

**Priority:** Basic Needs

**Lead Agency:** Health Department

**Program Offer Type:** Existing Operating

**Program Contact:** WICKHAM Lila A

**Related Programs:**

**Program Characteristics:**

### Executive Summary

The Health Inspections program prevents disease and injury and promotes health by educating the public and service providers and investigating food and waterborne disease. 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 and ordinances.

### Program Description

**Health Inspection Facilities:** The Health Inspections program has responsibility for assuring health and safety of 5217 facilities including restaurants, mobile restaurants, temporary events, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails. **Swimming Pools & Spas:** Technical training is provided to pool operators. The program inspects and licenses 582 pools/spas to ensure pool water is properly maintained with appropriate chemicals to prevent germ growth. **Child Care Facilities:** The program inspects 600 schools, childcare centers, and other service providers to ensure they handle food properly, are clean and are free of health and safety hazards. **Drinking Water Systems:** The program inspects small drinking water systems to ensure they are properly maintained and meet EPA water quality standards. Education and training is a priority service in each system. **Food borne Illness Outbreaks:** Registered Environmental Health Specialists respond to and investigate local Food borne Illness complaints in collaboration with the Communicable Disease Program and are key participants in disaster/bio-terrorism response. **Food Handler Certification and Manager SERVE SAFE training:** Multi-lingual training is provided to food workers from all literacy levels about safe food preparation. **EPA Asthma Trigger grant:** A one-year grant that allowed us to develop an asthma trigger consultation program in child care centers.

### Program Justification

The program addresses the Basic Living Needs strategy by 1) preventions and controlling disease, 2) assuring safe food and water supply and 3) identifying and reducing exposure to housing environmental hazards. This is accomplished through a wide range of education and inspection activities as described above.

### Performance Measures

Measure Type	Primary Measure	Previous Year Actual (FY04-05)	Current Year Purchased (FY05-06)	Current Year Estimate (FY05-06)	Next Year Offer (FY06-07)
Output	Food facility inspections	9,802	10,000	10,242	10,300
Outcome	Critical violations per year.	7,050	0	7,036	8,000
Output	Total number of Food Workers who took the Food Handler test	12,443	0	18,400	21,700

### Performance Measure - Description

**Output:** Food facilities (e.g. restaurants, mobile vending units, temporary event units, schools) inspected on-site. **Outcome:** Out of over 1.9 million possible critical violations. Ranks lowest in Oregon, reflecting success of program's educational inspection model. Critical violations are a surrogate for disease risk, as critical violations can lead to food safety risk, requiring immediate correction. **Output:** On-line and on-site Food Handler instruction and testing provides food workers with knowledge about preventing disease transmission to food consumers. Increase is due to newly available web-based service in 7 languages.

## Legal/Contractual Obligation

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
<b>Program Expenses</b>	2006	2006	2007	2007
Personnel	\$1,597,143	\$0	\$1,863,044	\$0
Contracts	\$186,815	\$0	\$197,836	\$0
Materials & Supplies	\$88,642	\$0	\$109,150	\$0
Internal Services	\$393,493	\$0	\$355,316	\$0
Subtotal: Direct Exps:	<b>\$2,266,093</b>	<b>\$0</b>	<b>\$2,525,346</b>	<b>\$0</b>
Administration	\$0	\$0	\$40,340	\$0
Program Support	\$0	\$0	\$136,704	\$10,660
Subtotal: Other Exps:	<b>\$0</b>	<b>\$0</b>	<b>\$177,044</b>	<b>\$10,660</b>
Total GF/non-GF:	<b>\$2,266,093</b>	<b>\$0</b>	<b>\$2,702,390</b>	<b>\$10,660</b>
Program Total:	<b>\$2,266,093</b>		<b>\$2,713,050</b>	
Program FTE	0.00	0.00	23.20	0.00
<b>Program Revenues</b>				
Fees, Permits & Charges	\$2,266,093	\$0	\$2,502,176	\$0
Program Revenue for Admin	\$0	\$0	\$0	\$10,660
<b>Total Revenue:</b>	<b>\$2,266,093</b>	<b>\$0</b>	<b>\$2,502,176</b>	<b>\$10,660</b>

## Explanation of Revenues

## Significant Program Changes

Last year this program was: