#### **CLACKAMAS COUNTY BOARD OF COUNTY COMMISSIONERS**

### Sitting/Acting as (if applicable) Policy Session Worksheet

Presentation Date: 3/26/2019 Approx Start Time: 10:30 AM Approx Length: 30 min

Presentation Title: Public Health Environmental Health Program Fees

**Department:** Health, Housing and Human Services (H3S)

**Presenters:** Richard Swift, Health, Housing and Human Services Director and Interim Public Health Director; Julie Hamilton, Public Health Environmental Health Program Manager

**Other Invitees:** Sherry Olson, Public Health Business Services Manager; Julie Aalbers, Public Health Assistant Director

#### WHAT ACTION ARE YOU REQUESTING FROM THE BOARD?

Review and discussion of Environmental Health licensing and service fee structure, adjustments and proposed process for fee increases.

#### **EXECUTIVE SUMMARY:**

The Board of County Commissioners last reviewed and approved an Environmental Health license and service fee structure framework four years ago. In that session, Public Health staff were instructed to return to the Board of County Commissioners to request fee adjustments in accordance with cost of living, cost of operational increases and consider and propose percentage increases.

H3S staff will review the services provided by the Public Health Environmental Health Program and a fee structure that represents the full cost of provision of those services. The following factors contribute to the increasing Environmental Health license and service fees:

- Increase in Oregon Health Authority remittance fee from 10% to 17% of the license fee for all food licenses, effective July 1, 2019;
- Increased cost of business:
- Travel time to licensed facilities has increased due to growth, traffic and geographical dispersion;
- Rules have become more complex increasing time to complete license inspection;
- Historically, fee structure did not fully cover program costs.

The proposed fee structure will provide an additional \$128,000 in cost recovery. Currently, the program is understaffed by one full time Environmental Health Specialist 2; resulting in the program being increasingly pressured to perform all required inspections in a timely manner. Public Health Environmental Health completed 88% of required inspections in CY2018. The state administrative rule requires 90% of all licensed facilities to receive full service inspections. Additionally the program is subsidized by County general fund and death certificate revenue, diverting these funds from other critical Public Health programming and services. The cost recovery from this fee increase will allow us to fill the Environmental Health Specialist vacancy and bring us into compliance with State statute for inspections.

FINANCIAL IMPLICATIONS (current year ar	nd ongoing):
Is this item in your current budget?   XES	□NO
What is the cost? \$ n/a What is	the funding source? Fee for service
STRATEGIC PLAN ALIGNMENT:	
<ul> <li>How does this item align with your De</li> <li>Sustaining public health and v</li> </ul>	epartment's Strategic Business Plan goals? vellness.
<ul> <li>How does this item align with the Cou</li> <li>Ensuring safe, healthy, and se</li> </ul>	unty's Performance Clackamas goals? ecure communities.
LEGAL/POLICY REQUIREMENTS: Mandated by County Code and State Statute	e. ORS 624, 446 and 448 and OAR 333-012-0053.
PUBLIC/GOVERNMENTAL PARTICIPATION	N: n/a
OPTIONS: For the BCC's consideration, options include	the following:
1. Adopt recommended fees at the June	e budget adoption.
2. Direct Public Health Staff to complete	e additional analysis and present at future session.
RECOMMENDATION:	
Staff respectfully recommend the Board of C	county Commissioners select option 1.

ATTACHMENTS: Presentation Slides Fee worksheet

SUBMITTED BY:

Division Director/Head Approval
Department Director/Head Approval
County Administrator Approval

For information on this issue or copies of attachments, please contact Richard Swift @ 503-650-5694.

# Clackamas County Public HealthEnvironmental Health

Fees and Services, 2019



# Programs and Services

#### **Environmental Health:**

- Food Program Restaurants, Mobile Units ("Food Carts"), Commissaries & Warehouses (for Mobile Units), Vending Machines (perishable food only), Food Booths at events ("Temporary Restaurants"), School kitchens
- Public Swimming Pools, Spas, and Interactive Fountains
- Recreation & Tourist Facilities Hotels, RV Parks, Organizational Camps, Bed & Breakfasts
- Child Care Sanitation Inspections food service plus facility safety & disease prevention









# Annual Licenses – Services Provided:

- 2 full unannounced inspections "Semi-Annuals": travel time, interactive inspections of entire facility, write report, review findings and report, answer questions
- Up to 2 re-check inspections for violations not completely corrected
- Investigate all general sanitation complaints and reports of illness
- Assist business owners and managers with questions throughout the year example: Romaine lettuce recall
- All inspections are "Risk-Based" and must address violations more likely to cause illness & injury









# Examples of Violations found during an inspection:



**Example #1**: Raw Sewage leak in restaurant kitchen



**Example #2**: Algae bloom in an apartment swimming pool, still open

# Examples of Violations found during an inspection:



**Example #3**: Packages of raw meat left out unrefrigerated overnight to thaw



**Example #4**: New pool fence - built without review, too short and no gate

# Examples of Violations found during an inspection:



**Example #5**: Found non-edible glitter being used to decorate cakes



**Example #6**: Packages of spoiled meat, manager planning to serve

# Plan Review – Services Provided:

- Evaluate design for structural requirements per Oregon Health Codes
- Evaluate menu (if food), Policies & Procedures, and design for operational requirements per Oregon Health Codes
- Coordinate with other agencies (as applicable) Building Department, Land Use/Zoning,
  OLCC, DEQ / DTD and State Drinking Water Program if municipal water and sewer are not
  being used
- Communicate and assist with compliance issues
- Review all revisions to original plans
- Write approval letter, includes customized to-do list for opening
- Pre-opening inspection to evaluate construction and readiness for operating (\*Pools get 2)
- Up to 2 construction re-check inspections, as needed



# Costs have increased

- OHA Remittance Fee is increasing from 10% to 17% for all Food Program licenses for FY 19-20
- County general increases COLA, employee health insurance, PERS, increases to allocated and indirect costs
- Travel time increases growth, more traffic, geography
- Rules have increased and become more complex

# What does EH look at during inspections?

#### **Restaurant Inspection Checklist**

		TARREST TO		WALK SATERAGE
we		FOODBORNE ILLN		
- PK-	In Compliance		Steamer	d during inspection NAHAUE Approache to this facility
		Supervision	1000	PHRITCS Food - Time/Temperature
<u>.                                    </u>	PIC present, de	emonstrates knowledge, performs duties.	18	Proper cooking time and temperatures
		Employee Health	17	Proper reheating procedures for hot hoteling
2		wareness: policy present	10	Proper cooling time and temperatures
2		estriction & exclusion	19	Proper Not and cold holding temperatures
		ood Hygiesic Practices	20	RESERVED
		testing, drinking, or followice use	21	Proper date marking and disposition
5		om eyes, nose, and mouth	22	Time as a public health control: procedures & records
_		ing Contamination by Hands		Consumer Advisory
6		of properly washed	23	Consumer advisory provided for raw or undercooked foods
Ð		hand contact with ready-to-eat foods		Highly Susceptible Populations
	Adequate hand	leashing sinks, properly supplied & accessible	24	RESERVED
		Approved Source		Chemical
		from approved source	25	Food additives, approved and properly used
10		at proper temperature	28	Toxic substances properly identified, stored, & used
11		ondition, safe and unadulterated	2250	Conformance with Approved Procedures
12		ds available shellstock tags, parasite desir. retire from Contamination	27	Congiliance with variance, spec. process, ROP or HACOP plan
13	Food separate	Fand protected	Risk	Sectors are improper practices or procedures islentified as the most
14	Food-contact s	urfaces: cleaned and sandaed	array.	lent contributing factors of foodborne linear or injury. Public Health
16	Proper day, of	returned, prev. served, recondit. & unsafe food	Interv	entions are control measures to prevent foodborne liness or injury.
		ADDITIONAL ITEMS OF F	NAME &	WEATH CONCERN
Out	T=Out of Complian	SUB-REVOITED THE PROPERTY.	NAME OF TAXABLE PARTY.	CHOICH CONSON
DUGS .		Eafe Food and Water	March 1	Proper Use of Uterralis
28		gs used where required	41	In-use utensits properly stored
79		from approved source	42	Utensils, equipment & linens: properly stored, direct, & handled
10		red for specialized processing methods	43	Single-use & single-service articles: properly stored & used
		od Temperature Control	44	Gloves used properly
31		methods used: adequate equip, for temp control	Date of the last of	Utensits, Equipment and Vending
10		arly cooked for hot hotiling	45	Food & non-food contact surf. cleanable, proper design/constm
33		ng nethods used	40	Warewasting facilities: installed, maintained, and used; test str
34		provided and accurate	42	Non-bod contact surfaces clean
_	. Intermediates	Food identification	47	Physical Facilities
10	Englishment & co	abeled original container	40	Hot and cold water available, adequate pressure
-		tion of Food Contamination	45	Plumbing installed: proper backflow devices
20			50	
17		s, and animals not present	51	Sewage and waste water properly disposed
26		ted during food preparation, storage & display	82	Tollet facilities: properly constructed, supplied: & clean
-	Personal olean			Cartage refuse properly disposed, facilities maintained
39		properly used and stored:	63	Physical facilities installed, maintained, and clean
40	Washing huits	and vegetables	54	Adequate ventilation and lighting: designated areas used
			88	Oregon-specific violations
		s a provision that has a direct connection to hess and compliance is a priority.		12-m
Specific Softiers	fic actions, equipm of risk factors such	en (PR) includes an item that requires next or procedures by management to a as personnel training, equipment, keeping, and labeling.	Prio	rity and Priority Foundation Score
santa	tion, operational o	tem that is usually related to general controls, sanitation standard operating sittes or structures, equipment design or		Core Item Total =

#### **Swimming Pool Inspection Form**

	iant B temperation		
☑ BELOW = VIOLATION	See back of form for accept	able standards and re	quired record-keeping
1. ☐ 62-165 POOL WATER QUALITY a. ☐ Clarity b. ☐ pH c f. ☐ Bromine g. ☐ Total Alkalinity j. ☐ Cyanuric Acid k. ☐ Other	/ h. 🗆 Temp °F. i, 🗆 (		
2. ☐ 62-135 VALVES, METERS, GAUGES a. ☐ Flowmeter, Functional gpm.	b. Inlet Pres., Eunct. Ibs./sq. in.	c. Outlet	Press., Funct. lbs./sq. in.
3. ☐ 62-165 TESTING EQUIPMENT a. ☐ DPD #1 c. ☐ pH b. ☐ DPD #3 d. ☐ Cyanuric Acid	9. ☐ 62-175 SAFETY a. ☐ Timer - 15 Min., Location b. ☐ Observation, Rules Enforced	17. 🗆 62-145	GROUND FAULT INTERRUPTER
<ul> <li>e.    ☐ Thermometer. f.   ☐ Total Alkalinity</li> </ul>		18. 🗆 62-070	VENTILATION
g.  Other	10. ☐ 62-075 LADDERS, STEPS, STAIRWAYS	19. 🗆 62-180	SIGNS
<ol> <li>Gez-080 ENCLOSURE         <ul> <li>Gate/Door, Self-Closing, Latching</li> <li>Gate/Door 42", Fence 48"</li> </ul> </li> </ol>	a. □ Loose, Not Secure, Absent 11. □ 62-120 HEATERS		AIR INDUCTION SYSTEMS
c.  Needs Repair	a.   Temp/Pressure, Relief Valve	21.   62-090	
□ 62-165/170 OPERATION AND MAINTENANCE     □ Records Missing or Incomplete     □ Not Testing at Required Intervals	12. ☐ 62-150 BATH HOUSE a. ☐ Clean, Hot Water b. ☐ Soap, Lighting, San. Towels g. ☐ Maintained, Ventilated		RECIRCULATION SYSTEM
6. ☐ 62-045 MAINTENANCE AND	13. C 62-065 ILLUMINATION		ump System
a.  Interior Finish Poor Condition	a, □ Spa Basin or Deck  14. □ 62-125 DISINFECTANT AND	a. 🗆 Air Ga	INLETS & OUTLETS ps, Vacuum Breaks n Drain Cover
7.   62-060 FINISHES AND MARKINGS  a.   Depth Markings Faded, Worn	a. □ Auto Chlorinator in Use b. □ Gas, Protection, Safety c. □ Other	24. 🗆 62-105	
or Missing (4" ht. Contrast background)	15.   62-140 EQUIPMENT ROOM	25. 🗆 62-110	PUMPS
8.   62-085 DECKS  a,  Cracked, Broken  b.  Caulk Missing, Repair  c.  Slope, Drains  d.  Unapproved Surface  g.  6x8' Rescue Area	a. Adequate, Locked, Tidy, Ventilated  16. 62-115 FILTERS  a. Adequate, Maintained	a.   Backfl	WATER SUPPLY ow Device/ oss-Connection
Remarks			

# Protecting Clackamas County

# \$4.5 Million Settlement Reached in Hepatitis A Class Action

OCT 20 2018

HONOLULU, Hawaii – A preliminary settlement of up to \$4,500,000.00 has been reached in a class action lawsuit filed on behalf of those who were exposed to hepatitis A related to eating at Genki Sushi restaurants in Hawaii in 2016, but who did not become ill with hepatitis A. The class is represented by Seattle based, Marler Clark, the

https://marlerclark.com/news\_events/4-5-million-settlement-reached-in-hepatitis-a-class-action

# 

A water amusement park ride was the source of a deadly bacterial illness that sickened at least three children in Georgia, doctors determined Wednesday. A separate outbreak of E. coli occurred in Chicago, possibly caused by bad potato salad.

Health officials said that the E. coli bacterium had contaminated a water ride at the White Water Amusement Park. The ride was closed on Saturday after experts determined that the chlorine levels of the water were too low. The Captain Kid's Cove pool was reopened

https://www.cbsnews.com/news/e-coli-traced-to-water-ride/

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### **Other Services**

### **Disaster Preparedness and Response:**

- Shelter Inspections
- Contaminated Drinking Water
- Advising licensed businesses when it is safe to re-open



# Respond to outbreaks of illness at public places exempt from licensing:

- Government Campgrounds
- Long Term Care Facilities
- Private Businesses

	FY 17-19	FY Proposed
	Clackamas Fees	Clackamas Fees
Restaurants		
0-15 seats	\$ 568	\$ 690
16-50 seats	\$ 637	\$ 765
51-150 seats	\$ 732	\$ 840
151+ seats	\$ 847	\$ 990
Limited	\$ 325	\$ 475
Temporary Restaurants		
Single Event	\$ 152	\$ 160
Intermittent	\$ 152	\$ 160
Seasonal	\$ 152	\$ 160
late fee	\$ 27	\$ 50
Benevolent - 1 day event	0	
Benevolent - 2 day event	0	-
Benevolent - 3-4 day event	0	
Benevolent - 5-30 day event	0	•
Benevolent - 90 day event	0	\$ 50
Mobile Units		
Class I	\$ 217	\$ 600
Class II	\$ 327	\$ 600
Class III	\$ 375	\$ 690
Class IV	\$ 391	\$ 708
Commissary	\$ 403	\$ 705
Combo Commissary	\$ 77	\$ 465
Warehouses	\$ 152	\$ 390
	, 232	, 550
Pool/Spa		
Year round - primary	\$ 489	\$ 840
Year round - secondary	\$ 326	\$ 505
Seasonal - primary	\$ 267	\$ 465
Seasonal - secondary	\$ 191	\$ 280
,		
Child Care		
Family Home (15 children max)	\$ 152	\$ 262

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\$ 711	\$ 675	\$ 724	\$	570	\$	488	\$	122
\$ 777	\$ 800	\$ 824	\$	845	\$	552	\$	128
\$ 842	\$ 895	\$ 925	\$	1,015	\$	629	\$	108
\$ 974	\$ 1,070	\$ 1,126	\$	1,105	\$	699	\$	143
\$ 453	\$ 620	\$ 603	\$	425	\$	279	\$	150
\$ 199	\$ 150	\$ 181	\$	195	\$	141	\$	8
\$ 199	\$ 150	\$ 217	\$	400	\$	281	\$	8
\$ 199	\$ 150	\$ 217	\$	400	\$	281	\$	8
\$ 60	\$ 150	\$ 100	\$	65	\$	100	\$	23
\$ 51	\$ 50	\$ 40	,		\$	29	\$	50
\$ 51	\$ 50	\$ 40			\$	54	\$	50
\$ 51	\$ 50	\$ 40			\$	72	\$	50
\$ 105	\$ 50	\$ 40			\$	118	\$	50
\$ 105	\$ 50	\$ 40			\$	-	\$	50
\$ 573	\$ 525	\$ 302	\$	367	\$	230	\$	383
\$ 573	\$ 525	\$ 302	\$	800	\$	230	\$	273
\$ 631	\$ 525	\$ 302	\$	800	\$	230	\$	315
\$ 692	\$ 640	\$ 332	\$	1,400	\$	230	\$	317
\$ 632	\$ 500	\$ 442			\$	384	\$	302
\$ 572	\$ -	\$ 322			\$	308	\$	388
\$ 428	\$ 440	\$ 302			\$	156	\$	238
\$ 545	\$ 810	\$ 704	\$	1,230	\$	403	\$	351
\$ 441	\$ 285	\$ 535	\$	321	\$	263	\$	179
\$ 295	\$ 415	\$ 472	\$	837	\$	403	\$	198
\$ 243	\$ 285	\$ 362	\$	321	\$	263	\$	89
\$ 251	\$ 265	\$ 151			\$	191	\$	110

	_	Y 17-19	EV D.	
	-	amas Fees		oposed nas Fees
School Care Facility	\$	227	\$	262
Child Care Centers (1-40 children)	\$	303	\$	337
Child Care Centers (41+ children)	\$	346	\$	412
,				
Tourist Accommodations				
1-10 units	\$	191	\$	300
11-25 units	\$	227	\$	337
26-50 units	\$	341	\$	450
51-75 units	\$	341	\$	487
76 -100 units	\$	341	\$	525
101 + units	\$	341	\$	562
Organizational Camps				
No food	\$	164	\$	600
With food	\$	408	\$	825
Picnic Park				
Picnic Park	\$	228	\$	450
Recreation Vehicle Parks				
1-10 spaces	\$	333	\$	570
11-25 spaces	\$	348	\$	600
26-50 spaces	\$	378	\$	675
51-75 spaces	\$	378	\$	750
76 + spaces	\$	378	\$	825
Schools				
Full Kitchen	\$	303	\$	431
Satellite Kitchen	\$	227	\$	337
Bed & Breakfast				
Breakfast only	\$	243	\$	465
Real Estate Evaluations				
Well Inspections	\$	403	\$	525

	ington 7/1/18)	(a	nomah as of 1/19)		enton of 2019)		lark of 2019)		larion of 1/1/19)	(les	Diff s than) e than
\$	190	\$	260	\$	151	(		\$	191	\$	35
\$	251	\$	270	\$	201			\$	191	\$	34
\$	313	\$	285	\$	251			\$	191	\$	66
Υ	010	7		7				7		Ψ	
\$	249	\$	345	\$	382			\$	242	\$	109
	249	\$	345	\$	402			\$	263	\$	110
\$ \$ \$ \$	249	\$	355	\$	462			\$	330	\$	109
\$	282	\$	425	\$	523			\$	477	\$	146
\$	357	\$	455	\$	563			\$	660	\$	184
\$	435	\$	475	\$	569			\$	733	\$	221
\$	967	\$	350	\$	402			\$	409	\$	436
\$	967	\$	530	\$	402			\$	409	\$	417
\$	465	\$	390	\$	201			\$	109	\$	222
\$	465	\$	710	\$	382			\$	230	\$	237
\$	465	\$	710	\$	402			\$	250	\$	252
\$	465	\$	725	\$	462			\$	330	\$	297
\$	539	\$	740	\$	523			\$	477	\$	372
\$	696	\$	770	\$	563			\$	733	\$	447
				_							
\$	251	\$	290	\$	402	\$	744	\$	294	\$	128
\$	190	\$	260	\$	151	\$	558	\$	184	\$	110
_	0=-	_	-0-	4	205	4	100	4			225
\$	356	\$	505	\$	382	\$	400	\$	209	\$	222
						•		<u> </u>	215	_	400
						\$	525	\$	316	\$	122

	FY 17-19	EV D	oposed
	ckamas Fees		mas Fees
Wells, second revisit	\$ 82	\$	187
Vending Machines			
1 - 10 machines	\$ 43	\$	375
11 - 20 machines	\$ 88	\$	399
21 - 30 machines	\$ 132	\$	426
31 - 40 machines	\$ 174	\$	450
41 - 50 machines	\$ 217	\$	474
51 - 75 machines	\$ 263	\$	501
76 - 100 machines	\$ 322	\$	546
101 - 250 machines	\$ 565	\$	786
251 - 500 machines	\$ 888	\$	1,104
501 - 750 machines	\$ 1,211	\$	1,425
751 - 1000 machines	\$ 1,483	\$	1,749
Plan Reviews			
Restaurants 0-50 seats	\$ 410	\$	637
Restaurants 51-150 seats	\$ 574	\$	712
Restaurants 151+ seats	\$ 683	\$	787
Temporary Restaurant	\$ 58	\$	75
Schools	\$ 529	\$	637
Bed & Breakfast	\$ 380	\$	487
Mobile Unit Class I	\$ 246	\$	412
Mobile Unit Class II	\$ 304	\$	412
Mobile Unit Class III	\$ 375	\$	487
Mobile Unit Class IV	\$ 410	\$	562
Commissary	\$ 380	\$	487
Warehouses	\$ 159	\$	262
Pool & Spa	\$ 897	\$	1,200
Pool & Spa - Minor alterations	\$ 164	\$	750
Pool & Spa- Add'l Const. Inspection	\$ 152	\$	525
Tourist 1-10 units	\$ 245	\$	412
Tourist 11-25 units	\$ 245	\$	412
Tourist 26+	\$ 326	\$	487
RV 1-5 spaces	\$ 227	\$	337

hington of 7/1/18)	М	ultnomah (as of 1/1/19)	Senton of 2019)	Clark of 2019)	Marion of 1/1/19)	(les mo	Diff s than) re than
						\$	105
\$ 428	\$	485	\$ 201		\$ 38	\$	332
\$ 553	\$	540	\$ 241		\$ 75	\$	311
\$ 681	\$	630	\$ 302		\$ 115	\$	294
\$ 810	\$	790	\$ 402		\$ 155	\$	276
\$ 940	\$	910	\$ 482		\$ 192	\$	257
\$ 1,070	\$	1,235			\$ 230	\$	238
\$ 1,200	\$	1,575			\$ 308	\$	224
\$ 1,331	\$	2,225			\$ 539	\$	221
\$ 1,462	\$	2,885			\$ 847	\$	216
\$ 1,592	\$	3,580			\$ 1,154	\$	214
\$ 1,723	\$	4,195			\$ 1,416	\$	266
\$ 708	\$	875	\$ 704	\$ 900	\$ 586	\$	227
\$ 911	\$	875	\$ 704	\$ 900	\$ 586	\$	138
\$ 911	\$	875	\$ 704	\$ 900	\$ 586	\$	104
\$ 58	\$	95	\$ 101		\$ 66	\$	17
	\$	875			\$ 379	\$	108
			\$ 302			\$	107
\$ 508	\$	550	\$ 302		\$ 330	\$	166
\$ 508	\$	550	\$ 302	\$ 585	\$ 330	\$	108
\$ 603	\$	550	\$ 302	\$ 585	\$ 330	\$	112
\$ 613	\$	550	\$ 302	\$ 585	\$ 330	\$	152
\$ 708			\$ 302		\$ 439	\$	107
\$ 508			\$ 302		\$ 273	\$	103
\$ 1,467	\$	1,715	\$ 804	\$ 640	\$ 586	\$	303
\$ 945	\$	265			\$ 586	\$	586
\$ 159	\$	190	\$ 201			\$	373
\$ 495			\$ 302			\$	167
\$ 495			\$ 302			\$	167
\$ 567			\$ 302			\$	161
			\$ 302			\$	110

	FY 17 Clackama	_	posed nas Fees
RV 6-9 spaces	\$	227	\$ 337
RV 10+ spaces	\$	304	\$ 412
Organizational camps	\$	455	\$ 562
Picnic Park	\$	304	\$ 412
Day Care Centers	\$	184	\$ 292

Washir (as of 7	_	Itnomah (as of I/1/19)	Benton of 2019)	Clark (as of 2019)	Marion of 1/1/19)	•	Diff ss than) ore than
			\$ 302			\$	110
			\$ 302			\$	108
\$	558		\$ 503		\$ 439	\$	107
			\$ 201			\$	108
\$	605	\$ 310	\$ 402		\$ 379	\$	108