

**Priority:** Basic Needs  
**Program Offer Type:** Existing Operating  
**Related Programs:**

**Lead Agency:** Health Department  
**Program Contact:** WICKHAM Lila A

**Program Characteristics:**

**Executive Summary**

Program reduces risk to County residents and visitors from disease and injury by investigating food and waterborne disease, educating the public about food safety, and performing routine inspections of licensed facilities (restaurants, swimming pools, hotels, child care centers, adult foster care and correctional facilities and small public drinking water systems). In 2006, the program received the national Crumline award for sustained excellence in food safety emphasizing innovations in food borne illness tracking, community outreach and education.

**Program Description**

**Health Inspection Facilities:** The Health Inspections program has the responsibility for assuring the health and safety in 6,112 facilities including restaurants, mobile restaurants, temporary events, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails. **Swimming pools and spas:** The program inspects and licenses 579 pools/spas to ensure pools are safe from hazards and disease. Technical training is provided to pool operators. **Child and Adult Foster Care Facilities:** The program inspects 650 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:** Inspected to ensure they are properly maintained and meet EPA water quality standards. Education and training is a priority service for each water system. Most facilities receive more than one inspection per year. **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. Multnomah County has significantly less food borne illness outbreaks than other counties. **Food Handler Training and Certification:** Multi-lingual training about safe food preparation in 7 languages is provided to food workers at all literacy levels.

**Program Justification**

The program protects the health and safety of our community by providing education, assuring safe food and water, controlling disease, improving safety in the work place and reducing unintentional injuries as well as supporting other public health activities by incorporating prevention activities into the inspection process.

**Performance Measures**

Measure Type	Primary Measure	Previous Year Actual (FY05-06)	Current Year Purchased (FY06-07)	Current Year Estimate (FY06-07)	Next Year Offer (FY07-08)
Output	Food facility inspections	9,722	10,242	9,809	10,000
Outcome	Critical violation per year	7,184	7,036	7,643	8,043
Output	Total number certified Food Workers eligible for employment	17,697	18,400	18,900	19,400

**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, Oregon ranks lowest, 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. Each inspection can have more than one critical violation. Next year's increase is due to more stringent food safety rules.

**Output:** The Primary Measure wording was changed from last year's wording of "Total number of Food Workers who took the Food Handler test" so that readers are better able to understand the benefit provided by the Food Handler Training and Certification program (i.e., certification makes food workers employable). On-line and on-site Food Handler training 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
Program Expenses	2007	2007	2008	2008
Personnel	\$1,864,023	\$536,095	\$1,983,274	\$96,194
Contracts	\$197,836	\$17,426	\$290,608	\$0
Materials & Supplies	\$109,150	\$64,002	\$80,862	\$0
Internal Services	\$355,316	\$79,872	\$406,175	\$0
Capital Outlay	\$0	\$0	\$0	\$0
Subtotal: Direct Exps:	<b>\$2,526,325</b>	<b>\$697,395</b>	<b>\$2,760,919</b>	<b>\$96,194</b>
Administration	\$40,340	\$0	\$48,094	\$0
Program Support	\$136,704	\$10,660	\$149,397	\$24,927
Subtotal: Other Exps:	<b>\$177,044</b>	<b>\$10,660</b>	<b>\$197,491</b>	<b>\$24,927</b>
Total GF/non-GF:	<b>\$2,703,369</b>	<b>\$708,055</b>	<b>\$2,958,410</b>	<b>\$121,121</b>
Program Total:	<b>\$3,411,424</b>		<b>\$3,079,531</b>	
Program FTE	23.20	0.00	25.05	0.87
<b>Program Revenues</b>				
Indirect for dep't Admin	\$35,607	\$0	\$0	\$0
Fees, Permits & Charges	\$2,502,176	\$65,461	\$2,598,175	\$96,194
Intergovernmental	\$0	\$631,934	\$0	\$0
Other / Miscellaneous	\$0	\$0	\$80,000	\$0
Program Revenue for Admin	\$0	\$10,660	\$0	\$24,927
<b>Total Revenue:</b>	<b>\$2,537,783</b>	<b>\$708,055</b>	<b>\$2,678,175</b>	<b>\$121,121</b>

## Explanation of Revenues

Fees are set by ordinance. Refer to MC Ordinance 1077.

## Significant Program Changes

**Last year this program was:** #40042, Health Inspections & Education

No significant changes. FTE totals changed due to changes in how Environmental Health operations staffing is allocated to the program offers in that area. Overall there was no net FTE change.