Public Health
MADISON & DANE COUNTY
Healthy people and places

Licensed Establishment Program Evaluation

July 11th, 2013

Program Rationale

There are approximately 2950 licensed establishments in Dane County. PHMDC is the local agent for DHS, DATCP, DSPS and contracts with the State to provide licensing and inspection for regulated businesses.

Our program staff work to ensure regulated businesses are properly licensed and are compliant with applicable codes.

Program Objectives

- Ensure that licensed establishments are code compliant and operate in a manner that protects human health and the environment.

- Investigate complaints and outbreaks for foodborne illness.

- Enforce City, County and State laws when necessary to correct violations of applicable health codes.

- Provide food safety education to our operators.

License Establishment Staff

- 15.2 FTE's
  - 14 Public Health Sanitarians
  - 2 Sanitarian Leadworkers
  - Administrative Assistant
  - Environmental Health Services Supervisor
  - Environmental Health Director

Licensed Establishment 2013 Budget

Personnel	
Salary	$1,223,733
Benefits	$423,999
Non-Personnel	
Work and Office Supplies	$5,700
Telephone and Cell Phones	$6,761
Mileage	$34,000
Fleet Services	$6,027
Rental	$35,050
Other	$5,690
Revenue	
License Fees	$1,697,000
Reinspection Fees	$27,000

License Types	# of Establishments
Food and Drink	2241
Swimming Pools	374
Hotels, Motels, and TRH	102
Tattoo and Body Piercing	41
School Food Service	135
Bed and Breakfast	18
Campgrounds	18
Manufactured Home Communities	15
Dane County Beach	7
Recreational Educational Camps	4
Total	2956

Inspection Types	Count for the 2012-2013 Licensing Year
Routine Inspections	2956
Monthly Pool Samples	2697
Charged Reinspections	332
Preinspections	316
Onsite Visits	445
Out of Business	224
Temporary Food Stand Inspections	800 (approximate)

Foodborne Illnesses in 2012

- Foodborne Illness Complaints
  - 77 complaints for 100 establishments
  - Sanitarians will follow up with each establishment as determined by the epidemiologist
- Foodborne Illness Outbreaks
  - 5 outbreak investigations
  - 4 were norovirus, 1 was an unknown agent
  - 4 involved licensed food establishments, 1 involved a school

Current Activities

- <u>Accela:</u> Implementation of Accela software system for licensing and inspection of regulated businesses. Food inspection guidesheets were redesigned in the Fall 2012 to improve the field software for inspectors.

- <u>Temporary Food Inspection Quality Improvement Project:</u> A team of sanitarians and administrative staff developed a Plan-Do-Study-Act project to improve risk based inspection consistency at temporary food events.

- <u>Wisconsin Food Code and Standardization:</u> The new food code will go into effect September 1, 2013. Training was mandatory for all sanitarians to attend in June 2013. Sanitarians were internally standardized on the current food code during the 2011-2012 licensing year.

- <u>Website Updates:</u> The Temporary Food Stand website was completely updated with new applications, fact sheets, and event coordinator information in the Spring 2013. Work has begun to update many of our pool factsheets and the website will be updated in the Summer 2013 with the new information.

- <u>Unlicensed Tourist Rooming Houses and Bed and Breakfast Establishments:</u> Sanitarian leadworkers started a project to identify and contact home owners that are advertising their private home for rent online either as a tourist rooming house or a bed and breakfast.

Challenges

- <u>Accela Database</u>: New computer system is not fully functional and management is unable to generate necessary reports.
- <u>Changes in the Food Industry</u>: Increased need for sanitarian training on special food processes and cultural awareness.

How the Board can Help?

- Support future ordinance revisions.
- Support fee increases when necessary.
- Support enforcement activities.
- Attend a Safe Food Advisory Committee meeting.

Future Directions

- <u>Online Licensing and Permitting</u>: Participate in the development of the online licensing and permitting website.

- <u>Health inspection reports available online</u>: Participate in the development of online viewing of health inspection reports.

- <u>Redevelop Safe Food Crew</u>: Explore new ideas for providing the Safe Food Crew - Food Safety Training program as an online course. www.safefoodcrew.org

- <u>Food Inspection Consistency</u>: Provide necessary training and evaluation to ensure risk based food inspections are consistently performed by all the sanitarians.

Questions?