Multnomah County				
Program #40007 - Healt	h Inspections and Education			4/21/2021
Department:	Health Department	Program Contact:	Andrea Hamberg	
Program Offer Type:	Existing Operating Program	Program Offer Stage:	As Proposed	
Related Programs:	40008, 40010A			
Program Characteristic	s:			

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 Summary

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 4,742 restaurants, mobile restaurants, hotel/motels, RV parks, organizational camps, warehouses, commissaries, vending machines, and jails. 492 pools/spas; 858 schools, childcare, adult foster care, and other service providers. 41 small water systems (inspected every 3 to 5 years) and an additional 12 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 7 foodborne illness and 1 vibrio investigation 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. A Culturally Specific Food Safety Outreach Workgroup ensures intervention strategies are tailored to address these needs. 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.

Measure Type	Primary Measure	FY20 Actual	FY21 Budgeted	FY21 Estimate	FY22 Offer
Output	Number of licenses issued	6,622	7,958	6,172	6,313
Outcome	Number of Priority & Priority Foundation violations	8,558	12,260	2,701	6,130
Output	Number of facility inspections	10,335	15,591	7,721	12,699
Output	Number of Food Worker Cards issued	9,137	11,568	6,496	10,832

Performance Measures Descriptions

1) New food cart pod licensing included in FY21 Offer. 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 requiring 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.

	Adopted General Fund	Adopted Other Funds	Proposed General Fund	Proposed Other Funds	
Program Expenses	2021	2021	2022	2022	
Personnel	\$4,518,786	\$24,349	\$4,698,815	\$23,858	
Contractual Services	\$423,410	\$0	\$423,410	\$0	
Materials & Supplies	\$194,979	\$1,196	\$147,726	\$1,358	
Internal Services	\$736,329	\$2,849	\$736,324	\$3,178	
Total GF/non-GF	\$5,873,504	\$28,394	\$6,006,275	\$28,394	
Program Total:	\$5,901,898		\$6,034,669		
Program FTE	36.41	0.19	36.32	0.18	

Total Revenue	\$5,886,122	\$28,394	\$2,604,962	\$28,394
Intergovernmental	\$0	\$28,394	\$0	\$28,394
Fees, Permits & Charges	\$5,886,122	\$0	\$2,604,962	\$0
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Explanation of Revenues

This program generates \$3,178 in indirect revenues.

Multhomah County Environmental Health receives \$28,394 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.

\$ 2,604,962 - Health inspection and education licenses general fund fees. COVID-19 economic impact negatively impacted the revenue forecast for this program.

\$ 28,394 - State Safe Drinking Water fund

Significant Program Changes

Last Year this program was: FY 2021: 40007 Health Inspections and Education

COVID-19-Related Impacts - In FY21, the HIE office was closed to the public, meaning services were provided by mail, fax, email, or phone. Field staff were also directed to telework with limited (staggered) numbers going into the office. Operational changes include the majority of facility inspections being conducted virtually, which resulted in a large drop in violations since the State does not allow cited violations through virtual inspections. Additionally, technical assistance opportunities were hindered due to the telework environment. HIE inspectors were also reassigned into COVID-19 response. HIE provided financial support to local restaurant operators through a CARES Act funded grant program. In FY22, HIE expects to be able to increase in-person inspections, which will increase the number of violations.