

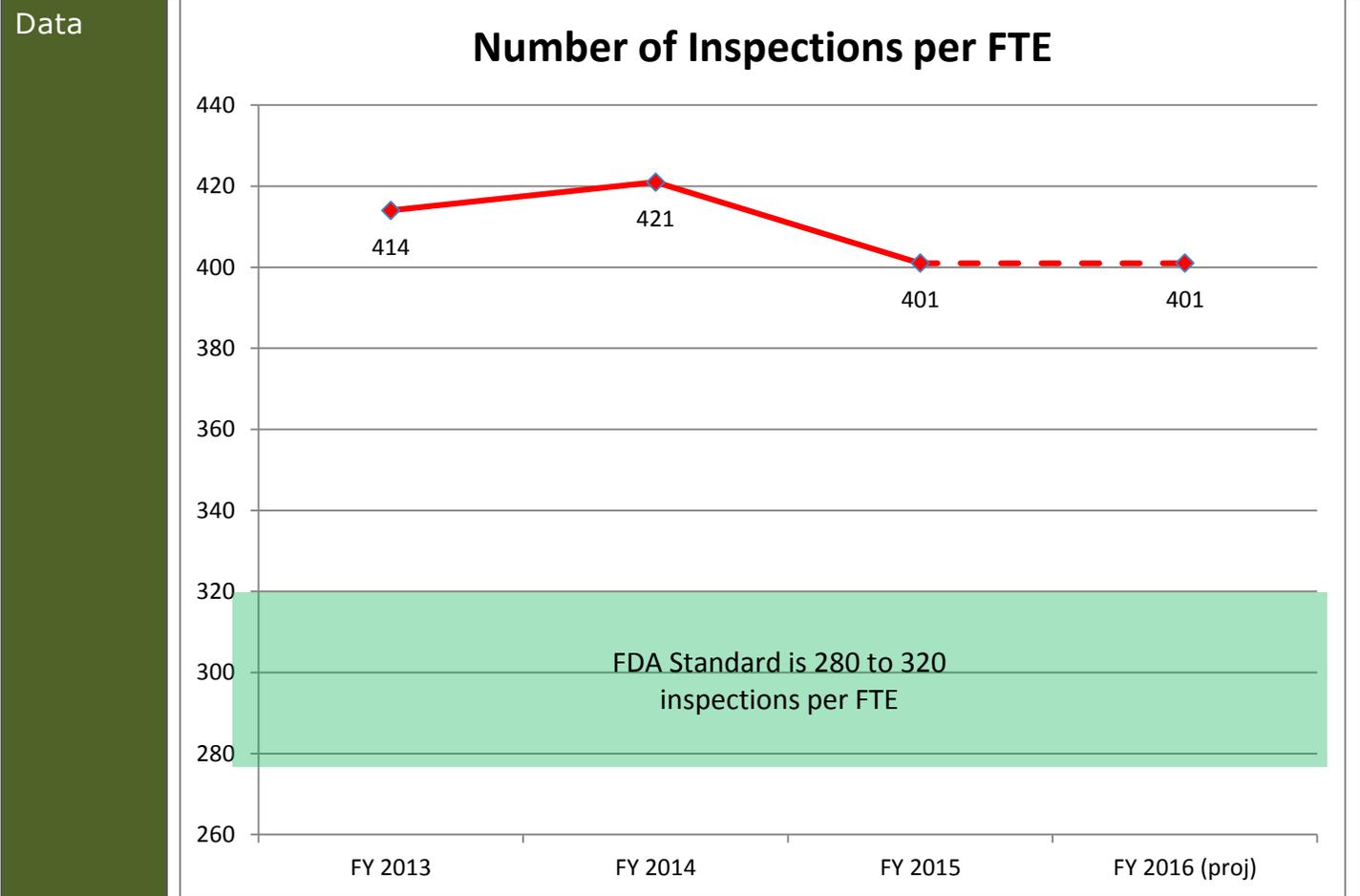
FY 2015 PERFORMANCE PLAN

Food Safety Inspection Program		PHD/CHPB		Evelyn Poppell, x5600 Kimberly Brunette, x5599													
Program Purpose	Prevent foodborne illness in food establishments licensed and inspected by Arlington County																
Program Information	<p>ACPHD Environmental Health provides several different types of inspections:</p> <ul style="list-style-type: none"> • Risk Factor plus Good Retail Practices (GRP): unannounced, comprehensive inspection to determine compliance with regulations • Risk Factor: unannounced inspection to evaluate risk factors and determine compliance with regulations • Follow-up: unannounced inspection for re-inspecting items that were not in compliance at the time of the previous inspection • Complaint investigation: unannounced in response to a complaint • Pre-opening: scheduled inspection prior to a permit being issued and an establishment beginning operation • Training: scheduled inspection with training for employees <p>• Foodborne illness is considered to be any illness that is related to eating food contaminated with germs or chemicals; gastrointestinal symptoms are the most common complaints associated with foodborne illnesses.</p> <p>Partners: Virginia Department of Agriculture and Consumer Services, Virginia Department of Health and neighboring health districts (Fairfax and Alexandria)</p>																
PM1: How much did we do?																	
Staff	<ul style="list-style-type: none"> • Total 9.45 FTEs: <ul style="list-style-type: none"> ○ 0.75 FTE Supervisor ○ 7.7 FTE Environmental Health Specialists (EHS) (96% of 8 FTEs) ○ 1.0 FTE Standardization Officer / Senior EHS (100% of 1 FTE) 																
Customers and Service Data	<table border="1"> <thead> <tr> <th></th> <th>FY 2013</th> <th>FY 2014</th> <th>FY 2015</th> </tr> </thead> <tbody> <tr> <td>Total Number of Establishments*</td> <td>1,262</td> <td>1,071</td> <td>1,067</td> </tr> <tr> <td>Total Number of Risk Factor Plus GRP and Risk Factor Inspections Completed**</td> <td>2,248</td> <td>2,250</td> <td>2,247</td> </tr> </tbody> </table> <p>*Includes establishments that are active and permitted with a current license as of first day of fiscal year; does not include mobile vendors **Includes temporary event inspections</p>						FY 2013	FY 2014	FY 2015	Total Number of Establishments*	1,262	1,071	1,067	Total Number of Risk Factor Plus GRP and Risk Factor Inspections Completed**	2,248	2,250	2,247
	FY 2013	FY 2014	FY 2015														
Total Number of Establishments*	1,262	1,071	1,067														
Total Number of Risk Factor Plus GRP and Risk Factor Inspections Completed**	2,248	2,250	2,247														
PM2: How well did we do it?																	
2.1	Number of food establishment inspections per Environmental Health Specialist FTE																
2.2	Establishments that received required number of inspections																
PM3: Is anyone better off?																	
3.1	Confirmed foodborne illness outbreaks determined to be associated with a licensed Arlington food establishment																
3.2	Licensed Arlington food establishments with violations that proceeded to enforcement																

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Food Safety Inspection Program

Measure	2.1	Number of food establishment inspections per Environmental Health Specialist FTE
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Data Summary	<ul style="list-style-type: none"> The number of inspections per FTE has been consistent over the past three fiscal years. The number of inspections per FTE is calculated by dividing the total number of any inspection conducted, including Risk Factor plus Good Retail Practices (GRP), Risk Factor, Follow-up, Complaint and all direct establishment contacts by the number of FTEs. This measure and its benchmark come from Standard 8 of the FDA Voluntary National Retail Food Regulatory Program Standards.
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What is the story behind the data?	Recommendations
<ul style="list-style-type: none"> Beginning in calendar year 2015, the EH program assigned brick and mortar establishments to each EHS for the year. Each EHS was assigned approximately 130 establishments, with an expectation of around 250 Risk Factor plus GRP and Risk Factor inspections. In addition to those 250 assigned inspections, the EHSs also conduct complaint, follow-up, pre-opening and training inspections at their 130 establishments. Also included in the inspection numbers are inspections of 	<ul style="list-style-type: none"> Stay the course

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<p>mobile units, farmers' market vendors, and temporary events, who meet the definition of a food establishment.</p>	
<ul style="list-style-type: none">• Food establishment inspections are a preventive measure aimed at reducing foodborne illness among patrons. Although the number of inspections per FTE exceeds the voluntary FDA standard, there has only been one confirmed foodborne outbreaks in a licensed Arlington food establishment since 2010.	<ul style="list-style-type: none">• Continue to monitor foodborne illnesses that may be related to licensed food establishments.
Forecast	
<ul style="list-style-type: none">• FY 2016: expect the number of inspections per FTE to remain the same	

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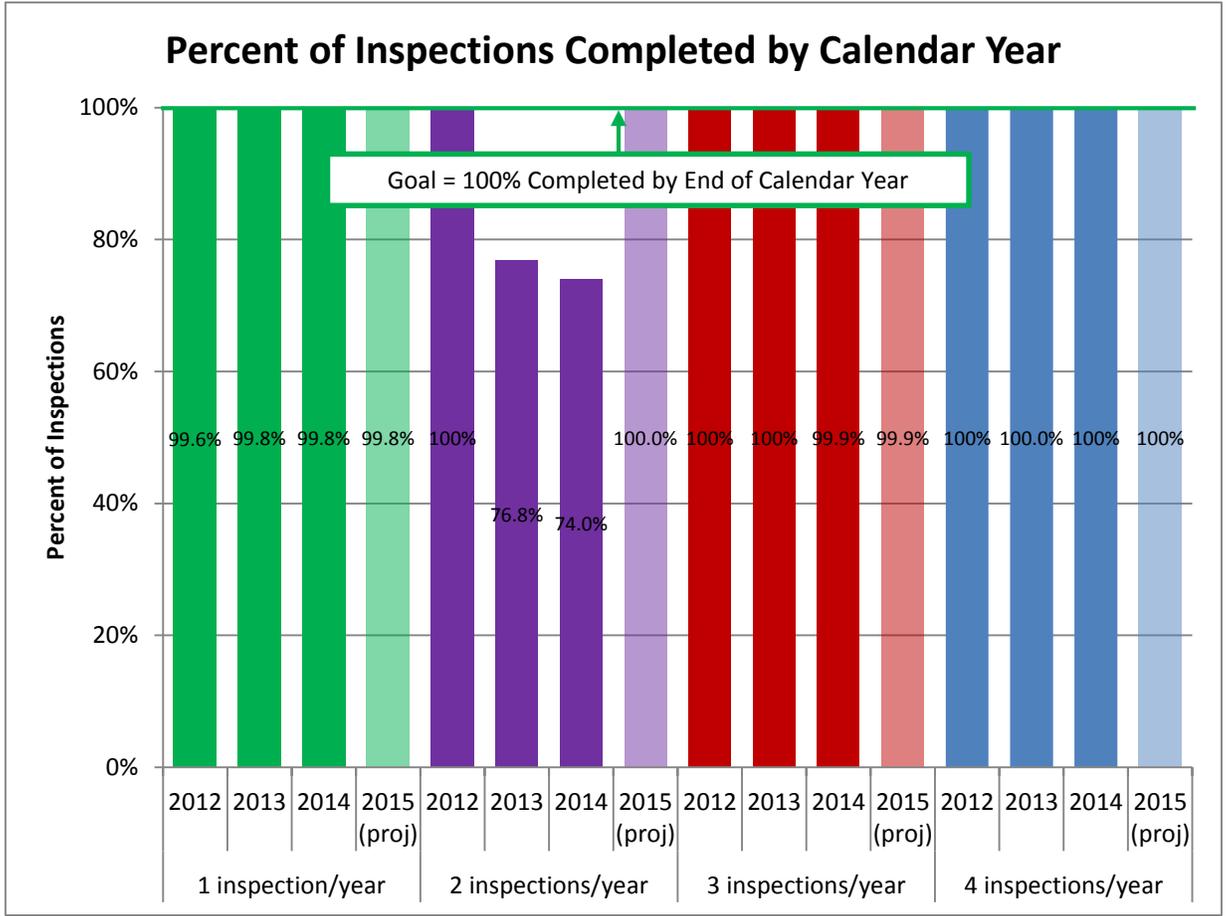
Food Safety Inspection Program

Measure

2.2

Establishments that received required number of inspections

Data



Data Summary

- This is a calendar year measure for brick and mortar food establishments, which are licensed on the calendar year.
- Goals for the required number of inspections were reached for those establishments needing 4 inspections a year, and were just shy for those establishments needing 1 or 3 inspections a year. Establishments requiring 2 inspections a year all received at least one inspection and schools/daycares all received 2 inspections, as per state standard.
- Data for inspections is pulled from the HealthSpace data system and reconciled with the assignment list to determine whether establishments received the required number of inspections.

What is the story behind the data?

- Modified risk-based inspection frequency protocol was implemented in February 2012. Establishments require 1, 2, 3, or 4 inspections per year based on specific risk factors.
 - The number of inspections conducted met or exceeded the Commonwealth's standard of one Risk Factor plus GRP inspection per

Recommendations

- Stay the course

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<p>establishment of any kind, except for one establishment. That particular establishment was inspected, but it was a Risk Factor inspection, not a Risk Factor plus GRP.</p>	
<ul style="list-style-type: none"> • There were fewer EHS to conduct risk-based inspections. Because of vacancies, not all inspection goals were met. Scheduling of inspections was prioritized to first assure state required inspections were conducted. Any remaining staff capacity was assigned based on the establishment's risk profile. This profile is based on population served, complexity of food preparation, and past performance. • Attained full staffing capacity in October 2014. Inspections are being scheduled according to the risk-based inspection frequency protocol. 	<ul style="list-style-type: none"> • Stay the course
<p>Forecast</p>	
<ul style="list-style-type: none"> • Anticipate all inspections will be completed in CY 2015 	

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Measure	3.1	Confirmed* foodborne illness outbreaks associated with a licensed Arlington food establishment																							
Data	<table border="1"> <thead> <tr> <th></th> <th>FY 2013</th> <th>FY 2014</th> <th>FY 2015</th> <th>FY 2016 (proj)</th> </tr> </thead> <tbody> <tr> <td>Number of complaints of foodborne illness</td> <td align="center">65</td> <td align="center">72</td> <td align="center">60</td> <td align="center">60</td> </tr> <tr> <td>Number of confirmed foodborne outbreaks</td> <td align="center">0</td> <td align="center">0</td> <td align="center">1</td> <td align="center">Unpredictable</td> </tr> <tr> <td>Number of known affected individuals within the outbreaks</td> <td align="center">N/A</td> <td align="center">N/A</td> <td align="center">36</td> <td align="center">Unpredictable</td> </tr> </tbody> </table>						FY 2013	FY 2014	FY 2015	FY 2016 (proj)	Number of complaints of foodborne illness	65	72	60	60	Number of confirmed foodborne outbreaks	0	0	1	Unpredictable	Number of known affected individuals within the outbreaks	N/A	N/A	36	Unpredictable
	FY 2013	FY 2014	FY 2015	FY 2016 (proj)																					
Number of complaints of foodborne illness	65	72	60	60																					
Number of confirmed foodborne outbreaks	0	0	1	Unpredictable																					
Number of known affected individuals within the outbreaks	N/A	N/A	36	Unpredictable																					
* An outbreak can be confirmed by laboratory results or epidemiologic finding																									

Data Summary	<ul style="list-style-type: none"> The number of confirmed foodborne outbreaks remained low. Data is collected from internally prepared outbreak reports.
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What is the story behind the data?	Recommendations
<ul style="list-style-type: none"> Staff focus prevention activities on the five major risk factors identified by the FDA that contribute to illness: <ul style="list-style-type: none"> Food from unsafe sources Poor personal hygiene Inadequate cooking Contaminated equipment Improper holding temperatures 	<ul style="list-style-type: none"> Continue with risk factor based approach to inspections
<ul style="list-style-type: none"> Factors contributing to the low number of foodborne outbreaks include the presence of Environmental Health Specialists in establishments for inspections, response to foodborne illness complaints within 1 business day, and correction of identified patterns of violations quickly 	<ul style="list-style-type: none"> Stay the course
<ul style="list-style-type: none"> The one foodborne outbreak associated with a licensed food establishment was a norovirus outbreak likely attributed to employees working while ill despite employee health policies in place 	<ul style="list-style-type: none"> Continue to reinforce employee health policies when conducting routine inspections
<ul style="list-style-type: none"> Identifying a foodborne illness outbreak is dependent on active reporting of illness from individuals and mandated reporters such as medical providers 	<ul style="list-style-type: none"> Continue to remind medical providers to report foodborne illness via Health Commissioner letters to providers and regular attendance at hospital Infection Prevention meetings.

Forecast
<ul style="list-style-type: none"> FY 2016: outbreaks are unpredictable

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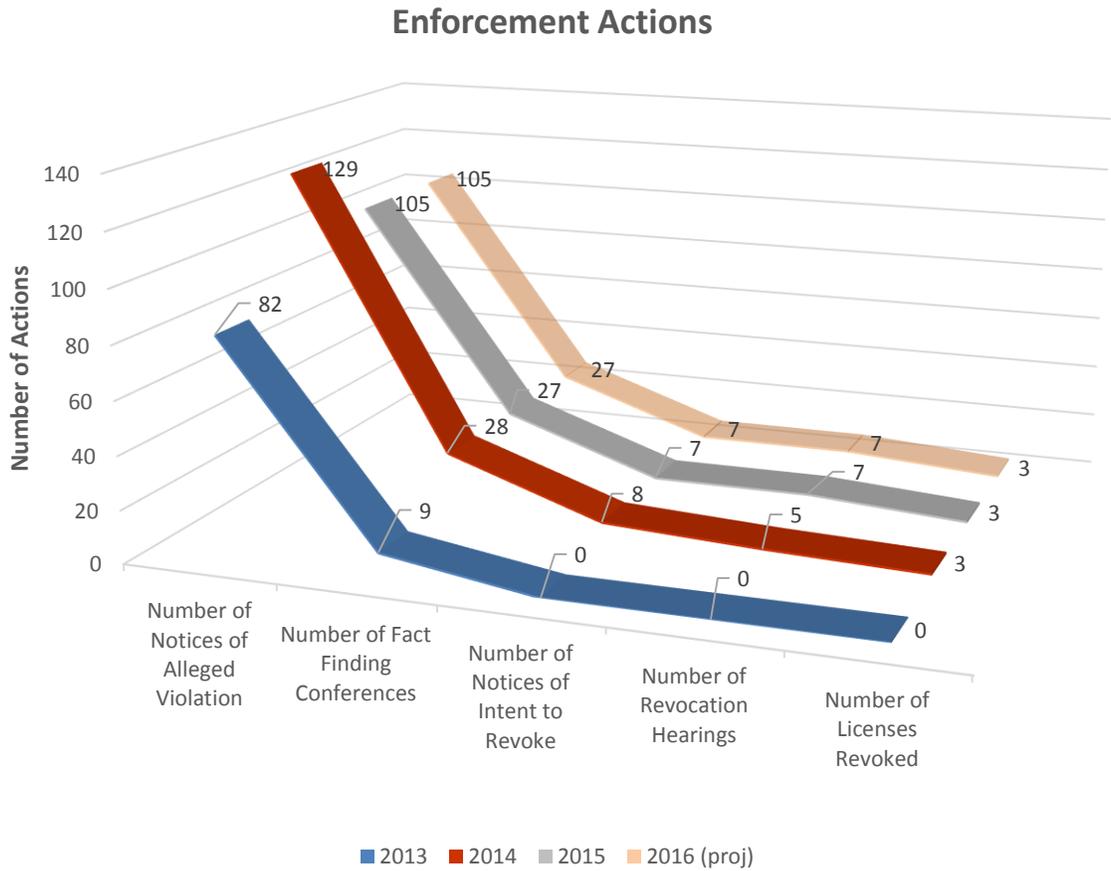
Food Safety Inspection Program

Measure

3.2

Licensed food establishments in the enforcement process

Data



Data Summary

- Enforcement data is collected in an Excel spreadsheet based on information from the EHSs
- No trend observed in Notices of Alleged Violations. Other enforcement activities remained about the same.
- FY 2015: 23 establishments closed for imminent health hazards (not shown in chart)

What is the story behind the data?

- An establishment that has a pattern of violations will be brought into Enforcement.
- Enforcement is a multi-step process that includes 1) Notice of Alleged Violation, 2) Fact Finding Conference, 3) Notice of Intent to Revoke, 4) Revocation Hearing, and 5) Revocation
- The enforcement process progresses when the pattern of violations continues.
- Each step affords the owner the opportunity to correct the pattern of violations and to come into compliance with the Food Code.

Recommendations

- Stay the course

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| <ul style="list-style-type: none">• Closures due to imminent health hazards include fire, power outage, sewer back-up, and pest infestations. This is a temporary suspension of the license, outside of the enforcement process. If the hazard is part of a pattern of violations, the establishment may be issues a Notice of Violation in addition to the suspension of the license. Most establishments reopen upon remedying the hazard. | |
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Forecast

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| <ul style="list-style-type: none">• FY 2016: anticipate similar number of enforcement actions and revocations as FY 2015 |
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