

Jefferson County Public Health –Performance Measures 2010 - Report

FOOD SAFETY PROGRAM

MISSION: The mission of the Food Safety Program is to minimize the risk of the spread of disease from improperly prepared, stored or served foods handled in commercial retail settings and community events.

GOALS FOR FY 2010:

1. Provide classroom food safety instruction for all food service workers.
2. Assure minimum sanitary standards are observed in all food service establishments and establishments operate in compliance with codes.
3. Provide basic food safety information to the general public.

OBJECTIVES FOR FY 2010:

1. Offer food safety training at a frequency and in locations convenient to food service workers.
2. Review all new food service establishments for compliance with state and county requirements.
3. Inspect all food service establishments at a frequency adequate to assure compliance with state and local regulatory requirements.
4. Offer educational materials and technical assistance to non-regulated community groups and organizations where requested.
5. Prevent septic system failures at food establishments by assisting with enforcement of operations and monitoring requirements.
6. Provide additional education to food workers through food/tobacco newsletters and other methods.

PERFORMANCE INDICATORS:	2006	2007	2008	2009	2010 Projected	2010 Actual
Number of food workers trained	1,100	1,205	1314	1,137	1250	1269
Number of food worker classes at Health Department, special here	52	52	52	61	52	82
Number of food worker classes at other locations, Tri-Area, special away	25	35	31	21	30	10
Number of food establishment permits	270	270	237	228	240	235
Number of required inspections completed, routine, pre-open, re-inspections	352	350	217	299	292	249
% of required inspections completed	--	--	0	83%	85%	85%

PERFORMANCE INDICATORS:	2006	2007	2008	2009	2010 Projected	2010 Actual
Number of inspected establishments that required repeat inspections due to critical violations.	70	45	N/A	34	40	6
Number of establishments receiving Outstanding Achievement Awards	43	40	89	38	35	0
Number of temporary food service permits	80	85	17	74	80	82
Number of plan reviews that opened						16

SUMMARY OF KEY FUNDING/SERVICE ISSUES:

Food Safety Program activities are funded solely through permit and technical assistance fees. We utilize the hourly technical assistance fee to recoup costs.

STUDY/ANALYSIS:

Staffing changes included a new person starting in Nov 2010 and a team approach to covering the program.

After reviewing the 2010 service year structural changes were made to the program:

Percent of required inspections completed was at 85%, which is consistent with the previous two years. A plan is now in place that should ensure 100% completion in 2011. In summary, Susan Porto has taken over as Lead of the Food Program, a backup EHS will be assisting with plans review and temporary events. In addition, JCPH will be contracting with the Tacoma-Pierce County Health Department to bring online food worker training to Jefferson County. These changes will allow staff to focus on field inspections.

Plan review was added to the evaluation standards because of the significant amount of staff time. Information for prospective business operators will have intake time and allow other staff time to focus on inspections.

In 2010 the permit renewal requirements including annual operations and maintenance of septic for food service establishments. Classes were held through the county for the business.

An email list of establishments was created and used for notification of changes and newsletter mailings occurred twice in conjunction with tobacco enforcement news. The email list will help with any emergency notification system for food service managers.

Awards were not completed due other program priorities.

March 7, 2011