

Lead Agency: Health Department

Program Contact: WICKHAM Lila A

Program Offer Type: Existing Operating

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). Participating in an 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

Inspected Facilities: The Health Inspections program is responsible for assuring the health and safety in 4,004 facilities including restaurants, mobile restaurants, 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 566 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). **Schools, Child and Adult Foster Care Facilities:** The program inspects 507 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 emergency response. **Food Defense Tool Kits** that will assist restaurants in preventing and responding to intentional food contamination continue to be distributed. 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. Emergency contact information has been gathered for over 7,000 facilities. A monthly newsletter is electronically distributed to food operators.

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 (FY09-10)	Current Year Purchased (FY10-11)	Current Year Estimate (FY10-11)	Next Year Offer (FY11-12)
Output	Number of licenses issue	6,877	6,464	7,149	6,858
Outcome	Critical violations per year	6,678	5,589	6,054	6,275
Output	Facility inspections	13,551	13,874	15,168	14,310
Output	Total number certified Food Workers eligible for employment	13,404	14,490	14,115	15,401

Performance Measure - Description

Output: Licenses issued excludes facilities inspected but not licensed (ie. schools, day care centers, etc.) New measure designed to evaluate trends in facilities licensed annually. Licenses directly reflect program workload.

Outcome: 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 correction.

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

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. Decrease in Food Handlers certified is primarily a result of the economic downturn, and are expected to recover.

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	2011	2011	2012	2012
Personnel	\$2,329,037	\$0	\$2,464,175	\$0
Contracts	\$279,588	\$0	\$217,482	\$0
Materials & Supplies	\$81,913	\$0	\$105,075	\$0
Internal Services	\$495,859	\$0	\$431,804	\$0
Total GF/non-GF:	\$3,186,397	\$0	\$3,218,536	\$0
Program Total:	\$3,186,397		\$3,218,536	
Program FTE	25.67	0.00	26.35	0.00
Program Revenues				
Fees, Permits & Charges	\$3,090,081	\$0	\$3,114,786	\$0
Total Revenue:	\$3,090,081	\$0	\$3,114,786	\$0

Explanation of Revenues

The Health Inspections & Education program is entirely funded by inspection fees set by ordinance in Chapter 21 MC Ordinance 08-140. The fees for services provided to the public shall be based generally on the cost of providing the services.

Inspection Fees: \$3,218,536

Significant Program Changes

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

FDA 2009 Food Code projected to be implemented January 1, 2012.

This significant rule changes may impact number of 'Critical Violations' outcome.