

FOOD ANNUAL REPORT 2017



*A comprehensive yearly review of the
Richland Public Health Food Safety Program*

Developed by the Environmental Health Division at
Richland Public Health

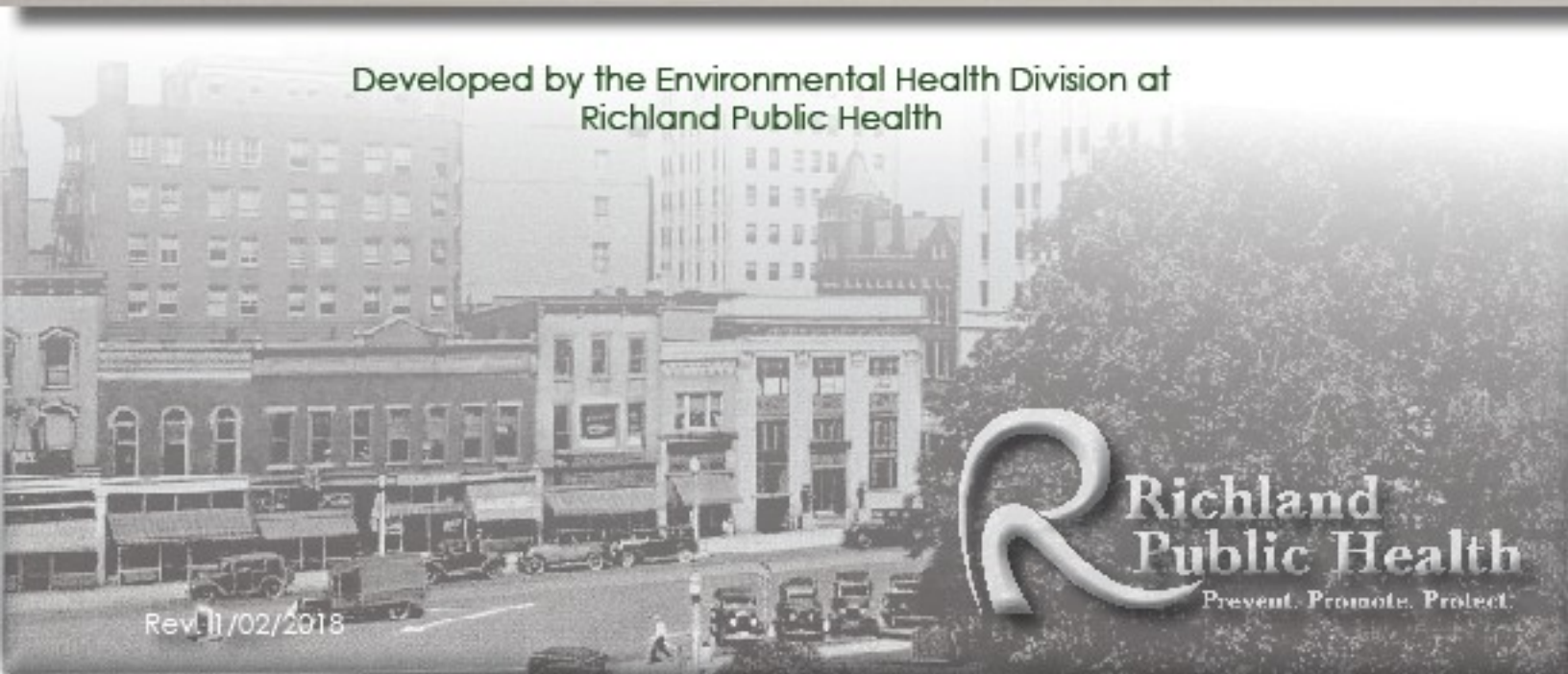




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About Richland Public Health

Richland Public Health (RPH) is the local public health agency for Richland County, Ohio. Richland Public Health offers a range of programs providing clinical, environmental, health promotion, and population-based services. The Environmental Health Division is charged with assuring conditions to optimize the public's health. The food safety program includes a team of sanitarians, a sanitarian supervisor and the Director of Environmental Health.

Food Safety Program

RISK CLASS

INSPECTION FREQUENCIES:

Risk Level I

One standard per licensing year
RPH Licenses –69

Risk Level II

One standard per licensing year
RPH Licenses - 78

Risk Level III

Two standards per licensing year
RPH Licenses—251

Risk Level IV

Two standard inspections and two Critical Control Point (FSO) or Process Review (RFE) inspections
RPH Licenses - 160

Mobiles

One standard per licensing year
RPH Licenses—112

Vending

At least 50% each year
RPH Licenses—117

Licensing Year—
March 1 - February 28

The primary goal of the Richland Public Health food safety program is to protect the community against foodborne illnesses caused by poor food handling practices and unsafe food products in Retail Food Establishments (RFE) and Food Service Operations (FSO)

The program is responsible for licensing and conducting inspections of all facilities at the retail level that sell food. (Ex. festivals, grocery stores, restaurants, school cafeterias, etc.)



Photo courtesy of selectscience.net

Food Service Operations: FSO

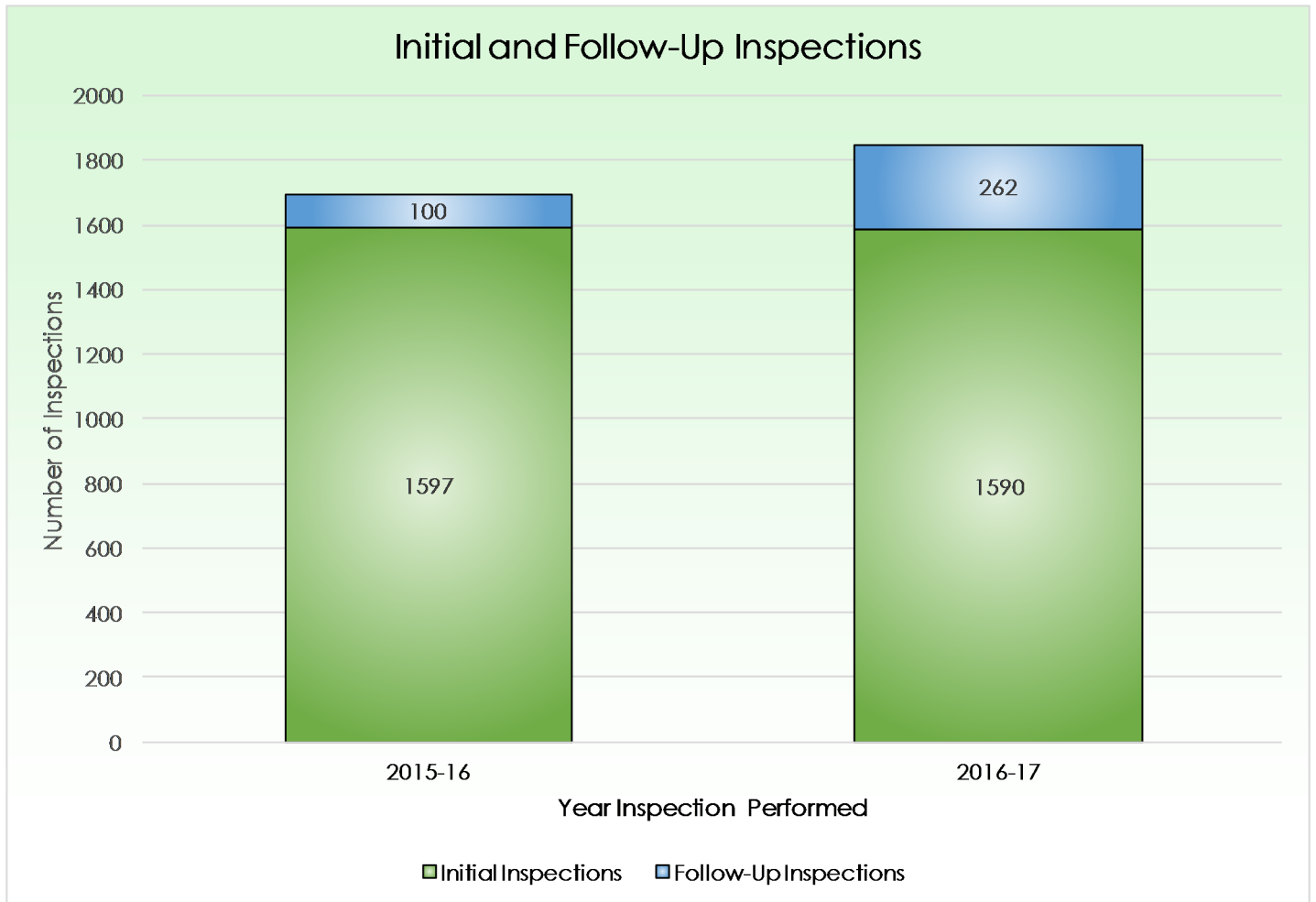
Is a physical location where food is intended to be served in individual portions and prepared or served for a charge. (ex. restaurants) State oversight is the Ohio Department of Health

Retail Food Establishments: RFE

Is a physical location where food is stored, processed, manufactured, held or handled for retail sale. (ex. grocery store) State oversight is the Ohio Department of Agriculture

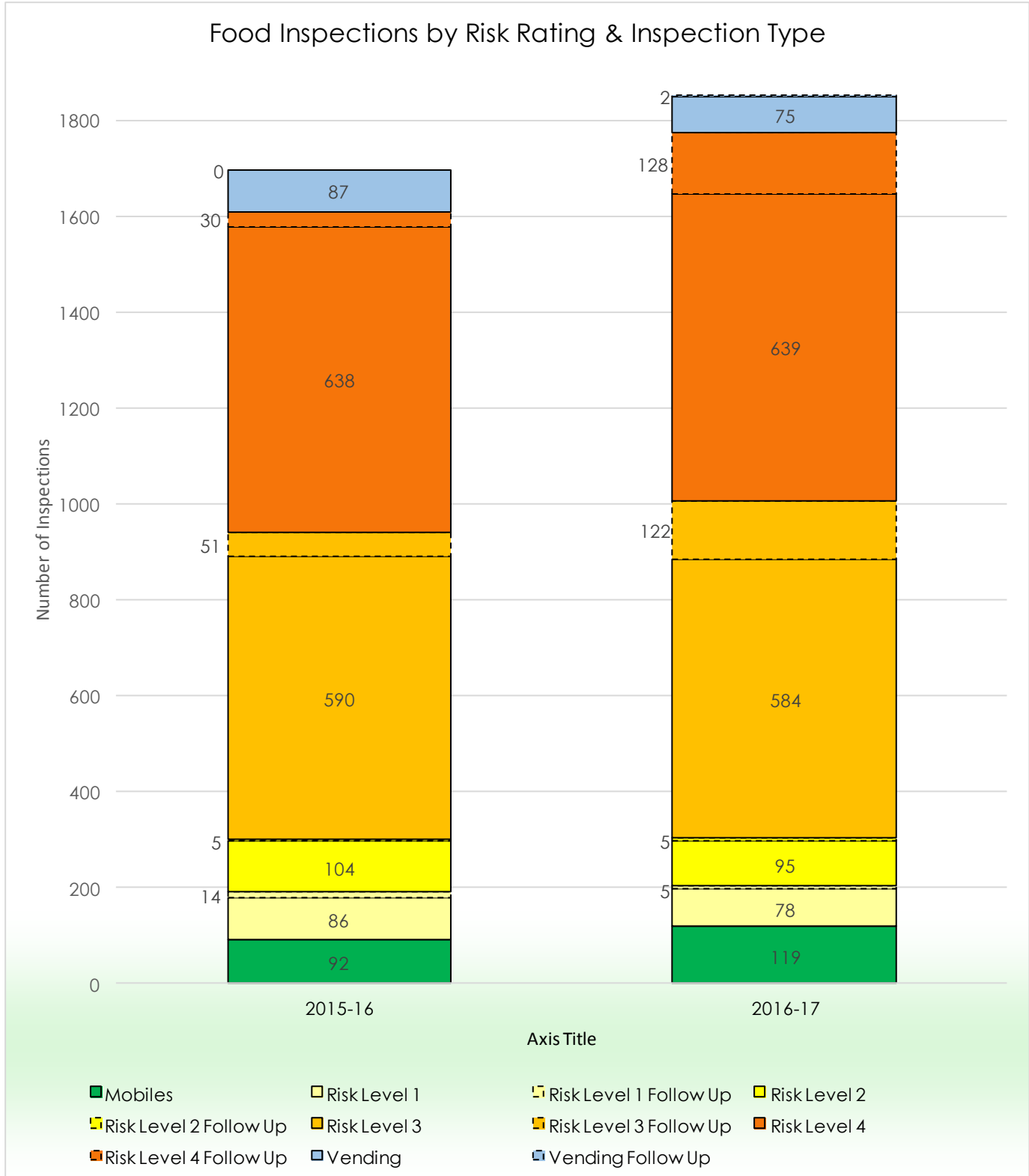
Inspections

Total number of standard inspections and follow-up inspections conducted for the 2015/16 and 2016/17 licensing year.



Inspections (continued)

Number of food inspections per Risk Class, including mobiles and vending.



Complaints

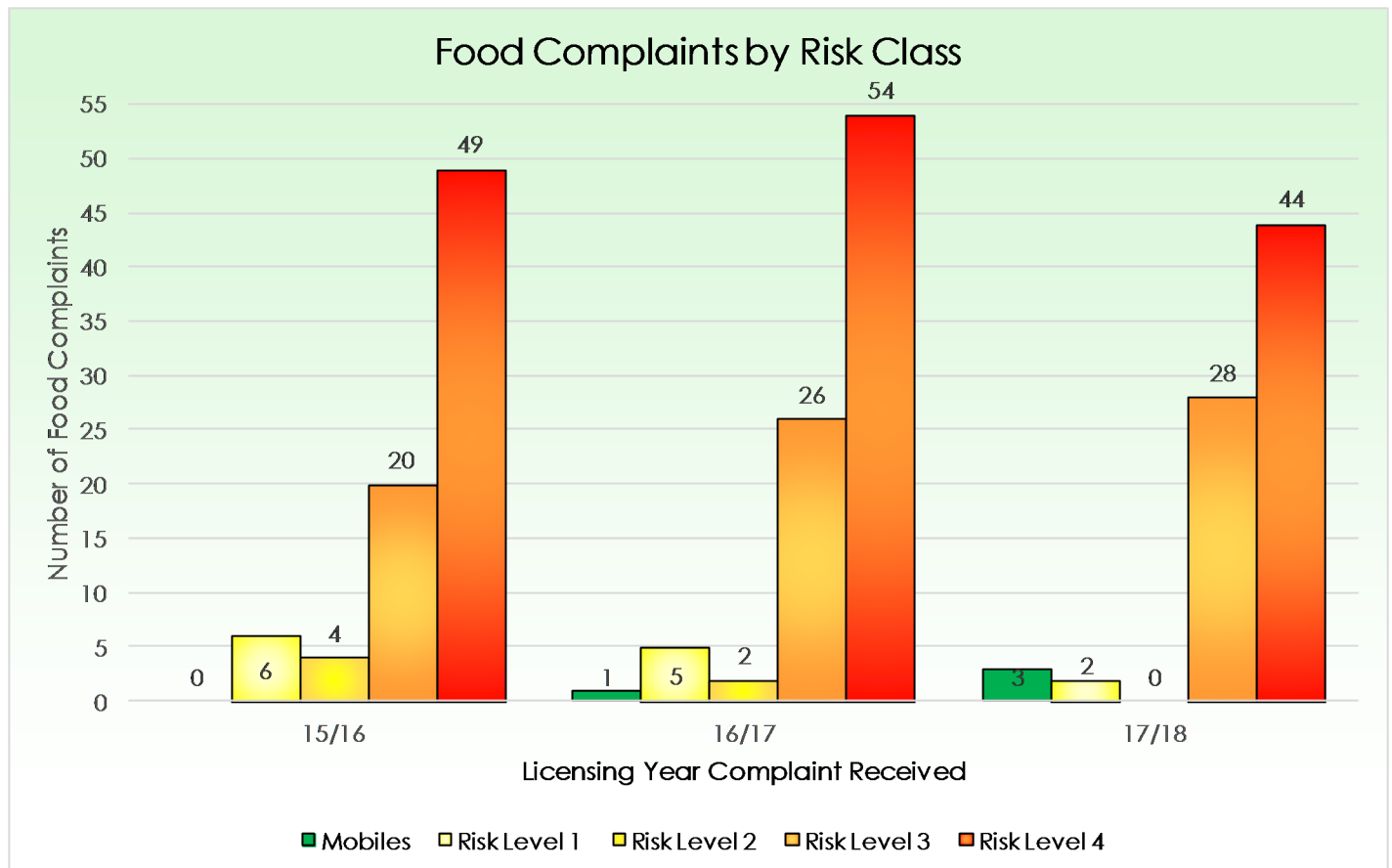
During the 2017-2018 licensing year RPH implemented priority levels for complaint investigations.

High Priority—complaints investigated within 1 business day (unless it is determined an immediate response is needed). Examples include food-borne illness, complaint of metallic taste, tingling sensation, odd-tasting food, any situation where time of response would minimize resultant problems and prevent food borne illness. (if food borne illness is indicated, a copy of the Complaint is forwarded to the Director, Food Supervisor, field Sanitarian, and Public Health Nursing)

Medium Priority—complaints investigated within 2 business days. Examples include dirty dishes, cold food complaint(s), or person(s) not wearing gloves while handling RTE foods.

Low Priority—complaints shall be investigated within 5 business days. Examples would be trash in restaurant parking lot, dumpster overflowing, or dirty carpet in dining area.

Note: 2017/18 complaint numbers are only to date - 12/26/17



Enforcement

Enforcement is the process to bring an establishment into compliance. Education and working with facility management is the first step to gain voluntary compliance. Evaluations of public health risk are made to determine where a facility will fall into the Richland Public Health Food Safety Enforcement Program (FSEP). In the interest of protecting public health and promoting a culture of food safety throughout licensed FSO's and RFE's in Richland County, Richland Public Health has developed an enforcement program for food service. Before a licensed FSO or RFE enters FSEP a record of documented inspections and violations is reviewed demonstrating the areas for enforcement.

In 2017, four (4) Food Service Operations were brought into RPH for an administrative hearing due to re-occurring critical violations. During administrative hearings the facilities are required to bring an action plan and timeline of how and when they will be in compliance with the food code and rules.

Below are the violation numbers for inspections leading to enforcement action (administrative hearings). Note: Data includes 3 because one facility changed tenants immediately following the administrative hearing.

Pre-Administrative Hearing Inspections

65 Critical Violations
225 Non Critical Violations

Post- Administrative Hearing Inspections

45 Critical Violations
90 Non Critical Violations

2016 highest number of violations sited during inspections, in order of frequency, are:

1. OAC 3717-1-04.5(A)(3)
2. OAC 3717-1-04.4(A)(1)
3. OAC 3717-1-04.1 (KK)
4. OAC 3717-1-04.5(D)
5. OAC 3717-1-06.4(B)

2017 highest number of violations sited during inspections, in order of frequency, are:

1. OAC 3717-1-04.5(D)
2. OAC 3717-1-04.1(KK)
3. OAC 3717-1-06.4(B)
4. OAC 3717-1-04.5(A)(3)
5. OAC 3717-1-04.4(A)(1)

Richland Public Health uses a combination of data to help determine where education is needed for the operators. RPH has developed handouts for the facility to use to help alleviate the issues of concern. (see Appendices 1-4) RPH tracks overall violation trends via monthly/yearly HealthSpace report #0196b to build more educational handouts for operators in the future.

Education

Richland Public Health provides two(2) levels of food training for our licensed facilities for effective food safety practices that help prevent foodborne illness.

Level One Training

Level One Certification in Food Protection is a mandated training for the person in charge per shift for a risk level I, II, III, and IV food service operation or retail food establishment in the following instances:

- When a new food service operation or a new retail food establishment is licensed after March 1, 2010 unless the individual has successfully completed an equivalent or more comprehensive certification in food protection course (ex. Level Two Certification).
- When a food service operation or retail food establishment has been implicated in a foodborne disease outbreak.
- When the licensor has documented a failure to maintain sanitary conditions as per section 3717.29 of the Revised Code for a retail food establishment or section 3717.49 of the Revised Code for a food service operation.

Richland Public Health has provided this training to 23 operators

Level Two Training

Level Two certification in Food Protection, which has been the certification program since 1973, is a more comprehensive training for the food manager and meets the requirement for demonstration of knowledge in rule 3717-1-02.4 (B) of the Ohio Administrative Code.

As of March 1, 2017 each risk level III and risk level IV food service operation and retail food establishment is required to have one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service with the level two certificate.

Richland Public Health has provided two different versions of this Level Two course for operators in 2017: Proctored Exam Only, and Full Course with Exam

Proctored: 54 Attendees Full Course: 132 Attendees

Currently, 415 licensed facilities with RPH are required to have the Level 2 training. As of 12/28/2017 264 facilities (64%) have already met this requirement