

**JEFFERSON COUNTY PUBLIC HEALTH – PLANNED PERFORMANCE MEASURES 2014
ENVIRONMENTAL HEALTH - 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.

Goal	Objective	Task	Performance Measure	2010 Actual	2011 Actual	2012 Actual	2013 Projected	2014 Planned
Goal 1: 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	1,269	1,367	1,463	1,450	1,500
		Provide business owners facility specific education and information re: Fats, Oils and Grease (FOG)	# of FOG inspections completed	0	65	60	80	60
		Provide food safety education and outreach to the public	# of outreach events. (Roundtable, presentations, mailings, collaborations with WSU)	--	2	10	4	1
Goal 2: Improve operational efficiency	Ensure effective program management system is in place to ensure ongoing stability of the program	Improve Tidemark database to meet program needs post database switch	Pass/Fail	N/A	N/A	N/A	N/A	PASS
		Organize food program interagency coordination	Pass/Fail	N/A	N/A	N/A	N/A	PASS

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Goal	Objective	Task	Performance Measure	2010 Actual	2011 Actual	2012 Actual	2013 Projected	2014 Planned
Goal 3: 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%	100%	100%	100%
			# of critical violations	--	--	--	200	180
			# of repeat critical violations	--	--	--	40	35
			# of establishment re-inspections	6	2	16	15	15
	Timely investigation of foodborne illness and establishment complaints	Investigate and respond to all foodborne illnesses and complaints	# of foodborne illness investigations	2	10	0	5	5
			# of complaints investigated	30	44	26	30	30
	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	--	--	159	160	160
			# of temporary food service permits	82	147	146	150	150
			% of temporary food establishments inspected	--	--	93%	98%	100%

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PROGRAM STATISTICS

<u>FOOD WORKER EDUCATION</u>	2006	2007	2008	2009	2010	2011	2012
Total # of food workers trained	1,100	1,205	1314	1,137	1269	1367	1463
# of Food Workers trained in class	1,100	1,205	1314	1,137	1,269	674	122
# of Food Workers trained on-line	New Category Added in 2011					693	1341
# of Instructor-led classes	77	87	83	82	92	51	14
# of food worker classes at Health Department	52	52	52	61	82	42	12
# of food worker classes at other locations	25	35	31	21	10	9	2

<u>ANNUAL FOOD SERVICE ESTABLISHMENTS</u>	2006	2007	2008	2009	2010	2011	2012
# of food establishment permits	270	270	237	228	235	232	241
# of complex menu food establishments	New Category Added in 2011					111	107
# of non-complex menu food establishments	New Category Added in 2011					121	134
% of required inspections completed	New Category Added in 2009			83%	85%	97%	100%
# of required inspections completed	352	350	217	299	249	331*	351*
# of re-inspections required due to violations	70	45	0	34	6	2	16
# of Pre-opening Inspections done	New Category Added in 2011					41	34
# of complaints received and resolved	35	33	--	--	--	32	28

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

<u>TEMPORARY FOOD SERVICE ESTABLISHMENTS</u>	2006	2007	2008	2009	2010	2011	2012
# of temporary food service permits	80	85	17	74	82	147	146
# of temporary food inspections	New Category Added in 2012						159

<u>FOOD PROGRAM ADMINISTRATIVE TASKS</u>	2006	2007	2008	2009	2010	2011	2012
# of establishments receiving Outstanding Achievement Awards	43	40	89*	38	40	28	18
# of newsletters, press releases and meetings done	New Categories Added in 2011					2	10
# of plan reviews done	New Categories Added in 2011					43	37
# of plan reviews that opened	New Category Added in 2010				16	41	34

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