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Annual Report Hotels & Restaurants

September 30, 2026

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Division of Hotels and Restaurants

The Division of Hotels and Restaurants (Division) is responsible for regulating public food service establishments and public lodging establishments in Florida.¹ The Division's mission is to protect the health and safety of the public by providing the industry with quality inspections and fair regulations. The Division is also responsible for regulating elevators, escalators, and other moving conveyance devices.²

The Division is organized into four main units:

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

During FY 2025-26, the Division:

-
- Conducted a total of 165,274 public food service and lodging establishment inspections to ensure sanitation and safety standards (table 6, page 14; and table 7, page 15) with 258 inspection staff positions;
 - Performed 99% of the statutorily required inspections for public food service establishments, 99% for transient lodging establishments, and 99% for apartments (table 8, page 16), meeting Long Range Performance Plan expectations;
 - Cited a total of 650,259 violations of sanitation and safety standards in public food service establishments and public lodging establishments (see tables on pages 17-24); and
 - Identified 171,230 violations that were corrected on site and 34,166 violations where corrective action was taken during inspections. More than 31% of all violations cited by the Division were corrected during the inspection. This is an example of a business-friendly approach that focuses on educating licensees and keeping businesses operational whenever safely possible.

¹ Pursuant to Chapter 509, Florida Statutes.

² Pursuant to Chapter 399, Florida Statutes.

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.

Bureau of Sanitation and Safety Inspections

Michelle Haynes, Bureau Chief

During Fiscal Year (FY) 2025–2026, the Bureau of Sanitation and Safety Inspections (BSSI) continued its mission to safeguard public health through regulatory oversight of licensed public food service and lodging establishments throughout Florida. Through comprehensive inspections and enforcement activities, BSSI worked to ensure compliance with applicable health and safety standards and protect Florida's residents and visitors.

BSSI operates seven district offices located in Doral, Fort Lauderdale, Fort Myers, Orlando, Tampa, Jacksonville, and Panama City Beach. Each district office manages daily regulatory operations and conducts inspections within its assigned territory. District offices also initiate administrative enforcement actions when necessary to achieve compliance with applicable laws and rules. The Division is authorized to impose fines of up to \$2,000 per violation and may suspend or revoke licenses when warranted.

In addition to routine inspections, BSSI performs a range of regulatory functions, including:

- Initial inspections of new establishments and establishments undergoing changes of ownership;
- Callback inspections to verify correction of high-priority violations;
- Complaint investigations;
- Foodborne illness investigations conducted in coordination with the Florida Department of Health;
- Emergency inspections in response to natural disasters and other emergency conditions; and
- Oversight of temporary food service events.

Office of Program Quality

The Office of Program Quality (OPQ) ensures consistent and effective regulatory practices by coordinating training and providing technical support to inspection staff statewide. In accordance with section 509.036, Florida Statutes, OPQ coordinates required technical training and field testing for new inspectors by FDA-certified officers. Inspectors must also complete a minimum of 20 hours of continuing education annually in food safety and sanitation. During FY 2025–2026, OPQ facilitated 15,045 hours of continuing education statewide.

During FY 2025–2026, OPQ focused on educating inspection staff and food service operators about FDA Special Processes—higher-risk food preparation techniques that require specific procedures and controls to ensure food safety. OPQ also developed user-friendly templates to help operators prepare the plans and documentation necessary to safely implement these processes. These efforts support Florida’s food service industry in adopting evolving culinary techniques while maintaining appropriate food safety controls.

OPQ also supports implementation of the FDA Food Code, provides technical guidance on complex compliance issues, and assists with public workshops and industry and consumer inquiries regarding food safety requirements.

Office of Plan Review

The Office of Plan Review (OPR) provides centralized review of plans for new and remodeled public food service establishments. Located at Division headquarters in Tallahassee, OPR promotes consistent application of plan review and variance requirements statewide. During FY 2025–2026, OPR received 9,276 plan submissions, representing a 3% increase over the previous fiscal year (Table 1, page 10).

Bureau of Field Services

Christopher Carson, Bureau Chief

The Bureau of Field Services (BFS) assists the Division in fulfilling its core mission. This includes managing the Division’s Licensure and Compliance sections, enhancing business systems, and providing technical coordination. Additionally, the Bureau of Field Services oversees the Division’s mobile inspection program, publishes web content, and maintains the Division’s forms, publications, and reporting data.

Office of Licensure

The Office of Licensure manages licenses for public lodging establishments, food service establishments, and elevators. Staff process new licenses and change of ownership applications, reconcile license fees, resolve licensing problems, and provide license information to the public and Division field staff. The Office of Licensure also coordinates the Division’s annual license renewals for 143,854 public food and lodging establishments (table 3, pages 11 and 12) and 64,656 active elevators, escalators, and other moving conveyances (table 13, page 28).

Office of Compliance

The Office of Compliance (OC) manages the administrative enforcement activity of the Division. This office coordinated 6,070 food service and lodging establishment enforcement cases in Fiscal Year 2025-26, working with Department legal staff to process emergency orders and formal hearings with the Department of Management Services, Division of Administrative Hearings (table 12, page 26; and figure 5, page 27). In keeping with the Division's mission, the Office of Compliance prioritizes regulatory compliance through a more informal, less adversarial settlement process that reduces the need for litigation.

Bureau of Elevator Safety

Josh Phillips, Bureau Chief

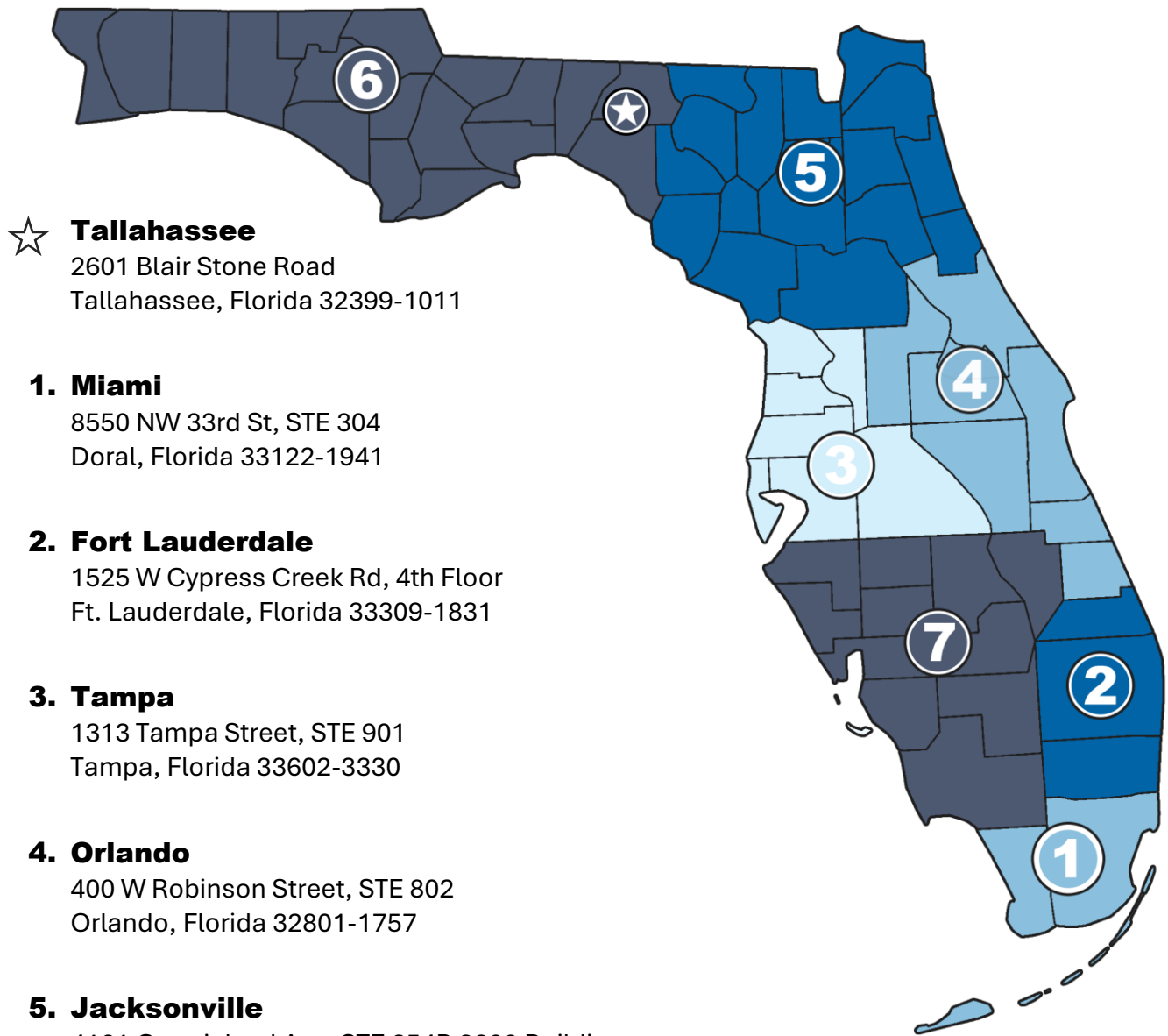
The Bureau of Elevator Safety (BES) enforces Florida's elevator laws to ensure the safety of persons using moving conveyances (elevators, escalators, dumbwaiters, moving walks, inclined stairway chair lifts and inclined or vertical wheelchair lifts). The use of unsafe or defective conveyances presents a substantial risk of serious injury and exposes the public and elevator personnel to unsafe and hazardous conditions. The core mission of the Bureau of Elevator Safety is to ensure the safety of the riding public. The bureau does not regulate elevators located within private residences.

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 the Florida Accessibility Code.

During Fiscal Year 2025-26, the Bureau of Elevator Safety achieved a 92% compliance rate for inspecting elevators and other moving conveyances. This rate is representative of conveyances that passed an annual inspection with no safety violations and maintained a current license, known as a certificate of operation. The Bureau worked to facilitate compliance and address delinquent elevators through inspections, written notices, and administrative fines.

In addition to licensing and inspecting conveyances, the Bureau also licenses and regulates certified elevator inspectors, registered elevator companies, certified elevator technicians, and those required to hold a certificate of competency (table 14, page 28). The Bureau oversees entities providing continuing education to elevator industry personnel and is responsible for recording annual safety inspections of moving conveyances (table 15, page 29). The Bureau coordinates with the Division's Licensure Section for the renewals of certificates of operation and licenses for elevator companies and industry professionals. The Bureau also manages local jurisdiction contracts, as authorized by statute, with the cities of Miami and Miami Beach, Miami-Dade County, Broward County, and the Central Florida Tourism Oversight District in order to ensure that these local jurisdictions adhere to state standards.

Regulatory Districts and Offices

**Tallahassee**

2601 Blair Stone Road
Tallahassee, Florida 32399-1011

1. Miami

8550 NW 33rd St, STE 304
Doral, Florida 33122-1941

2. Fort Lauderdale

1525 W Cypress Creek Rd, 4th Floor
Ft. Lauderdale, Florida 33309-1831

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 Review Applications Submitted

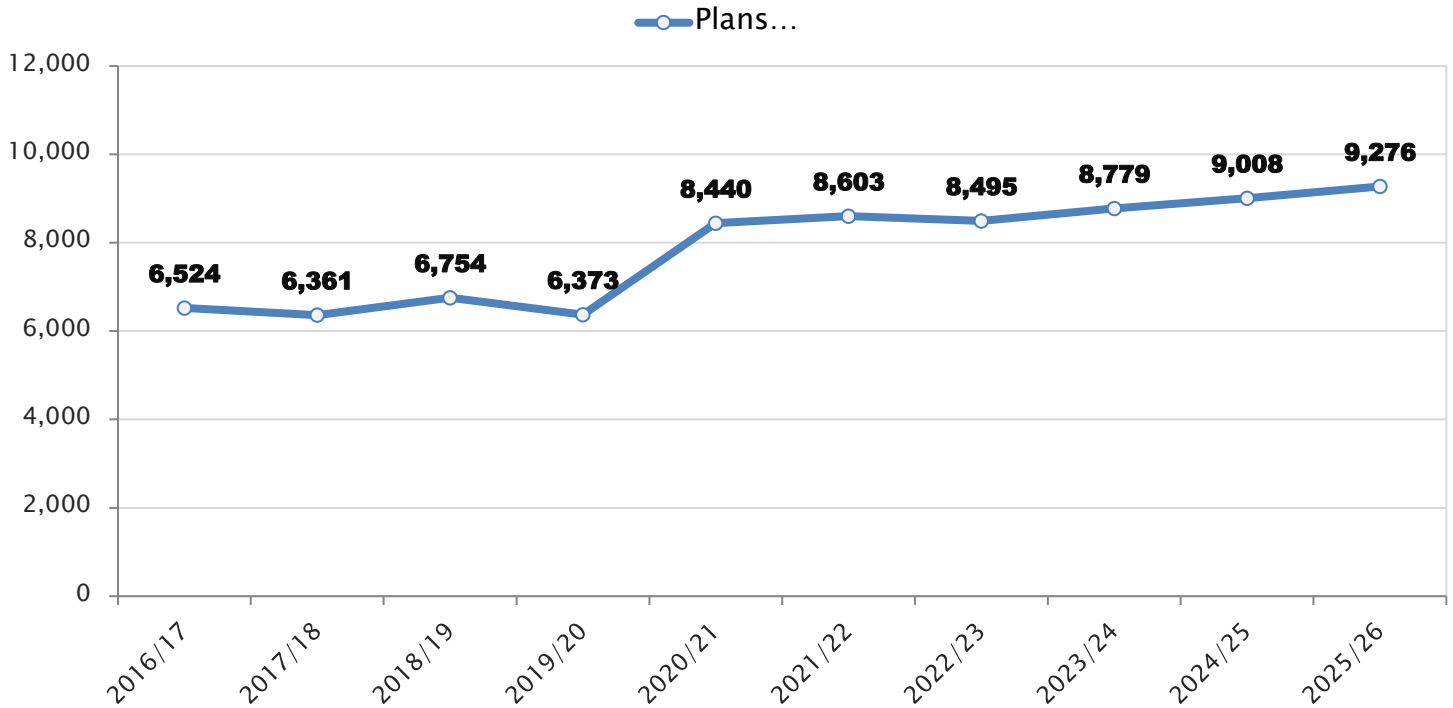
District	New	Change Owner	Remodel	Total
1	1,064	180	175	1,419
2	777	196	114	1,087
3	1,313	294	281	1,888
4	1,447	289	325	2,061
5	816	141	166	1,123
6	530	81	91	702
7	763	104	129	996
Total	6,710	1,285	1,281	9,276

New = New Establishment Change Owner = Change of Ownership of an Existing Establishment Remodel = Remodel of an existing establishment

Table 2: Number of Variances Processed

District	Routine	Emergency	Total
1	3	21	24
2	0	9	9
3	1	1	2
4	7	25	32
5	0	2	2
6	0	0	0
7	1	3	4
Total	12	61	73

Figure 1: 10 Year History - Plan Reviews Received



Licensing

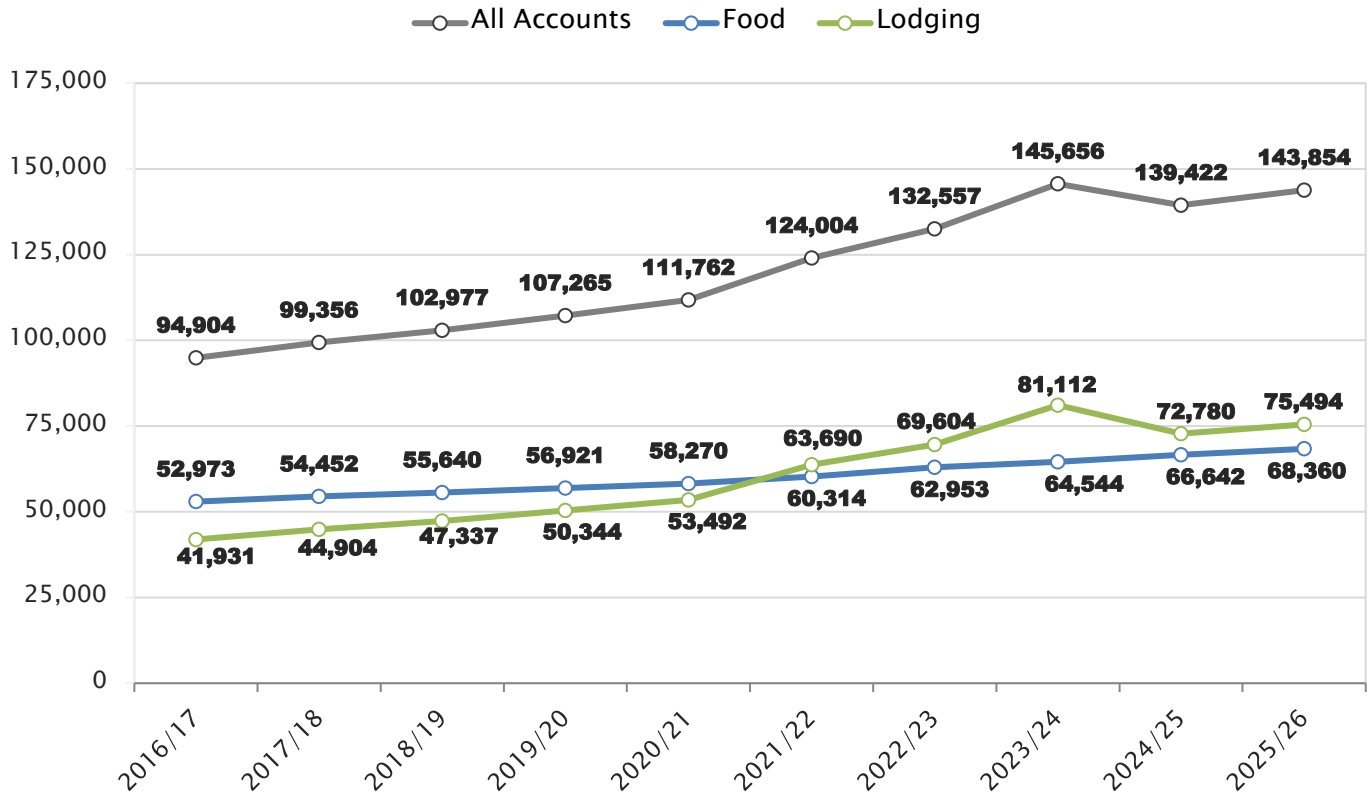
Table 3: Active Public Lodging and Food Service Establishment Licenses

Establishment Type	District							Total
	1	2	3	4	5	6	7	
Public Lodging Establishments								
Hotels	552	315	373	531	287	242	232	2,532
Motels	235	300	427	456	294	247	257	2,216
Non-transient Apartments	5,879	3,517	2,957	2,806	1,839	1,162	1,113	19,273
Transient Apartments	198	216	133	92	44	18	123	824
Bed and Breakfasts	62	26	46	35	54	19	16	258
Vacation Rentals - Condos								
Single	3,281	1,222	940	1,552	542	2,821	1,226	11,584
Group	345	143	91	263	57	387	174	1,460
Collective	270	117	148	251	115	716	239	1,856

Table 3: Active Public Lodging and Food Service Establishment Licenses *Contd.*

Establishment Type		District						
		1	2	3	4	5	6	7
Public Lodging Establishments								
Vacation Rentals - Dwellings								
Single	2,124	4,509	5,145	5,644	2,681	4,817	5,487	30,407
Group	90	132	89	74	57	95	78	615
Collective	262	477	655	899	400	921	804	4,418
Vacation Rentals – Timeshare Projects								
Single	0	2	1	1	0	0	0	4
Group	2	6	4	23	0	5	6	46
Collective	0	0	0	0	0	0	1	1
Subtotal	13,300	10,982	11,009	12,627	6,370	11,450	9,756	75,494
Public Food Service Establishments								
Seating	6,458	7,926	8,160	10,028	5,486	3,672	5,671	47,401
Permanent Nonseating	1,279	1,079	1,102	1,637	702	374	578	6,751
Culinary Education	0	1	0	0	0	0	0	1
Theme Park Food Carts	0	1	2	18	2	0	0	23
Temporary Commercial Kitchen	0	0	1	0	0	0	0	1
Catering	387	320	292	310	105	90	210	1,714
Hot Dog Carts	79	43	110	199	97	32	43	603
Mobile Food Dispensing Vehicles	1,970	966	2,189	2,395	1,348	1,027	1,302	11,197
Vending Machines	29	47	135	265	100	28	65	669
Subtotal	10,202	10,383	11,991	14,852	7,840	5,223	7,869	68,360
Grand Total	23,502	21,365	23,000	27,479	14,210	16,673	17,625	143,854

Figure 2: 10 Year History - Growth in Public Food Service and Lodging Licenses



NOTE: Historically, the Division has conducted periodic sweeps of delinquent Vacation Rental licenses, resulting in their permanent closure. Due to the substantial recent growth of Vacation Rentals, the Division closed approximately 10,800 delinquent licenses in August 2024 and now conducts monthly sweeps of delinquent licenses that are two or more years overdue.

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	187	116	253	326	111	102	30	1,125
4–30 day license	214	243	528	533	248	175	321	2,262
Annual license	110	225	113	136	50	35	40	709
Already Licensed – Annual	156	241	193	37	131	37	100	895
Already Licensed – Permanent	407	592	240	243	314	61	110	1,967
Already Licensed – Florida Dept of Agriculture	32	8	76	9	2	9	21	157
Total	1,106	1,425	1,403	1,284	856	419	622	7,115

Table 5: Public Lodging Units by Type and District

Lodging Units by Type and District								
Establishment Type	1	2	3	4	5	6	7	Total
Hotels	62,848	47,244	44,087	121,741	32,987	24,922	27,792	361,621
Motels	11,342	10,116	20,194	40,735	14,320	14,633	10,331	121,671
Non-transient Apartments	244,311	242,461	309,261	367,169	198,312	96,129	125,968	1,583,611
Transient Apartments	5,206	3,327	2,735	6,033	1,052	712	2,113	21,178
Bed and Breakfasts	533	151	168	218	457	124	77	1,728
Vacation Rental-Condos	12,118	5,818	5,797	33,162	3,794	26,163	10,414	97,266
Vacation Rental-Dwellings	5,587	8,060	11,243	18,932	5,886	20,446	15,795	85,949
Vacation Rental-Timeshare Projects	48	334	231	5,470	0	316	195	6,594
Total	341,993	317,511	393,716	593,460	256,808	183,445	192,685	2,279,618

Note: "Units" are a combination of guest rooms (hotel, motel, bed and breakfast) and entire rental units (apartments and vacation rentals). Numbers provided for information purposes. Units do not equate with licenses or inspections.

Inspections

Table 6: Public Food Service and Lodging Initial Inspections

Public Food Service - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Full Complaint Visit	869	1,527	1,247	1,781	960	639	809	7,832
Partial Complaint Visit	5	1	533	282	402	233	120	1,576
Licensing	1,440	1,124	1,777	2,108	1,113	671	985	9,218
Routine	14,689	13,564	14,057	18,696	10,694	5,753	9,758	87,211
Subtotal: Food	17,003	16,216	17,614	22,867	13,169	7,296	11,672	105,837

Public Lodging - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Full Complaint Visit	273	333	292	503	176	174	105	1,856
Partial Complaint Visit	2	1	102	64	78	78	18	343
Licensing	353	224	263	248	169	64	139	1,460
Routine	7,240	4,382	3,909	4,355	2,851	1,470	1,963	26,170
Subtotal: Lodging	7,868	4,940	4,566	5,170	3,274	1,786	2,225	29,829

Total - Initial Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Full Complaint Visit	1,142	1,860	1,539	2,284	1,136	813	914	9,688
Partial Complaint Visit	7	2	635	346	480	311	138	1,919
Licensing	1,793	1,348	2,040	2,356	1,282	735	1,124	10,678
Routine	21,929	17,946	17,966	23,051	13,545	7,223	11,721	113,381
Subtotal	24,871	21,156	22,180	28,037	16,443	9,082	13,897	135,666

Table 7: Public Food Service and Lodging Callback Inspections

Public Food Service - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Complaint Full	360	514	456	731	542	212	261	3,076
Complaint Partial	2	0	101	85	195	71	11	465
Licensing	80	85	151	125	120	0	19	580
Routine	3,049	3,364	3,164	4,349	3,078	971	1,816	19,791
Subtotal: Food	3,491	3,963	3,872	5,290	3,935	1,254	2,107	23,912

Public Lodging - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Complaint Full	110	122	91	297	121	80	29	850
Complaint Partial	1	1	26	35	49	28	4	144
Licensing	3	16	9	10	7	0	4	49
Routine	1,532	587	465	851	685	273	260	4,653
Subtotal: Lodging	1,646	726	591	1,193	862	381	297	5,696

Total - Callback Inspections by District								
Inspection Type	1	2	3	4	5	6	7	Total
Complaint Full	470	636	547	1,028	663	292	290	3,926
Complaint Partial	3	1	127	120	244	99	15	609
Licensing	83	101	160	135	127	0	23	629
Routine	4,581	3,951	3,629	5,200	3,763	1,244	2,076	24,444
Subtotal	5,137	4,689	4,463	6,483	4,797	1,635	2,404	29,608

All - Inspections by District								
	1	2	3	4	5	6	7	Total
Total Inspections	30,008	25,845	26,643	34,520	21,240	10,717	16,301	165,274

Table 8: Inspection Frequency and Performance

Measure	Food Service	Lodging*	Apartments	Total
Active Licenses Requiring Inspection	68,357	5,006	20,088	93,451
Percent Change Since Last Fiscal Year	2.90%	0.24%	1.01%	2.34%
Estimated Number of Annual Inspections Required	109,338	9,463	29,472	148,273
Number Active Licenses Inspected Once	27,165	183	19,370	46,718
Number Active Licenses Inspected Twice	36,134	4,359	539	41,032
Number Active Licenses Inspected 3 Times	3,658	372	23	4,053
Number Active Licenses Inspected 4 or More Times	497	76	5	578
Number Active Licenses Not Inspected This Period	903	14	151	1,068
Percent Active Licenses Inspected Once	39.74%	3.66%	96.43%	49.99%
Percent Active Licenses Inspected Twice	52.86%	87.08%	2.68%	43.91%
Percent Active Licenses Inspected 3 Times	5.35%	7.43%	0.11%	4.34%
Percent Active Licenses Inspected 4 or More Times	0.73%	1.52%	0.02%	0.62%
Percent Active Licenses Not Inspected This Period	1.32%	0.28%	0.75%	1.14%
Number Active Licenses that Met or Exceeded Annual Requirement	67,225	4,963	19,941	92,129
Percent Active Licenses that Met or Exceeded Annual Requirement	98.34%	99.14%	99.26%	98.59%
Percent of Required Annual Inspections Completed	98.56%	99.42%	99.26%	98.76%

Note: *Other than apartments and vacation rentals. For purposes 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 transactions completed since compiling the data.

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"> Do not cook raw animal food; or Cook raw animal food, but do not cool any cooked/heated foods. 	1	27,538
Level 2	Public food service establishments that: <ul style="list-style-type: none"> Cook raw animal food and cool any cooked/heated food; or Conduct a special process as defined in 3-502.11 or 3-502.12, 2017 FDA Food Code; or Serve a raw or undercooked animal food that requires a consumer advisory. 	2	40,500
Level 3	Public food service establishments that: <ul style="list-style-type: none"> Have a history of non-compliance (the Division has taken three or more disciplinary actions over a two-year period) or Serve a highly susceptible population (HSP). 	3	220
Level 4	Public food service establishments that have been identified by the Florida Department of Health in a confirmed foodborne illness.	4	35

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.
01A Food obtained from approved source	137	0	0	0	137	0.02%	0.001
01B Food safe and unadulterated; sound condition	15,269	40	12	0	15,321	2.55%	0.145
01C Shellstock tags; commingling	0	2,394	102	0	2,496	0.42%	0.024
01D Parasite destruction for raw/undercooked fish	280	15	0	0	295	0.05%	0.003
02A Consumer advisory on raw/undercooked oysters	0	308	0	0	308	0.05%	0.003
02B Consumer advisory on raw/undercooked animal foods	3	2,371	0	0	2,374	0.40%	0.022
02C Date marking ready-to-eat (RTE) potentially hazardous/time/temperature control	1,219	9,999	0	0	11,218	1.87%	0.106
03A Receiving and holding PH/TCS foods cold	19,161	0	56	0	19,217	3.20%	0.182
03B Receiving and holding PH/TCS foods hot	6,726	0	0	0	6,726	1.12%	0.064
03C Cooking raw animal foods and plant foods; noncontinuous cooking of raw animal foods	190	176	0	0	366	0.06%	0.003
03D Cooling PH/TCS foods; proper cooling methods	2,423	1,544	0	0	3,967	0.66%	0.037
03E Reheating PH/TCS foods for hot holding	368	0	0	0	368	0.06%	0.003
03F Time as a Public Health Control	3,084	1,936	0	0	5,020	0.84%	0.047
03G Reduced oxygen packaging (ROP) and other Special Processes	267	997	335	0	1,599	0.27%	0.015
07 Unwrapped or PH/TCS food not re-served	38	0	0	0	38	0.01%	0.000
08A Separating raw animal foods from: each other, RTE foods and unwashed produce	22,171	4	0	0	22,175	3.69%	0.210
08B Food protection during preparation, storage and display	938	274	27,600	0	28,812	4.80%	0.272

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.
09 Bare hand contact with RTE food; Alternative Operating Procedure (AOP)	997	27	16	0	1,040	0.17%	0.010
11 Employee health knowledge; ill/symptomatic employee present	44	10,109	7	0	10,160	1.69%	0.096
12A Hands clean and washed properly; use of hand antiseptic if use of AOP	12,354	926	0	0	13,280	2.21%	0.125
12B Employee eating, drinking, tasting food, smoking	0	0	11,631	0	11,631	1.94%	0.110
22 Food-contact surfaces clean and sanitized	7,869	18,595	21,329	0	47,793	7.96%	0.452
31A Handwash sink(s) installed, accessible, not used for other purposes	0	19,146	0	0	19,146	3.19%	0.181
31B Handwashing supplies and handwash sign provided	0	19,257	6,522	0	25,779	4.29%	0.244
32 Bathrooms	0	80	5,333	0	5,413	0.90%	0.051
41 Chemicals/toxic substances	9,113	7,919	2	0	17,034	2.84%	0.161
53A Food manager certification; knowledge/active managerial control (except employee health)	0	7,564	0	0	7,564	1.26%	0.071
53B State approved food handler training; employee duty specific training/knowledge	0	13,660	0	0	13,660	2.27%	0.129
Subtotal: 1. Foodborne Illness Risk Factors and Public Health Interventions							
Interventions	102,651	117,341	72,945	0	292,937	48.78%	2.768

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.
02D Food items properly labeled; original container	0	324	7,588	0	7,912	1.32%	0.075
04 Facilities to maintain PH/TCS foods at the proper temperature	0	24	0	0	24	0.00%	0.000
05 Food and food equipment thermometers provided and accurate	3	3,523	2,031	0	5,557	0.93%	0.053
06 PH/TCS foods properly thawed	0	0	6,767	0	6,767	1.13%	0.064
10 In use food dispensing utensils properly stored	295	0	18,814	0	19,109	3.18%	0.181
13 Clean clothes; hair restraints; jewelry; painted/artificial fingernails	0	192	9,160	0	9,352	1.56%	0.088
14 Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located	3,887	387	48,567	0	52,841	8.80%	0.499
16 Dishwashing facilities; chemical test kit(s); gauges	27	8,632	8,856	0	17,515	2.92%	0.165
21 Wiping cloths; clean and soiled linens; laundry facilities	0	0	12,792	0	12,792	2.13%	0.121
23 Non-food contact surfaces clean	3	0	26,091	0	26,094	4.35%	0.247
24 Storage/handling of clean equipment, utensils; air drying	0	1	11,234	0	11,235	1.87%	0.106
25 Single-service and single-use items	7	0	8,406	0	8,413	1.40%	0.079
27 Water source safe, hot (100F) and cold under pressure	167	3,437	125	0	3,729	0.62%	0.035
28 Sewage and waste water disposed properly	451	90	214	0	755	0.13%	0.007
29 Plumbing installed and maintained; mop sink; water filters; backflow prevention	6,470	606	11,900	0	18,976	3.16%	0.179
33 Garbage and refuse; premises maintained	0	0	7,641	0	7,641	1.27%	0.072
35A No presence or breeding of insects/rodents/pests; no live animals	6,977	151	2,732	0	9,860	1.64%	0.093

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.
35B Outer openings protected from insects/pests, rodent proof	0	0	5,749	0	5,749	0.96%	0.054
36 Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented	0	0	45,011	0	45,011	7.50%	0.425
38 Lighting provided as required; fixtures shielded or bulbs protected	0	0	1,784	0	1,784	0.30%	0.017
40 Employee personal belongings	0	0	8,778	0	8,778	1.46%	0.083
42 Cleaning and maintenance equipment	0	0	4,345	0	4,345	0.72%	0.041
43 Complete separation from living/sleeping area/private premise; kitchen restricted – no unauthorized personnel	6	53	33	0	92	0.02%	0.001
50 Current license, properly displayed	4,901	0	7,337	0	12,238	2.04%	0.116
51 Other conditions sanitary and safe operation	6	1,569	8,466	17	10,041	1.67%	0.095
52 Misrepresentation; misbranding	0	248	17	0	265	0.04%	0.003
54 Florida Clean Indoor Air Act Compliance	0	0	43	0	43	0.01%	0.000
55 Automatic Gratuity Notice	0	0	20	0	20	0.00%	0.000
Subtotal: 2. Food Violations - Good Retail Practices							
	23,200	19,237	264,501	17	306,938	51.11%	2.900
Fire Violations - For Reporting Purposes Only							
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
35B-02 Door required to swing in the direction of egress travel	0	0	629	0	629	0.10%	0.006
45 Fire extinguishing equipment	0	0	0	787	0	0.00%	0.000
46 Exits not blocked or locked	0	0	0	506	0	0.00%	0.000

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.
47 Electrical wiring/outlets in good repair	0	0	0	99	0	0.00%	0.000
48 Gas appliances; boiler certificate current/posted	0	0	0	531	0	0.00%	0.000
49 Flammable/combustible materials	0	0	0	36	0	0.00%	0.000
Subtotal: 3. Fire Violations (Reporting Only)							
	0	0	629	1,959	629	0.10%	0.006
Violation Totals							
	High Priority	Inter-mediate	Basic	Reporting	Total	% of All Violations	Avg. Per Insp.
Grand Total	125,851	136,578	338,075	1,976	600,504	100.00%	5.7

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

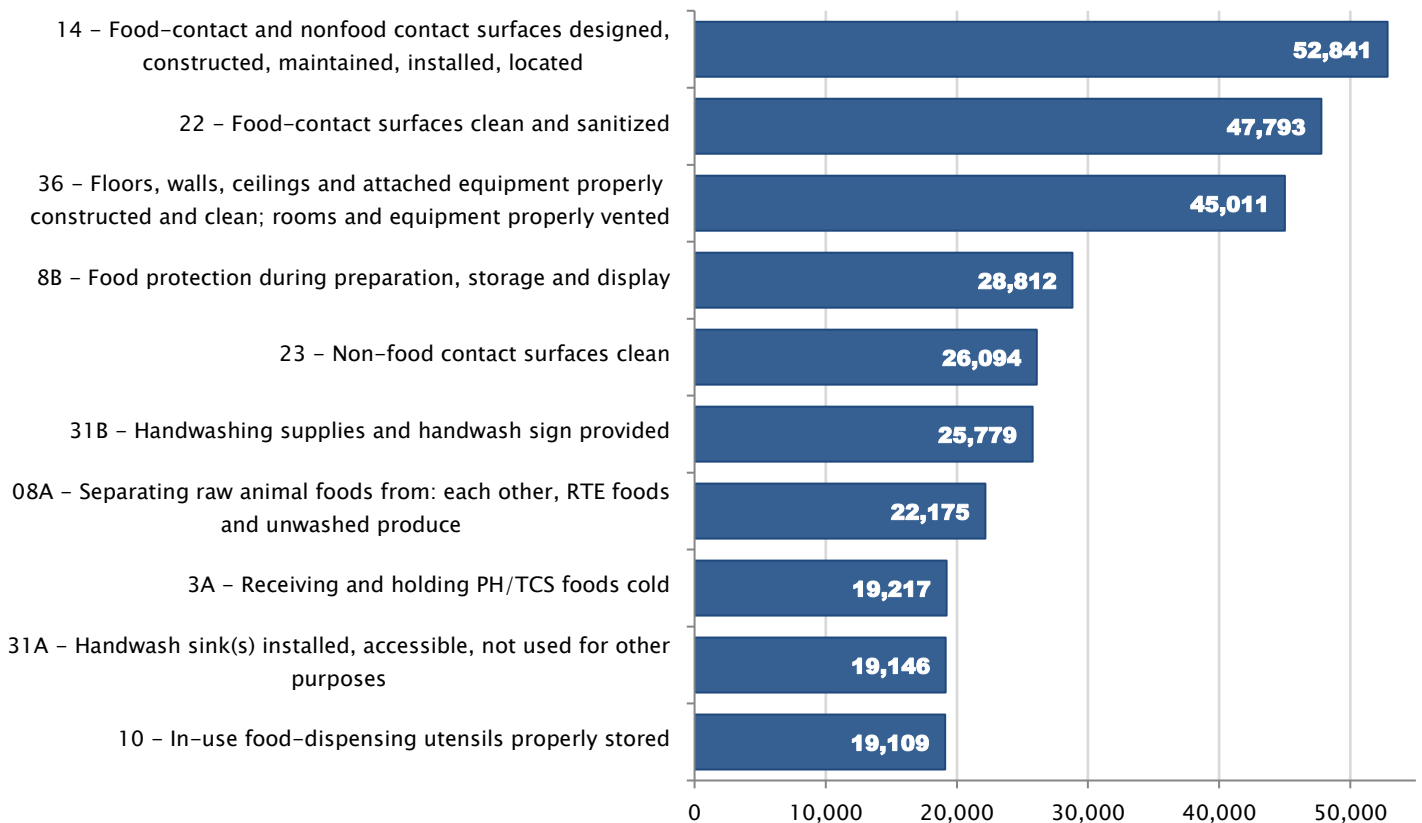


Table 10: Violations Found in Public Lodging Establishments

Lodging Violations								
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Human Trafficking	Total	% of All Violations	Avg. Per Insp.
02 Safety: Fire hazards	601	0	0	0	0	601	1.21%	0.020
05 Safety: Hearing impaired smoke detectors	495	0	0	0	0	495	0.99%	0.017
08 Safety: Boiler, boiler room	38	0	0	0	0	38	0.08%	0.001
09 Safety: Lighting: public, guest rooms	0	0	55	0	0	55	0.11%	0.002
10 Safety: Adequate heating	9	0	0	0	0	9	0.02%	0.000
11 Safety: Appliances properly installed; maintained	0	0	577	0	0	577	1.16%	0.019
12 Safety: Balcony: railing safety, certification	3,499	0	0	0	0	3,499	7.03%	0.117
13 Safety: Building repair	0	0	6,425	0	0	6,425	12.91%	0.215
14 Safety: Proper locking devices	371	0	0	0	0	371	0.75%	0.012
15 Sanitation: Bathrooms: public, guest, supplies	0	0	650	0	0	650	1.31%	0.022
16 Sanitation: Water source safe; hot/cold provided	88	0	0	0	0	88	0.18%	0.003
17 Sanitation: Bedding: bed linens, towels	0	0	1,771	0	0	1,771	3.56%	0.059
19 Sanitation: Plumbing	2,362	46	234	0	0	2,642	5.31%	0.089
20 Sanitation: Ventilation	0	0	350	0	0	350	0.70%	0.012
21 Sanitation: Toxics: storage, use	146	752	0	0	0	898	1.80%	0.030
22 Sanitation: Ice protection	1,127	0	0	0	0	1,127	2.27%	0.038
23 Sanitation: Glassware; tableware; utensils sanitized	339	9	285	0	0	633	1.27%	0.021
24 Sanitation: Vermin control	2,211	0	0	0	0	2,211	4.44%	0.074
25 Sanitation: Premises maintained	0	0	7,539	0	0	7,539	15.15%	0.253
26 Sanitation: Garbage and refuse disposal	0	0	10,507	0	0	10,507	21.12%	0.352
27 Sanitation: Sewage and waste water disposal	48	0	49	0	0	97	0.19%	0.003
29 Consumer Protection: Guest property: liability, notified	0	0	0	0	0	0	0.00%	0.000
33 Consumer Protection: Unethical business practices;	1	0	0	0	0	1	0.00%	0.000
34 Consumer Protection: Criminal Conduct & Miya's Law	719	0	2	0	0	721	1.45%	0.024

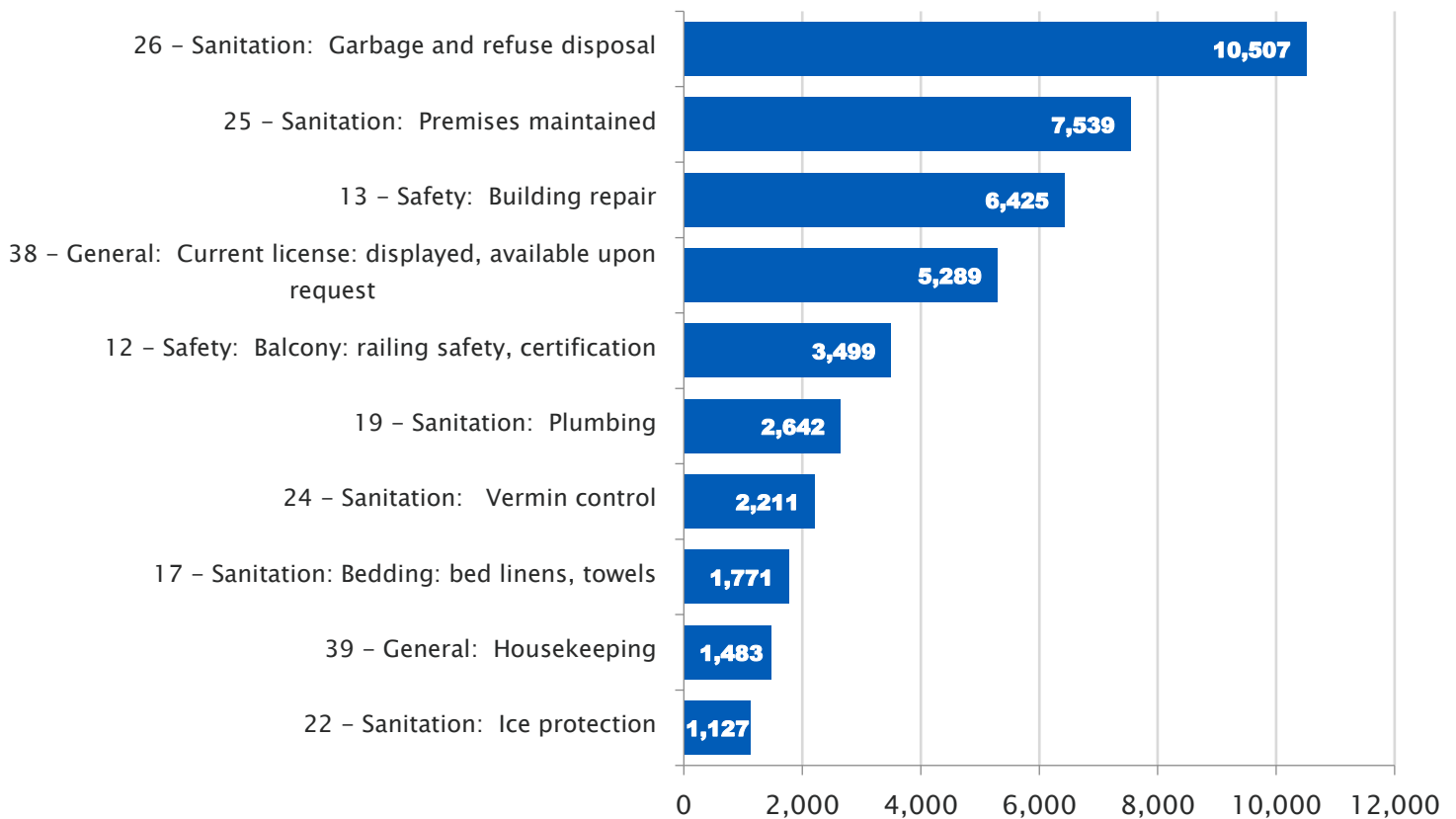
Table 10: Violations Found in Public Lodging Establishments Continued...

Lodging Violations								
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Human Trafficking	Total	% of All Violations	Avg. Per Insp.
35 Consumer Protection: Florida Clean Indoor Air Act	0	0	3	0	0	3	0.01%	0.000
36 Consumer Protection: Telephone surcharge posted	0	0	81	0	0	81	0.16%	0.003
37 Consumer Protection: Guest register	0	0	7	0	0	7	0.01%	0.000
38 General: Current license: displayed, available upon request	4,471	0	818	0	0	5,289	10.63%	0.177
39 General: Housekeeping	0	0	1,483	0	0	1,483	2.98%	0.050
40 General: Other conditions: safe, sanitary	26	0	43	1	0	70	0.14%	0.004
Subtotal: 1. Lodging Violations	16,551	807	30,879	1	0	48,238	96.95%	1.617
Human Trafficking Education								
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Human Trafficking	Total	% of All Violations	Avg. Per Insp.
41 Human Trafficking Education	0	0	0	0	1,518	1,518	3.05%	0.051
Education Violations	0	0	0	0	1,518	0	3.05%	0.051
Fire Violations - For Reporting Purposes Only								
Violation Code	High Priority	Inter-mediate	Basic	Reporting	Human Trafficking	Total	% of All Violations	Avg. Per Insp.
01 Safety: Fire extinguishers	0	0	0	830	0	0	0.00%	0.000
02 Safety: Fire hazards	0	0	0	60	0	0	0.00%	0.000
03 Safety: Fire Sprinkler system	0	0	0	4	0	0	0.00%	0.000
04 Safety: Smoke detectors; fire alarm systems	0	0	0	839	0	0	0.00%	0.000
05 Safety: Hearing impaired smoke detectors	0	0	0	55	0	0	0.00%	0.000
06 Safety: Exits obstructed	0	0	0	57	0	0	0.00%	0.000
07 Safety: Electrical wiring in good repair	0	0	0	82	0	0	0.00%	0.000
08 Safety: Boiler, boiler room	0	0	0	385	0	0	0.00%	0.000
08-03 Safety: Boiler certificate	0	0	0	168	0	0	0.00%	0.000
11 Safety: Appliances properly installed; maintained	0	0	0	16	0	0	0.00%	0.000
Subtotal: 3. Fire Violations (Reporting Only)	0	0	0	2,496	0	0	0.00%	0.000

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

Violation Totals								
	High Priority	Inter- mediate	Basic	Reporting	Human Trafficking	Total	% of All Violations	Avg. Per Insp.
Grand Total	16,551	807	30,879	2,497	1,518	49,755	100%	1.7

Figure 4: Top 10 Violations Found in Public Lodging Establishments



Compliance

Table 11: Food and Lodging Complaint Activity

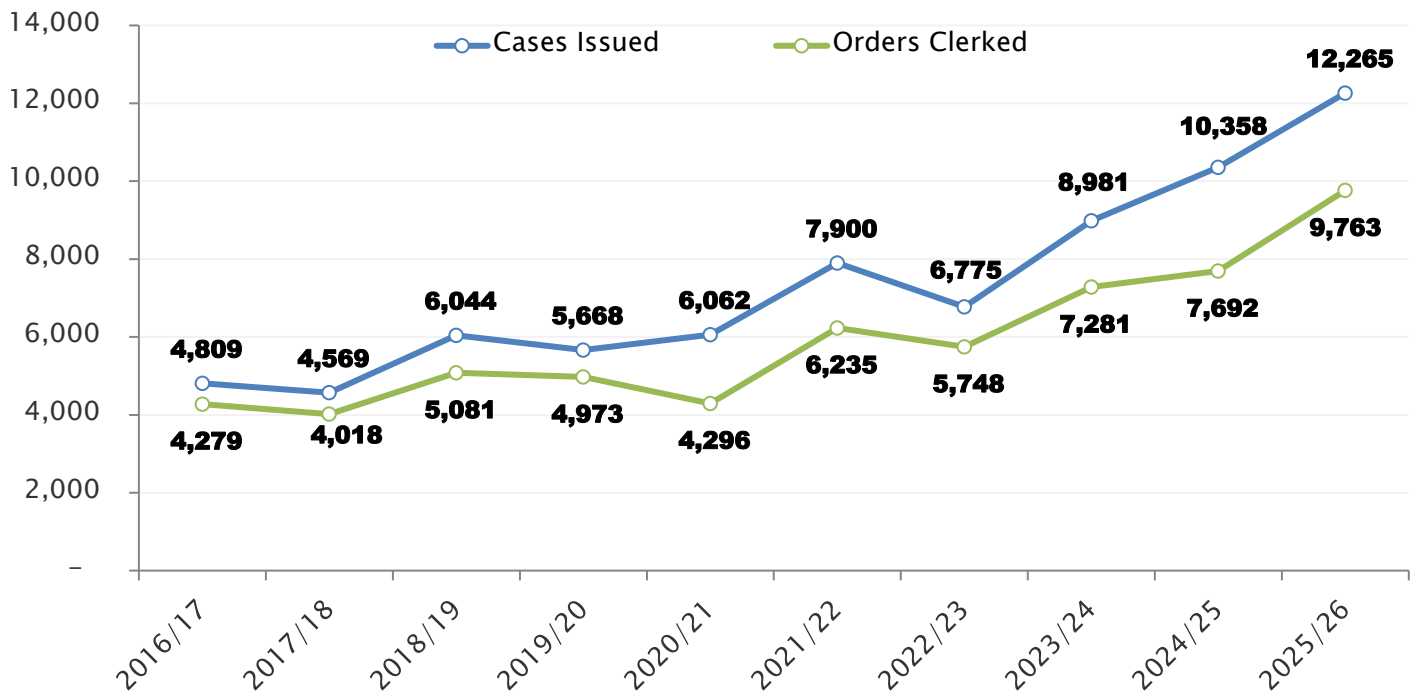
Disposition	District								Total
	Other	1	2	3	4	5	6	7	
Foodborne Illness									
Confirmed *	0	15	19	98	6	7	1	0	146
Handled by Phone	0	0	0	0	0	0	0	0	0
Allegations Not Observed	1	42	59	297	29	367	41	4	840
Other	9	208	345	283	608	12	257	310	2,032
FBI - Subtotal	10	265	423	678	643	386	299	314	3,018
Food Service									
Confirmed	9	175	392	656	626	664	274	266	3,062
Handled by Phone	1	0	5	0	0	1	3	8	18
Allegations Not Observed	12	451	988	1,094	1,289	1,063	515	690	6,102
Other	67	131	311	155	418	183	354	77	1,696
Food - Subtotal	89	757	1,696	1,905	2,333	1,911	1,146	1,041	10,878
Lodging - Apartments									
Confirmed	0	37	16	80	88	39	48	8	316
Handled by Phone	0	0	1	0	0	1	2	1	5
Allegations Not Observed	0	39	85	205	94	94	84	37	638
Other	1	21	12	10	64	15	71	5	199
Apartment - Subtotal	1	97	114	295	246	149	205	51	1,158
Lodging - Hotels, Motels and Bed & Breakfasts									
Confirmed	0	69	72	140	150	106	80	36	653
Handled by Phone	0	0	1	0	0	0	0	1	2
Allegations Not Observed	0	120	172	179	350	136	104	85	1,146
Other	0	65	42	52	116	36	73	15	399
Lodging - Subtotal	0	254	287	371	616	278	257	137	2,200
Lodging - Vacation Rentals									
Confirmed	0	2	8	5	16	3	11	0	45
Handled by Phone	0	0	0	0	0	0	1	0	1
Handled by Letter/Email	0	1	3	3	5	3	5	3	23
Allegations Not Observed	0	11	11	26	48	3	16	7	122
Other	0	5	17	6	28	0	36	10	102
Vacation Rentals - Subtotal	0	19	39	40	97	9	69	20	293
Grand Total	100	1,392	2,559	3,289	3,935	2,733	1,976	1,563	17,547

NOTE: *Disposition based on inspection violations, not epidemiological outcomes. Confirmed and Allegations Not Observed denote that the Division followed up with an inspection and was able to provide a clear complaint disposition. Disposition 'Other' includes inspections for which the complaint disposition was unclear, as well as follow-up actions other than telephone calls, including letters, emails, referrals to other agencies, and cases for which a disposition had not yet been recorded, possibly due to an open investigation.

Table 12: Compliance Activity

Compliance Activity	Food Service	Lodging	Elevators	Total
Cases issued	5,404	666	6,195	12,265
1st offender	3,607	570	4,161	8,338
2nd offender	1,137	85	1,380	2,602
3rd offender	444	8	447	899
4th or higher	216	3	207	426
Settlement Officers				
Settled	4,205	273	1,065	5,543
Dismissed/Closed	452	276	2,197	2,925
Final Orders on Waiver	522	83	3,349	3,954
Sent to Office of General Counsel	229	25	66	320
Total processed by Division	5,408	657	6,677	12,742
Agency Clerk				
Orders Clerked	4,908	367	4,488	9,763
Office of General Counsel				
Cases Opened	228	23	70	321
Cases Closed	232	21	88	341
Dismissed	41	8	50	99
Stipulation & Consent Orders	186	13	38	237
Final Orders	5	0	0	5
Actions				
Suspensions	56	0	0	56
Revocations	0	0	0	0
Fines assessed	\$2,159,415	\$79,410	\$1,551,025	\$3,789,850
Average fine assessed	\$450	\$252	\$351	
Median fine assessed	\$400	\$200	\$250	
Most frequent fine assessed	\$400	\$200	\$250	
Fines collected	\$2,018,403	\$74,545	\$1,465,795	\$3,558,743

Figure 5: 10 Year History - Compliance Activity Comparison



Elevator Safety

Figure 6: 5 Year History - Active Elevators and Compliance Rate

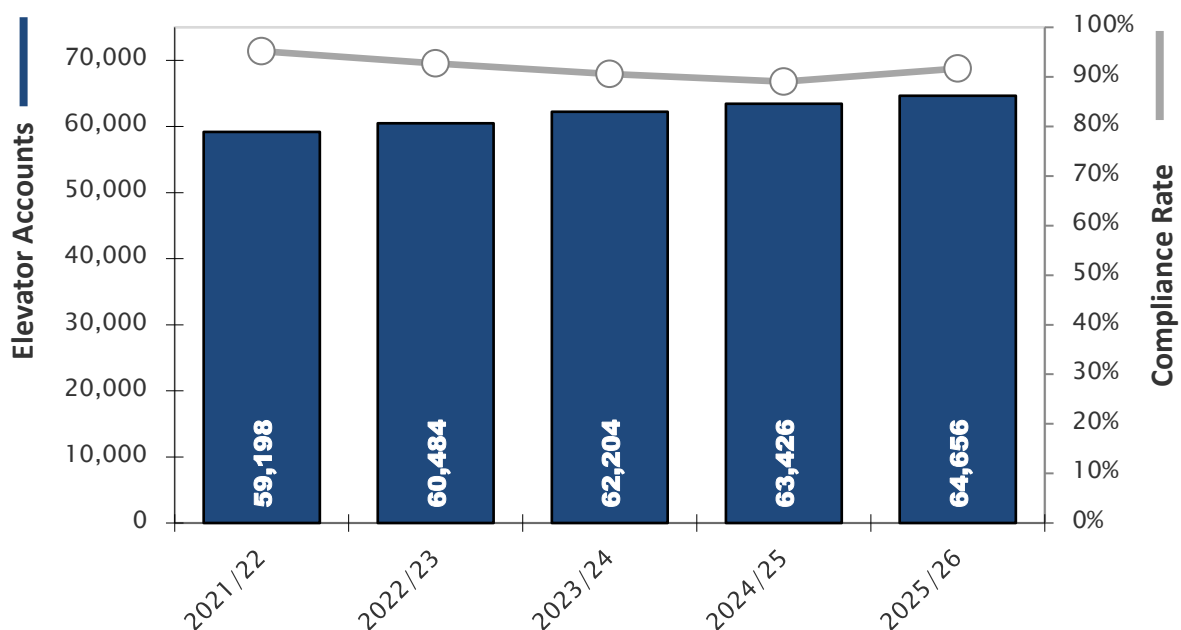


Table 13: Elevator Accounts

Elevator Type	Current	% Current	Delinquent	% Delinquent	Total	Permits	Sealed	Special Sealed	Inactive	Total
Traction Passenger	17,911	94.05%	1,134	5.95%	19,045	1,288	75	137	56	20,601
Hydraulic Passenger	35,788	92.21%	3,022	7.79%	38,810	457	231	369	320	40,187
Traction Freight	389	89.63%	45	10.37%	434	5	31	35	8	513
Hydraulic Freight	535	84.38%	99	15.62%	634	6	23	65	21	749
Hand Power Passenger	7	100.00%	0	0.00%	7	0	0	1	1	9
Hand Power Freight	2	100.00%	0	0.00%	2	0	8	2	1	13
Moving Walk	69	100.00%	0	0.00%	69	2	0	0	1	72
Inclined Lift	28	70.00%	12	30.00%	40	5	0	0	3	48
Limited Use Limited Application	391	78.83%	105	21.17%	496	39	12	13	28	588
Dumbwaiter	269	80.30%	66	19.70%	335	16	219	49	61	680
Escalator	1,118	94.43%	66	5.57%	1,184	16	46	60	42	1,348
Hand Elevator	4	44.44%	5	55.56%	9	0	0	0	0	9
Sidewalk Elevator	2	100.00%	0	0.00%	2	1	4	0	0	7
Material Lift, Dumbwaiter, ATD	10	90.91%	1	9.09%	11	9	1	0	2	23
Special Purpose Personnel Elevator	57	70.37%	24	29.63%	81	8	7	0	6	102
Inclined Stairway Chair Lift	41	82.00%	9	18.00%	50	13	12	2	9	86
Inclined & Vertical Wheelchair Lift	2,660	77.71%	763	22.29%	3,423	246	166	122	239	4,196
Rack and Pinion/Screw Column	17	70.83%	7	29.17%	24	2	0	0	0	26
Total	59,298	91.71%	5,358	8.29%	64,656	2,113	835	855	798	69,257

Table 14: 5 Year History - Elevator Professional Credential Accounts

License Type	2021-22	2022-23	2023-24	2024-25	2025-26
Registered Elevator Companies	480	405	443	502	557
Certified Elevator Inspectors	572	616	669	707	767
Certified Elevator Technicians	2,007	2,205	2,296	2,434	2,608
Certificates of Competency	2,197	2,330	2,415	2,517	2,675
Total	5,256	5,556	5,823	6,160	6,607

Table 15: Elevator Inspections Performed by Inspection Type

Inspection Type	Failed	Passed	Total
Compliance Monitoring	164	457	621
Accident	3	18	21
Alteration/Acceptance	62	3,969	4,031
Callback	1,972	14,794	16,766
Complaint	220	127	347
Construction	1,056	81	1,137
Industry Oversight/Audit	285	290	575
Initial Acceptance	1	1,663	1,664
Routine	18,847	34,262	53,109
Temporary Operation Inspection	79	972	1,051
Two Stop	33	25	58
Total	22,722	56,658	79,380

Figure 7: 10 Year Historical Comparison of Elevator Inspections

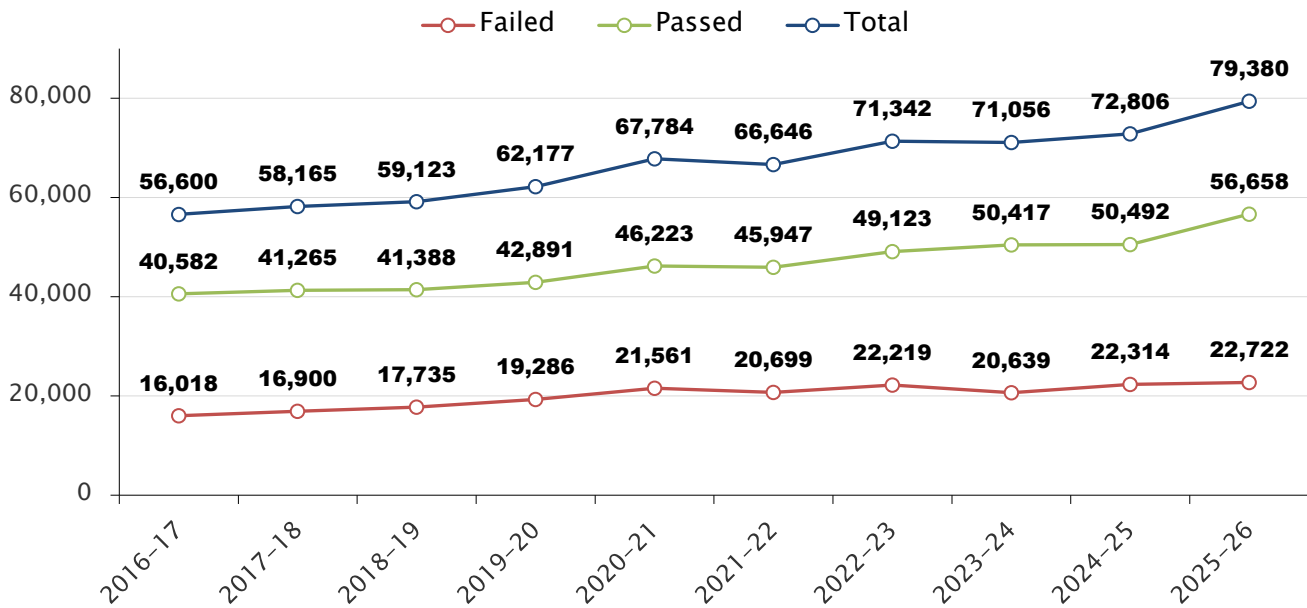


Table 16: 5 Year History - Elevator Accidents

Elevator Type	2021-22	2022-23	2023-24	2024-25	2025-26	Total	% Total
Dumbwaiter	0	0	0	0	0	0	0.0%
Escalator	541	515	565	617	786	3,024	54.6%
Hydraulic Freight	2	6	1	2	4	15	0.3%
Hydraulic Passenger	48	87	109	90	103	437	7.9%
Inclined Lift (stair)	0	0	0	0	0	0	0.0%
Inclined Wheel	1	4	5	2	2	14	0.3%
Limited Use	0	0	0	0	1	1	0.0%
Moving Walk	273	249	331	300	272	1,425	25.7%
Special Purpose	0	0	0	1	0	1	0.0%
Traction Freight	0	0	1	1	1	3	0.1%
Traction Passenger	74	102	124	144	177	621	11.2%
Total	939	963	1,136	1,157	1,346	5,541	100%

--- End of Fiscal Year 2025-26 Report ---

Data Sources: DBPR Versa Regulation Single Licensing System, Hotels & Restaurants Plan Review Database, DBPR Qlik Sense, DBPR Office of General Counsel. Data ranges from 7/1/2025 – 6/30/2026; some report statistics may vary due to activity since compiling data. Reporting-only violations are excluded from the Total, % of All Violations, and Average per Inspection calculations.