



Health Inspections Program

Update on Proposed Fee Schedule
Changes and Community Outreach

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Health Inspections // Multnomah County Food Scene



James Beard Award Winning



Portland named America's best pizza city by authors of the upcoming Modernist Pizza, Nathan Myhrvold and Francisco Migoya.

The 10 Best Food Truck Cities in the U.S.

The food truck scene in the United States has exploded, but our readers voted these cities the cream of the crop in our inaugural Global Tastemakers awards.

By **Ximena Beltran** | Published on April 19, 2023



DINING OUT

Portland is one of the 20 best food cities in the world

Updated: Jun. 04, 2024, 9:21 a.m. | Published: May. 31, 2024, 6:26 a.m.



Food Safety

Permit and inspect food establishments

Provide culturally responsive food safety technical support

Offer food safety training in 18 languages



Recreation and Water Safety

Permit and inspect recreational and pool establishments

Investigate food and waterborne outbreaks and drownings

The Health Inspections Program is a mandated, fee-supported program that protects the public from disease and injury by:

- Investigating food and waterborne disease
- Educating about food safety practices
- Performing inspections of licensed facilities

Regulatory requirements include:

- Inspection Frequency Standards - **OAR 333-012-0055**
- County administration of sanitation laws - **ORS 446.425**
- Local government administration authority - **ORS 448.100**
- Intergovernmental agreements with local public health authorities - **ORS 624.510**



Food Safety

~4500

~13,000

~1500

~15,000

~300

Permits - Inspections - Temp Inspections - Food Cards - Complaints

Recreation and Water Safety

~650

~1000

~30

Permits

-

Inspections

-

Complaints



In 2024 we:

- ★ Tracked and investigated 218 foodborne illness complaints
- ★ Inspected almost 700 facilities at 186 events though the Summer with one weekend having 90 events with 12 inspectors working
- ★ Completed over 700 plan reviews, with 400 of them completed in under 20 days (reviewed to pre-opening inspection)
- ★ Processed and resolved over 25,000 emails



- Health Inspections Program is fee-based
 - Alignment with Board policy that “user fees and service charges be established at a level to recover 100% of the costs to provide services”
 - Typical annual fee increases have been between 5-7%
- Board of Commissioners has not raised fees since 2020
 - County has subsidized increases to support pandemic-impacted businesses.
 - From fiscal year 2021 to present, Multnomah County has spent over \$13 million dollars to support the food industry including:
 - Over \$8 million in County General Fund
 - \$5.3 million of American Rescue Plan Act (ARPA) funds given in grants.
- After 5 years deferred license fee increases, the Health Department’s proposed budget includes a return to full-cost recovery for the public health services provided.



Budget Note | Restaurant Inspection Fees

FY 2025 Adopted Budget Note on Restaurant Inspection Fees as adopted on June 6, 2024:

Restaurant inspection fee expenditure increases will be subsidized through one-time-only General Fund dollars for one final year for FY 2025. This budget note requests a briefing from the Health Department's Environmental Health Division before March 31, 2025, to include detail on broad, inclusive community outreach and engagement efforts, including priming business owners on the accumulated fee increases that will need to be assessed in FY 2026 to sustain the restaurant inspection program.



Health Inspection Fees // FY25 Fee Schedule

Restaurants

Restaurant, 0-15 Seats	\$730.00
Restaurant, 16-50 Seats	\$865.00
Restaurant, 51-150 Seats	\$970.00
Restaurant, Over 150 Seats	\$1,160.00
Restaurant, Bed & Breakfast	\$315.00
Restaurant, Limited Service (Prepackaged Items Only)	\$670.00
Restaurant Plan Review, New Construction	\$950.00
Restaurant Plan Review, Remodel	\$890.00
Restaurant Plan Review, Rush New Construction	\$2,840.00
Restaurant Plan Review, Rush Remodel	\$2,680.00
Restaurant Recheck Fee (After two (2) rechecks)	\$205.00

Mobile Units

Mobile, All Classes I, II, III	\$570.00
Mobile, All Classes IV	\$690.00
Mobile Plan Review, All Classes	\$595.00
Mobile Plan Review, Rush All Classes	\$1,790.00

Food Cart Pods

2-9 Units Permit	\$405.00
10 Units and Over Permit	\$540.00
Food Cart Pod Plan Review	\$580.00
Food Cart Pod Re-inspection	\$205.00

Commissary and Warehouse

Commissary Servicing Mobile Units	\$540.00
Warehouse	\$475.00

Fee Schedule: <https://multco.us/info/fee-schedule>



Health Inspection Fees // FY25 Fee Schedule (continued)

Pools and Spas

Pool/Spa 1 to 2	\$880.00
Pool/Spa (over 2 same location)	\$310.00
Pool/Spa 1 or 2 Seasonal	\$450.00
Pool/Spa (over 2 same location) Seasonal	\$310.00
Pool/Spa Minor Plan Review	\$290.00
Pool/Spa Plan Review, New Construction or Complete Replacement <2000 Square	\$1,480.00
Pool/Spa Plan Review, New Construction or Complete Replacement=>2000 Square Feet Pool/Spa	\$1,860.00
Pool/Spa Construction Permit Renewals	\$100.00

Hotels and Motels

1-25 Units	\$370.00
26-50 Units	\$380.00
51-75 Units	\$460.00
76-100 Units	\$490.00
101 Units and over (\$510.00 + \$1.00 Each Additional Unit)	\$510.00
Bed/Breakfast Accommodations	\$230.00

Temporary Restaurants

Temporary Event, 1 - 30 Day Single Event	\$160.00
Temporary Event, 30 Day Intermittent	\$160.00
Temporary Event, 90 Day Seasonal	\$160.00
Temporary Event, Late Fee	\$100.00
Out of County Mobile Unit	\$25.00
Administrative Service Fee (Annual Fee for Benevolent Organizations)	\$50.00
Operational Review For Seasonal and Intermittent	\$105.00

Fee Schedule: <https://multco.us/info/fee-schedule>



What is the Food Service Advisory Committee (FSAC)?

This group of food service and safety representatives makes recommendations to Environmental Health's [food safety program](#). It also provides a line of communication between the food service industry and public health.

- To act as a channel of communication between the public, industry, and the Environmental Health Program.
- To represent and/or explain public and/or industry concerns.
- To review, evaluate and recommend changes, modifications or revisions in policies, interpretative guidelines, rules and/or statutes.



Engagement to date:

- Discussions with FSAC beginning in October 2024

Next steps:

- Letter to licensees communicating anticipated fee increase for calendar year 2026:
 - Translate into 5 most common languages for licensed facilities
 - Prepare for mailing (~4,000 letters) and emailing (~5,000 emails) to all licensed operators
 - Ensure transparency and advance notice for licensees to prepare for license fee increases
- FAQs posted on website
- Feedback form posted on website
- Engagement with additional industry and business partners
- **Feedback from the Board of Commissioners**





Thank You