

Lead Agency: Health Department

Program Contact: Lila Wickham

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, food carts, swimming pools, hotels, child care centers, adult foster care, correctional facilities and small public drinking water systems). Participation in an FDA Food Standardization program helps to align the program with national standards for critical food safety issues. The inspection program received an outstanding rating during the most recent triennial review in 2011.

Program Description

Inspected Facilities: The Health Inspections program has responsibility for assuring the health and safety of 4,075 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 564 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 ADA public pool lift requirements will require increased education with pool and spa operators to facilitate compliance). **Schools, Child and Adult Foster Care Facilities:** The program inspects 860 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 public health 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 equity and entry into the workforce. Emergency contact information has been gathered for over 7,000 facilities. A monthly newsletter/blog is distributed electronically and available on the web to food operators, regulators and community members.

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 (FY11-12)	Current Year Purchased (FY12-13)	Current Year Estimate (FY12-13)	Next Year Offer (FY13-14)
Output	Number of licenses issued	7,090	8,182	6,717	6,610
Outcome	Priority & Priority Foundation Violations	5,693	5,938	6,360	7,224
Output	Facility inspections	14,201	14,989	14,882	14,258
Output	Total number certified Food Workers eligible for employment	12,732	13,882	12,138	12,768

Performance Measure - Description

Output: Licenses issued excludes facilities inspected but not licensed (schools, day care centers, etc.). Changes to Temporary Restaurant rules in HB 2868, impacted the number of licenses issued. Licenses directly reflect program workload. **Outcome:** Priority and Priority Foundation 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. Prior to the adoption of the new food code on September 4, 2012, these violations were labeled as Critical Violations. **Output:** Facilities (e.g. restaurants, mobile units, vending machines, temporary event units, schools, child-care facilities, tourist accommodations) inspected on-site. **Output:** This reflects the number of people who completed certification. The certificate is a 3-year certificate and makes food workers employable in the food industry. On-line and on-site Food Handler training and testing provides workers with knowledge about preventing disease transmission to food consumers. Decrease in Food Handlers certified is primarily a result of the economic downturn and more competitive web sites issuing food handler cards and are not expected to recover significantly.

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	2013	2013	2014	2014
Personnel	\$2,545,106	\$20,700	\$2,733,322	\$75,270
Contracts	\$177,963	\$0	\$243,303	\$3,000
Materials & Supplies	\$164,642	\$172	\$95,994	\$6,665
Internal Services	\$460,090	\$1,843	\$408,492	\$7,780
Total GF/non-GF:	\$3,347,801	\$22,715	\$3,481,111	\$92,715
Program Total:	\$3,370,516		\$3,573,826	
Program FTE	26.50	0.20	27.02	0.72
Program Revenues				
Indirect for dep't Admin	\$1,409	\$0	\$5,946	\$0
Fees, Permits & Charges	\$3,253,712	\$0	\$3,312,358	\$0
Intergovernmental	\$0	\$22,715	\$0	\$92,715
Total Revenue:	\$3,255,121	\$22,715	\$3,318,304	\$92,715

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 generally based on the cost of providing the services. In FY 2013 the Inspections Program received a 5-year, \$70,000 per year, FDA grant to focus on Hazard Analysis Critical Control Points (HACCP) principles. This grant will support operators to understand where the greatest food safety risks exist.

Fed/State Drinking Water grant: \$22,715

FDA grant: \$70,000

Food Handler fees: \$123,723

Inspection fees: \$3,188,635

Significant Program Changes

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

#40007 Health Inspection and Education

On September 4, 2012, Oregon adopted the 2009 FDA Food Code. For the remainder of Fiscal Year 2013, inspectors educated operators on 12 new violations without impacting the overall restaurant inspection score. On July 1, 2013, these 12 violations will impact restaurant inspection scores. We anticipate increased re-inspections to result from this change. Changes to Temporary Restaurant rules, as a result of HB 2868, impacted the "number of licenses issued" and the number of Operational Plan Reviews conducted. The Inspections database, FirstStar, is an Access database that is no longer supported by County Information Technology (IT). A new web-based program has been recommended to replace FirstStar.