

**Priority:** Safety Net Services

**Lead Agency:** Health Department

**Program Offer Type:** Existing Operating

**Program Contact:** WICKHAM Lila A

**Related Programs:**

**Frameworks:**

### **Executive Summary**

The Health Inspections program prevents disease and injury in our community by providing multilingual, culturally relevant education, assuring safe food handling practices, controlling disease, improving safety in the workplace and reducing unintentional injuries by incorporating prevention activities into the inspection process. The Environmental Health program analyzes local environmental health issues from a public health perspective, regulates specified businesses and accommodations, and enforces state and local environmental health laws. The program consults with business and consumers on the Food Service Advisory Board for Health Inspections program direction.

### **Program Description**

1) Restaurants and Food Establishments: Inspects and licenses 4000 local restaurant and food facilities, monitoring and assuring that best practices of safety and sanitation are being performed. 2) Swimming Pools and Spas: Inspects and licenses 582 pools/spas to ensure pool water is properly maintained with appropriate chemicals to prevent germ growth. 3) Child Care Facilities: Inspects 300 childcare centers to ensure they handle food properly, are clean, and are free of health and safety hazards. Implement EPA Asthma Trigger program, involving consultation with child care providers to reduce environmental causes of asthma attacks. 4) Drinking Water Systems: Inspects small drinking water systems to ensure they are properly maintained and meet EPA water quality standards. 5) Food borne Illness Outbreaks: Registered Environmental Health Specialists respond to and investigate local food-borne illness complaints and are key participants in disaster/bio-terrorism response. 6) Education: Provides food handler certification training, manager certification training, fish advisory information and miscellaneous trainings as public health issues emerge.

### **Program Justification**

Environmental Health addresses Basic Living Needs strategy to educate, prevent and/or intervene to keep people from experiencing health crises through food safety education, food and pool sanitation inspections, water system inspections, and food-borne illness investigations. This approach focuses on the low cost, self-sufficiency/prevention area of the Basic Living Needs map and helps keep people from moving up into the more expensive and response-oriented medium cost/need sector of the map.

### **Performance Measures**

Rates of illness caused by unsafe food handling have declined in Multnomah County since the early 1990s. Rates for one food-borne illness, bacteria E. Coli, were consistently lower for Multnomah County than for Oregon between 1995 - 2000.

### **Summary of last year's program results and this year's expected results**

This year Multnomah County is undergoing a risk rating pilot project (inspecting facilities based on menu risk vs. State mandated seating capacity) to improve efficiency and effectiveness in inspecting food establishments. Community illness outbreak rates will be used to evaluate changes as part of a quality improvement process.

## Program Mandate: 2 Mandated Program with Funding/Service Level Choice

Legal mandates are 1999 FDA Food Code 2002 OR Food Sanitation Rules; ORS Chapt. 30.890 (gleaning); ORS Chapt. 624; ORS Chapt. 448; MCC 21.612 (license fees); MCC Chapt. 5; MCC Chapt. 21 (Civil Penalty Ordinance); OR Dept. of Education Division 51 (Schools); OARS 581-051-0305; OARS Chapt. 333 (Licensed Programs); ORS 183 (Civil Penalty), ORS 164 (Food); ORS 700 (EHS License); ORS 414 (Childcare). OARS 333-018 Communicable Disease and Reporting 333-019 Communicable Disease Control.

## Revenue/Expense Detail

	Proposed General Fund	Proposed Other Funds	Proposed General Fund	Proposed Other Funds
	2005	2005	2006	2006
<b>Program Expenses</b>				
Personnel	\$1,551,894	\$0	\$1,597,143	\$0
Contracts	\$187,315	\$0	\$186,815	\$0
Materials & Supplies	\$72,838	\$0	\$88,642	\$0
Internal Services	\$275,434	\$0	\$393,493	\$0
Capital Outlay	\$0	\$0	\$0	\$0
<b>Subtotal: Direct Exps:</b>	<b>\$2,087,481</b>	<b>\$0</b>	<b>\$2,266,093</b>	<b>\$0</b>
Administration	\$0	\$0	\$37,379	\$0
Program Support	\$0	\$0	\$102,025	\$25,138
<b>Subtotal: Other Exps:</b>	<b>\$0</b>	<b>\$0</b>	<b>\$139,404</b>	<b>\$25,138</b>
<b>Total GF/non-GF:</b>	<b>\$2,087,481</b>	<b>\$0</b>	<b>\$2,405,497</b>	<b>\$25,138</b>
<b>Program Total:</b>	<b>\$2,087,481</b>		<b>\$2,430,635</b>	
Program FTE	0.00	0.00	22.10	0.00
<b>Program Revenues</b>				
Fees, Permits & Charges	\$2,091,049	\$0	\$2,266,093	\$0
Other / Miscellaneous	\$13,000	\$0	\$0	\$0
Program Revenue for Admin	\$0	\$0	\$91,963	\$25,138
<b>Total Revenue:</b>	<b>\$2,104,049</b>	<b>\$0</b>	<b>\$2,358,056</b>	<b>\$25,138</b>

## Explanation of Revenues

Program is supported by license fees and fines.

## Significant Program Changes

Received a one year EPA grant for \$27,000 to develop an asthma trigger consultation program in childcare centers. Completed development of multi-language training video for food handler education with NACCHO grant support of \$47,800.