

**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 disease, 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). Participating in a FDA Food Standardization assessment will help us align our program with national standards for critical food safety issues. The inspection program received an outstanding rating during its 2008 Triennial review.

### Program Description

**Health Inspection Facilities:** The Health Inspections program has responsibility for assuring the health and safety in 10,522 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 628 pools/spas to ensure pools are safe from hazards and disease. Field and classroom technical training is provided to pool operators (i.e. the recently adopted Virginia Graeme Baker Pool and Spa Safety Act will require increased education with pool and spa operators to facilitate compliance). **Child and Adult Foster Care Facilities:** The program inspects 604 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. **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. The program received a 1-year FDA Food Defense grant to develop and implement strategies that will assist restaurants in preventing and responding to intentional food contamination. 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 online and in person to food workers at all literacy levels to support health equity and entry into the workforce. The online Food Handler website has been revised to support food industry participation in food handler certification.

### 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 understands and expects the program functions.

### Performance Measures

Measure Type	Primary Measure	Previous Year Actual (FY07-08)	Current Year Purchased (FY08-09)	Current Year Estimate (FY08-09)	Next Year Offer (FY09-10)
Output	Facility inspections	11,800	10,800	11,294	11,500
Outcome	Critical violation per year	6,090	9,359	6,008	6,295
Output	Total number certified Food Workers eligible for employment	24,047	22,692	23,669	22,250

### Performance Measure - Description

Output: 1) Facilities (e.g. restaurants, mobile units, vending machines, temporary event units, schools, child-care facilities, tourist accommodations) inspected on-site. Outcome: 2) Critical violations are items noted during inspections that can directly affect the health and well being of the consumer, leading to elevated food safety risk and requiring immediate corrections. Data was included in previous year program offer that should not have been, which inflated "current year purchased" data. Output: 3) 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
<b>Program Expenses</b>	2009	2009	2010	2010
Personnel	\$2,208,500	\$0	\$2,203,050	\$5,435
Contracts	\$234,578	\$0	\$229,798	\$0
Materials & Supplies	\$98,358	\$0	\$86,279	\$17,427
Internal Services	\$365,425	\$0	\$609,437	\$2,138
Capital Outlay	\$12,000	\$0	\$0	\$0
Subtotal: Direct Exps:	<b>\$2,918,861</b>	<b>\$0</b>	<b>\$3,128,564</b>	<b>\$25,000</b>
Administration	\$39,545	\$0	\$52,570	\$0
Program Support	\$192,831	\$33,659	\$225,221	\$30,875
Subtotal: Other Exps:	<b>\$232,376</b>	<b>\$33,659</b>	<b>\$277,791</b>	<b>\$30,875</b>
Total GF/non-GF:	<b>\$3,151,237</b>	<b>\$33,659</b>	<b>\$3,406,355</b>	<b>\$55,875</b>
Program Total:	<b>\$3,184,896</b>		<b>\$3,462,230</b>	
Program FTE	25.65	0.00	24.45	0.00
<b>Program Revenues</b>				
Indirect for dep't Admin	\$0	\$0	\$1,516	\$0
Fees, Permits & Charges	\$2,841,806	\$0	\$2,839,524	\$0
Intergovernmental	\$0	\$0	\$0	\$25,000
Program Revenue for Admin	\$0	\$33,659	\$0	\$30,875
<b>Total Revenue:</b>	<b>\$2,841,806</b>	<b>\$33,659</b>	<b>\$2,841,040</b>	<b>\$55,875</b>

## Explanation of Revenues

Fees are set by ordinance. Refer to Chapter 21 MC Ordinance 08-140. Typically fees are adjusted every two years, so cost and revenue do not always balance out within the fiscal year, but should be fully fee supported when viewed over multiple years.

## Significant Program Changes

**Last year this program was:** #40007, Health Inspections & Education

A Board of County Commissioner approved license fee increase went into effect January 1, 2009. The program received a 1-year FDA Food Defense grant to educate restaurant operators how to prevent and respond to intentional food contamination. The program is implementing a web-based data system designed to align the program with national inspection standards and emergent technology. The system will improve our ability to collect and analyze quality science-based inspection data that will increase accountability.