

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 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). The Inspections Program received an outstanding rating during its 2011 Triennial review.

Program Description

Inspected Facilities: The Health Inspections program has responsibility for assuring the health and safety in 4,083 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 559 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. 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 (FY10-11)	Current Year Purchased (FY11-12)	Current Year Estimate (FY11-12)	Next Year Offer (FY12-13)
Output	Number of licenses issue	7,250	6,858	7,422	8,100
Outcome	Critical violations per year	5,894	6,275	5,978	5,900
Output	Facility inspections	14,492	14,310	15,500	14,900
Output	Total number certified Food Workers eligible for employment	14,825	15,401	14,035	13,800

Performance Measure - Description

Output: Licenses issued excludes facilities inspected but not licensed (ie. schools, day care centers, etc.). The measure is designed to evaluate trend 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 number of Food Handlers certified is primarily a result of the economic downturn, and are expected to recover.

Legal/Contractual Obligation

Legal mandates are 2009, FDA Food Code; 2012, 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	2012	2012	2013	2013
Personnel	\$2,464,175	\$20,698	\$2,545,106	\$20,700
Contracts	\$217,482	\$0	\$177,963	\$0
Materials & Supplies	\$105,075	\$131	\$164,642	\$172
Internal Services	\$431,804	\$1,885	\$460,090	\$1,843
Total GF/non-GF:	\$3,218,536	\$22,714	\$3,347,801	\$22,715
Program Total:	\$3,241,250		\$3,370,516	
Program FTE	26.35	0.00	26.50	0.20
Program Revenues				
Indirect for dep't Admin	\$1,357	\$0	\$1,409	\$0
Fees, Permits & Charges	\$3,114,786	\$0	\$3,253,712	\$0
Intergovernmental	\$0	\$22,714	\$0	\$22,715
Total Revenue:	\$3,116,143	\$22,714	\$3,255,121	\$22,715

Explanation of Revenues

The Health Inspections and Education program is funded by inspections fees set by ordinance, (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. In April 19 2012, the Board of County Commissioners adopted Resolution 2012-040 amending fees and charges.

Fed/State Drinking Water grant: \$22,715
Food Handler Fees: \$133,131
Inspection Fees: \$3,214,670

Significant Program Changes

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

#40007 Health Inspection and Education

FDA 2009, Food Code projected to be implemented July 1, 2012. Significant rule changes may impact number of 'Critical Violations' outcome. Changes to Temporary Restaurant rules, as a result of HB2868, may impact 'Number of licenses issued' outcome.