

Department:	Health Department	Program Contact:	Jae Douglas
Program Offer Type:	Existing Operating Program	Program Offer Stage:	As Requested
Related Programs:	40008A, 40037		
Program Characteristics:	In Target		

Executive Summary

This fee-supported program helps protect the public from disease and injury by investigating food and waterborne disease, educating about food safety practices, and performing inspections of licensed facilities. Participation in the Federal Department of Agriculture (FDA) Program Standards helps us align our program with national standards. The inspection program received an outstanding rating in the 2014 triennial review.

Program Summary

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. Program Components: 1) Inspected Facilities: The Health Inspections program has responsibility for assuring health and safety in 4,403 facilities including restaurants, mobile restaurants, hotel/motels, RV parks, organizational camps, warehouses, commissaries, and jails. Most facilities receive two inspections per year. 2) Swimming pools and spas: The program inspects and licenses 553 pools/spas to ensure pools are safe from hazards and disease. Field and classroom technical training is provided to approximately 40 pool operators each year. 3) Schools, Child and Adult Foster Care Facilities: The program inspects 798 schools, childcare centers, and other service providers to ensure they handle food properly, and are clean and are free of health and safety hazards. 4) Small Drinking Water Systems: 43 small water systems are inspected every 3 to 5 years (dependent on the type of system) to ensure they are properly maintained and meet EPA water quality standards. We also monitor 12 additional systems and respond to alerts. 5) Food-borne Illness Outbreaks: Registered Environmental Health Specialists investigate local food-borne illness complaints in collaboration with the Communicable Disease Program and are key participants in emergency response. Multnomah County Environmental Health conducted 24 food-borne illness investigations (FBI) in food service facilities in FY14. 6) Food Handler Training and Certification: Multi-lingual training about safe food preparation is provided in 7 languages 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 4,135 facilities, which can be used in a robo-calling system. A monthly newsletter/blog has over 2,200 subscribers consisting of food operators, regulators, and community members.

Performance Measures

Measure Type	Primary Measure	FY14 Actual	FY15 Purchased	FY15 Estimate	FY16 Offer
Output	Number of licenses issued	7,445	8,692	6,965	8,967
Outcome	Priority & Priority Foundation Violations	7,991	8,931	7,372	8,145
Output	Facility inspections	14,979	14,508	15,714	12,889
Output	Total number certified Food Workers eligible for employment	11,610	11,042	11,352	12,319

Performance Measures Descriptions

1) Licenses issued exclude facilities inspected but not licensed (ie. schools, day care centers, etc). FY15 estimate for licenses issued is under-count due to outdated data system that does not accurately count all licenses. Number to increase in FY16 with migration to new data system. 3) Priority and Priority Foundation violations are items noted during inspections that can directly affect consumer health, leading to elevated food safety risk and requiring immediate correction. 4) Decrease in certifications is primarily a result of the economic downturn and increased competition.

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	2015	2015	2016	2016
Personnel	\$2,601,301	\$74,017	\$2,768,999	\$64,334
Contractual Services	\$317,530	\$9,282	\$275,770	\$9,120
Materials & Supplies	\$114,019	\$1,125	\$106,020	\$10,848
Internal Services	\$436,185	\$8,291	\$437,608	\$8,413
Total GF/non-GF	\$3,469,035	\$92,715	\$3,588,397	\$92,715
Program Total:	\$3,561,750		\$3,681,112	
Program FTE	25.33	0.72	26.39	0.68

Program Revenues				
Indirect for Dept. Admin	\$6,315	\$0	\$5,574	\$0
Fees, Permits & Charges	\$3,336,417	\$0	\$3,462,350	\$0
Intergovernmental	\$0	\$92,715	\$0	\$92,715
Total Revenue	\$3,342,732	\$92,715	\$3,467,924	\$92,715

Explanation of Revenues

Fees are set by ordinance. Refer to Chapter 21 MC Ordinance 08-140. Inspection Fees: \$3,342,978; Food Handler Fees: \$119,372

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 which will help restaurant operators meet food code requirements for conducting special processing of foods in their restaurant kitchens.

Environmental Health receives \$22,715 of support each year from the State of Oregon-Drinking Water Section. Funds are used to pay for staff who work in the drinking water program performing sanitary surveys and responding to alerts.

Significant Program Changes

Last Year this program was: FY 2015: 40007 Health Inspections and Education

On September 4, 2012 Oregon adopted the 2009 FDA Food Code with 12 new Priority/Priority Foundation rules. We have experienced a 5.6% increase of re-inspections from calendar year 2013 to 2014 and expect to continue to see increases with Inspector trainings. Changes to the Government Entities exemption in the Oregon Food Sanitation Rules, as a result of Senate Bill 631, implemented January 1, 2014 will have impact on the number of licenses issued.

The Inspections database, FirstStar is being replaced with a new web-based program- Accela. It is expected to be fully implemented by late spring 2015.