

Program #40007 - Health Inspections and Education

FY 2024 Adopted

Department: Health Department **Program Contact:** Andrea Hamberg

Program Offer Type: Program Offer Stage: Adopted Existing

40008, 40010A **Related Programs:**

Program Characteristics:

Executive Summary

Health Inspections and Education (HIE) is a legally mandated, fee-supported program that protects the public from disease and injury by investigating food and waterborne disease; educating about food safety practices; and performing inspections of licensed facilities. The program goal is to ensure the safety of inspected facilities. For example, HIE ensures food at restaurants/food carts is safe to eat, pools and spas are safe to swim in, hotels/motels are free of hazards, and child care facilities are safe environments. HIE also responds to disease outbreaks that occur in these settings. In 2020, the program became the first in the nation to license and inspect food cart pods. Participation in the Food and Drug Administration's Program Standards aligns Multnomah County health standards with national standards.

Program Description

HIE protects the health and safety of the entire community by providing education, assuring safe food and water, controlling disease, improving workplace safety, and reducing unintentional injuries. HIE achieves these goals through the following functions:

Facility Inspection – Facilities include 4,739 restaurants, mobile restaurants, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails, 476 pools/spas; 858 schools, childcare, adult foster care, and other service providers. 44 small water systems (inspected every 3 to 5 years) and an additional 10 water systems (responding to alerts as needed).

Foodborne Illness Outbreak Response - Registered Environmental Health Specialists investigate local foodborne illness in collaboration with Communicable Disease Services and are key participants in emergency response. HIE conducted 1 foodborne illness and 8 vibrio investigations in restaurants in the previous calendar year.

Food Handler Training and Certification – HIE provides online and in-person training about safe food preparation in seven languages to food workers at all literacy levels to support health equity and entry into the workforce.

HIE promotes racial equity by analyzing survey and inspection data to ensure businesses owned by persons of color, immigrants/refugees, and other marginalized populations are not penalized due to cultural, linguistic, or other systemic barriers to accessing, understanding, and following mandated health and safety standards. The Food Service Advisory Board, which consists of local food service industry representatives, county regulatory officials, consumers, educators, and dietitians, meets throughout the year to discuss program changes.

Performance Measures								
Measure Type	Primary Measure	FY22 Actual	FY23 Budgeted	FY23 Estimate	FY24 Offer			
Output	Number of licenses issued	5,719	6,583	6,136	7,002			
Outcome	Number of Priority & Priority Foundation violations	2,646	5,766	2,931	4,021			
Output	Number of facility inspections	10,433	13,968	10,927	10,893			
Output	Number of Food Worker Cards issued	9,693	11,245	10,723	12,073			

Performance Measures Descriptions

1) Measure excludes facilities inspected but not licensed. 2) Priority and Priority Foundation Violations are items noted during inspections that can directly affect the health of the consumer and require immediate correction. Note: Violations could not be cited if a virtual inspection was performed. 3) Facilities inspected on-site (e.g. restaurants, mobile units, etc.). 4) Number of people who completed certification in the given year.

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

	Adopted General Fund	Adopted Other Funds	Adopted General Fund	Adopted Other Funds
Program Expenses	2023	2023	2024	2024
Personnel	\$4,890,067	\$24,588	\$5,295,253	\$27,557
Contractual Services	\$402,690	\$0	\$428,020	\$0
Materials & Supplies	\$158,627	\$501	\$226,964	\$1,213
Internal Services	\$764,913	\$3,305	\$795,070	\$3,850
Total GF/non-GF	\$6,216,297	\$28,394	\$6,745,307	\$32,620
Program Total:	\$6,244,691		\$6,777,927	
Program FTE	36.72	0.18	37.21	0.19

Program Revenues							
Fees, Permits & Charges	\$3,313,039	\$0	\$6,060,750	\$0			
Intergovernmental	\$0	\$28,394	\$0	\$32,620			
Total Revenue	\$3,313,039	\$28,394	\$6,060,750	\$32,620			

Explanation of Revenues

This program generates \$3,850 in indirect revenues.

Multnomah County Environmental Health receives \$32,620 of support each year from the State of Oregon-Drinking Water Section. This level of support continues to stay consistent. Money received from the state is used to pay for staff who work in the drinking water program performing sanitary surveys and responding to alerts.

\$6,060,750 - Inspection Licenses and Fees; includes 6% fee increase.

Significant Program Changes

Last Year this program was: FY 2023: 40007A Health Inspections and Education

COVID-19-Related - In FY 2023, HIE returned to providing in-person inspections, which saw an increase in the number of violations. In FY22, the HIE office was closed to the public, meaning services were provided by mail, fax, email, or phone. Field staff teleworked with limited (staggered) numbers going into the office. The majority of facility inspections were conducted virtually, which resulted in a large drop in violations since the State does not allow cited violations through virtual inspections. Technical assistance opportunities were hindered due to the telework environment. HIE provided financial support to local restaurant operators through a CARES Act funded grant program.