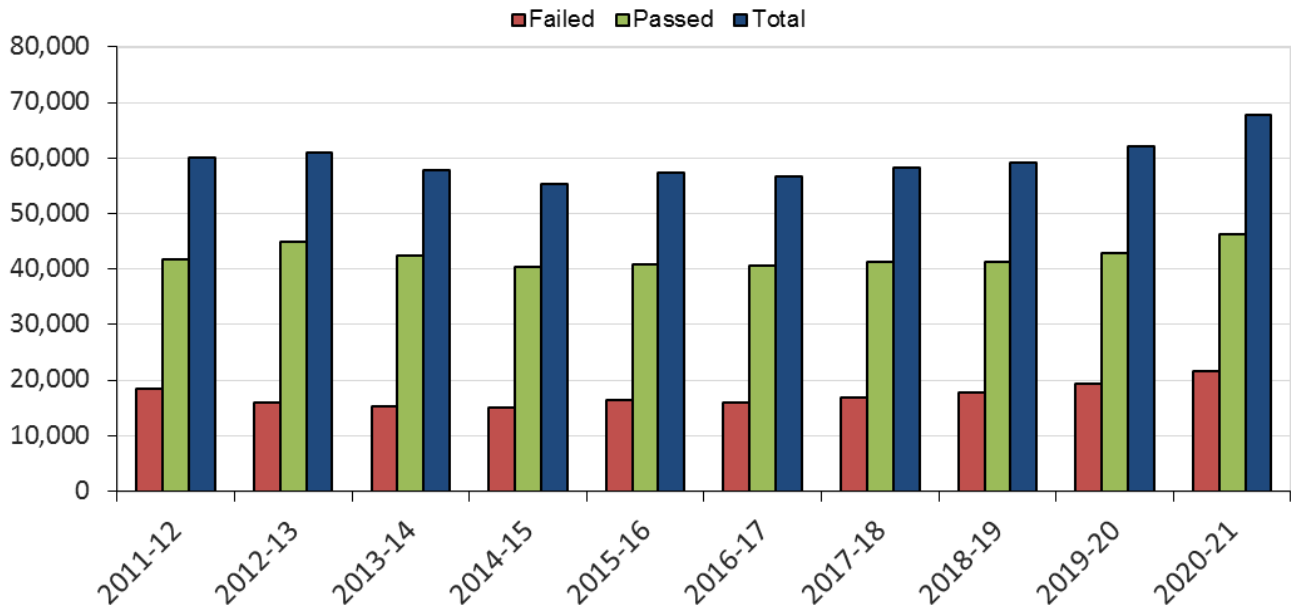
License Type	2012-13	2013-14	2014-15	2015-16	2016-17	2017-18	2018-19	2019-20	2020-21
Registered Elevator Companies	288	286	275	302	332	356	377	410	441
Certified Elevator Inspectors	360	351	332	350	379	417	456	498	532
Certified Elevator Technicians	1,562	1,525	1,645	1,650	1,636	1,601	1,788	1,877	1,833
Certificates of Competency	1,734	1,763	1,810	1,797	1,797	1,868	1,926	2,047	2,045

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

Inspection Type	Failed	Passed	Total
Administrative Only	0	0	0
Comp Monitoring	147	141	288
Accident	9	17	26
Alteration/Acceptance	91	1,480	1,571
Callback	1,796	14,092	15,888
Complaint	162	163	325
Construction	964	75	1,039
Industry Oversight/Audit	423	672	1,095
Initial Acceptance	27	1,655	1,682
Routine	17,874	27,201	45,075
Temporary Operation Inspection	43	673	716
Two Stop	22	51	73
<b>Total</b>	<b>21,558</b>	<b>46,220</b>	<b>67,778</b>

## Elevators

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



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

ELEVATOR TYPE	2011-12	2012-13	2013-14	2014-15	2015-16	2016-17	2017-18	2018-19	2019-20	2020-21	Total	% Total
Dumbwaiter	1	0	0	0	0	0	0	0	0	0	1	0.0%
Escalator	234	268	183	298	288	257	342	404	354	316	2,944	56.0%
Hydraulic Freight	0	2	3	2	2	3	2	2	0	0	16	0.3%
Hydraulic Passenger	33	31	20	19	18	10	36	67	49	47	330	6.3%
Inclined Lift (stair)	0	0	0	1	0	0	0	0	0	0	1	0.0%
Inclined Wheel	0	1	0	0	0	1	1	0	1	0	4	0.1%
Limited Use	1	1	1	0	0	0	0	0	0	0	3	0.1%
Moving Walk	91	116	64	136	187	87	140	213	233	122	1,389	26.4%
Special Purpose	0	0	0	0	0	1	0	0	0	0	1	0.0%
Traction Freight	1	0	0	0	0	0	1	0	0	0	2	0.0%
Traction Passenger	51	44	30	42	35	42	81	101	86	58	570	10.8%
<b>Total</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>543</b>	<b>5,261</b>	<b>100.0%</b>

SOURCE: DBPR Versa: Regulation Single Licensing System FY2011-2021

--- End of Fiscal Year 2020-21 Report ---