

## Jefferson County Public Health – Planned Performance Measures 2013

### Food Safety Program

**MISSION statement:** 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.

Goal	Objective	Task	Performance Measure	2010 Actual	2011 Actual	2012 Actual	2012 Projected	2013 Projected
<b>Goal 1:</b> Better educate food service workers, owners and the public on proper food handling and food safety topics.	Offer food safety training, educational materials and technical assistance for identified needs.	Provide food worker education that meets the needs of the community.	# of food workers trained.	1269	1367	911 (7-26-12)	1400	1450
		Provide business owners facility specific education and information re: Fats, Oils and Grease (FOG).	# of FOG inspections completed.	0	0	34 (8-22-12)	60	80
		Provide food safety education and outreach to the public.	# of outreach events. (Roundtable, presentations, mailings, collaborations with WSU)	--	--	2	2	4
<b>Goal 2:</b> Improve Operational Efficiency	Ensure effective program management system is in place to ensure ongoing stability of the program.	Change food database from KIPHS to Tidemark to be completed by 12/31/12.	Pass/Fail	N/A	N/A	PASS	PASS	N/A
		Revise new establishment application and guideline documents.	Pass/Fail	N/A	N/A	PASS	PASS	N/A
		Organize food program network.	Pass/Fail	N/A	N/A	N/A	N/A	PASS
<b>Goal 3:</b> Work to ensure safe food is served to the public.	Inspect all food service establishments at a frequency adequate to assure compliance with state and local regulatory requirements.	Timely and accurate inspections.	% of required inspections completed	85%	97%	62% (7-26-12)	100%	100%
			# of critical violations	--	--	--	200	180
			# of repeat critical violations	--	--	--	40	35
			# of repeat inspections	6	2	5	8	5
	Timely investigation of foodborne illness and food service establishment complaints.	Investigate and respond to all foodborne illnesses and complaints.	# of foodborne illness investigations	2	10	9	12	10
			# of complaints investigated	28	34 (40)	15 (21)	30	30

## Jefferson County Public Health – Planned Performance Measures 2013

### Food Safety Program

Inspect all temporary food establishments at a frequency adequate to assure compliance with state and local regulatory requirements.	Ensure all temporary food vendors are permitted consistently.	# of temporary food service inspections	--	--	92	180	190
			# of temporary food service permits	82	147	110 (8-22-12) 84%	200

### FOOD SAFETY PROGRAM STATISTICS BY YEAR

<u>Food Worker Education</u>	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012 <sup>1</sup>
Total # of food workers trained	1,090	1,122	1,128	1,044	1,100	1,205	1314	1,137	1269	1367	911
# of Food Workers trained in class	1,090	1,122	1,128	1,044	1,100	1,205	1314	1,137	1,269	674	71
# of Food Workers trained on-line	--	--	--	--	--	--	--	--	--	693	840
# of food worker classes at Health Department	60	79	52	52	52	52	52	61	82	42	8
# of food worker classes at other locations	18	14	18	20	25	35	31	21	10	9	1
# of Instructor-led classes	78	93	70	72	77	87	83	82	92	51	9

<u>Annual Food Service Establishments</u>	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012 <sup>1</sup>
% of required inspections completed	--	--	--	--	--	--	--	83%	85%	97%	
# of food establishment permits	251	255	240	265	270	270	237	228	235	232	237
# of complex menu food establishments	--	--	--	--	--	--	--	--	--	111	
# of non-complex menu food establishments	--	--	--	--	--	--	--	--	--	121	
# of required inspections completed	293	275	360	352	352	350	217	299	249	331*	(188)2 22
# of re-inspections required due to critical violations.	21	8	32	33	70	45	0	34	6	2	5
# of Pre-opening Inspections done	--	--	--	--	--	--	--	--	--	41	26
# of complaints received and resolved	46	32	20	25	35	33	--	--	--	32	15 (21)

<sup>1</sup> #s are accurate as of July 2012

## Jefferson County Public Health – Planned Performance Measures 2013

### Food Safety Program

\* Routine Inspections Only. Pre-opening inspections and complaint inspections were removed from this category and individually categorized.

<b><u>Temporary Food Service Establishments</u></b>	<b>2002</b>	<b>2003</b>	<b>2004</b>	<b>2005</b>	<b>2006</b>	<b>2007</b>	<b>2008</b>	<b>2009</b>	<b>2010</b>	<b>2011</b>	<b>2012<sup>1</sup></b>
# of temporary food service permits	65	75	73	75	80	85	17	74	82	147	110

<b><u>Food Program Administrative Tasks</u></b>	<b>2002</b>	<b>2003</b>	<b>2004</b>	<b>2005</b>	<b>2006</b>	<b>2007</b>	<b>2008</b>	<b>2009</b>	<b>2010</b>	<b>2011</b>	<b>2012<sup>1</sup></b>
# of establishments receiving Outstanding Achievement Awards	48	55	28	41	43	40	89*	38	40	40	29
# of newsletters, press releases and meetings done	--	--	--	--	--	--	--	--	--	--	
# of plan reviews done	--	--	--	--	--	--	--	--	--	43	28
# of plan reviews that opened	--	--	--	--	--	--	--	--	16	41	26

\* Awards not issued this year due to staff changes. Number reflects the would-be recipients.