

**Program #40007 - Health Inspections and Education** 2/18/2016

**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. This program responds to needs of multicultural communities as well as media inquiries related to food safety in Multnomah County. Participation in the FDA Program Standards align the program with national standards. The program received an outstanding rating in the 2014 triennial review from the Oregon Health Authority.

**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.

**Inspected Facilities:** The Health Inspections program has responsibility for assuring the health and safety in 5,712 facilities including restaurants, mobile restaurants, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails. Most facilities receive two inspections per year. **Swimming pools & spas:** The program inspects and licenses 556 pools/spas to ensure pools are safe from hazards and disease. Field and classroom technical training is provided to approximately 66 pool operators each year. **Schools, Child and Adult Foster Care Facilities:** The program inspects 879 schools, childcare centers, and other service providers to ensure they handle food properly, are clean and are free of health and safety hazards. **Small Drinking Water Systems:** There are 43 small water systems that are inspected every 3 to 5 years (depending on the type of system) to ensure they are properly maintained and meet EPA water quality standards. There are also 12 additional systems which the program monitors and responds to alerts. **Foodborne Illness Outbreaks:** Registered Environmental Health Specialists investigate local foodborne illness complaints in collaboration with the Health Department's Communicable Disease Services program and are key participants in emergency response.

The Health Inspections and Education program conducted 26 foodborne illness investigations in food service facilities in the previous fiscal year. **Food Handler Training and Certification:** training about safe food preparation in seven languages is provided online and in person to food workers at all literacy levels to promote health equity and entry into the workforce. Emergency contact information has been gathered for over 4,000 facilities, which can be used in a robo-calling system. A monthly newsletter/blog focusing on new food techniques and safety tips for operators, regulators, and community members has over 2,200 subscribers. The Multnomah County Food Service Advisory Committee is required by Oregon statute to provide recommendations to this program. Additionally, the Health Inspections and Education program anticipates and responds to media inquiries related to emerging issues and events in our region's robust and growing food community.

**Performance Measures**

Measure Type	Primary Measure	FY15 Actual	FY16 Purchased	FY16 Estimate	FY17 Offer
Output	Number of licenses issued.	6,692	8,967	6,022	7,670
Outcome	Number of Priority & Priority Foundation Violations.	6,401	8,145	7,388	7,374
Output	Number of facility inspections.	12,155	12,889	13,881	12,805
Output	Number of certified Food Workers eligible for employment.	13,073	12,319	13,473	14,041

**Performance Measures Descriptions**

1) Licenses issued excludes facilities inspected but not licensed (ie. schools, day cares, etc.). 2) Priority and Priority Foundation Violations are items noted during inspections that can directly affect the health of the consumer, leading to elevated food safety risk and requiring immediate correction. 3) Facilities inspected on-site (e.g. restaurants, mobile units, etc.). 4) Reflects number of people who completed certification to be employable in the food industry. Numbers pulled from Accela database.

## 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	2016	2016	2017	2017
Personnel	\$2,768,999	\$64,334	\$2,966,115	\$70,429
Contractual Services	\$275,770	\$9,120	\$254,117	\$4,920
Materials & Supplies	\$106,020	\$10,848	\$194,215	\$8,843
Internal Services	\$437,608	\$8,413	\$589,071	\$8,523
<b>Total GF/non-GF</b>	<b>\$3,588,397</b>	<b>\$92,715</b>	<b>\$4,003,518</b>	<b>\$92,715</b>
<b>Program Total:</b>	<b>\$3,681,112</b>		<b>\$4,096,233</b>	
<b>Program FTE</b>	26.39	1.48	27.89	0.71

Program Revenues				
Indirect for Dept. Admin	\$5,574	\$0	\$6,663	\$0
Fees, Permits & Charges	\$3,462,350	\$0	\$3,882,489	\$0
Intergovernmental	\$0	\$92,715	\$0	\$92,715
<b>Total Revenue</b>	<b>\$3,467,924</b>	<b>\$92,715</b>	<b>\$3,889,152</b>	<b>\$92,715</b>

## Explanation of Revenues

Fees are set by ordinance. Refer to Chapter 21 MC Ordinance 08-140. Inspection Fees: \$3,746,685; Food Handler Fees: \$135,804. These fees are reflected in the budget as general fund fees.

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 2016: 40007-16 Health Inspections and Education

In 2015, a new computer system, Accela, was implemented. This system has increased the amount of time for running operations and performing inspections. In FY16, a 10% fee increase was passed which paid for three new inspectors. This was in response to bringing the program more in line with state mandates and requests from the MC Food Service Advisory Committee.

License counts are based on numbers obtained from FirstStar and Accela. At the end of FY15, FirstStar was providing numbers that were not reliable and could change significantly from week to week. This increased the need to switch to a more reliable licensing system. For FY16, the program started using Accela to project these numbers and the program is still in process of working out the first-year bugs to obtain reliable numbers.