

Priority: Basic Needs

Lead Agency: Health Department

Program Offer Type: Existing Operating

Program Contact: WICKHAM Lila A

Related Programs:

Program Characteristics:

Executive Summary

This fee supported program reduces risk to County residents and visitors from disease and injury by investigating food and waterborne diseases, educating the public about food safety, and performing routine inspections of licensed facilities (restaurants, swimming pools, hotels, child care centers, adult foster care, 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 responsibility for assuring the health and safety in 4,781 facilities including restaurants, mobile restaurants, temporary events, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails. Most facilities receive more than one inspection per year. **Swimming pools & spas:** The program inspects and licenses 614 pools/spas to ensure pools are safe from hazards and disease. Field and classroom technical training is provided to pool operators. **Child and Adult Foster Care Facilities:** The program inspects 726 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. **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 fewer food borne illness outbreaks than other counties. **Food Handler Training and Certification:** Multi-lingual training about safe food preparation in 7 languages is provided online and in person to food workers at all literacy levels to support health equity and entry into the workforce.

Program Justification

This legally mandated program protects the health and safety of the entire 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. The citizenry understand and expect the program functions.

Performance Measures

Measure Type	Primary Measure	Previous Year Actual (FY06-07)	Current Year Purchased (FY07-08)	Current Year Estimate (FY07-08)	Next Year Offer (FY08-09)
Output	Facility inspections	10,759	10,000	10,712	10,800
Outcome	Critical violation per year	8,947	8,043	8,917	9,359
Output	Total number certified Food Workers eligible for employment	19,493	19,400	21,107	22,692

Performance Measure - Description

Output: Facilities (e.g. restaurants, mobile units, vending machines, temporary event units, schools, child-care facilities, tourist accommodations) inspected on-site.

Outcome: 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 continued increased temperature control violations and new rules regarding hand-washing.

Output: This number reflects the number of people who completed certification in the given year. The certificate is a three-year certificate and makes food workers employable in the food industry. On-line and on-site Food Handler training and testing provides food workers with knowledge about preventing disease transmission to food consumers

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	2008	2008	2009	2009
Personnel	\$1,996,854	\$28,314	\$2,208,497	\$0
Contracts	\$290,608	\$0	\$234,578	\$0
Materials & Supplies	\$80,862	\$1,669	\$98,358	\$0
Internal Services	\$406,175	\$4,217	\$365,425	\$0
Capital Outlay	\$0	\$0	\$12,000	\$0
Subtotal: Direct Exps:	\$2,774,499	\$34,200	\$2,918,858	\$0
Administration	\$48,094	\$0	\$39,545	\$0
Program Support	\$149,397	\$24,927	\$192,831	\$33,659
Subtotal: Other Exps:	\$197,491	\$24,927	\$232,376	\$33,659
Total GF/non-GF:	\$2,971,990	\$59,127	\$3,151,234	\$33,659
Program Total:	\$3,031,117		\$3,184,893	
Program FTE	25.05	0.87	25.65	0.00
Program Revenues				
Indirect for dep't Admin	\$1,996	\$0	\$0	\$0
Fees, Permits & Charges	\$2,598,477	\$0	\$2,841,806	\$0
Intergovernmental	\$0	\$34,200	\$0	\$0
Other / Miscellaneous	\$80,000	\$0	\$0	\$0
Program Revenue for Admin	\$0	\$24,927	\$0	\$33,659
Total Revenue:	\$2,680,473	\$59,127	\$2,841,806	\$33,659

Explanation of Revenues

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

Significant Program Changes

Last year this program was:

#40007 Health Inspections & Education

The program costs have been reduced by more than \$200,000 in keeping with their available revenue. Fee increases for the Inspection program will come before the Board of County Commissioners in the spring. If the Board approves the fees, then the program will revise its budget based on the new fee projections so that their staffing levels are adequate to comply with the State mandated number of annual inspections per facility.