

**FY 2022 PERFORMANCE PLAN**

<b>Food Safety Inspection Program</b>		<b>PHD/CHPB</b>	Candice Wooden, x5675 Kimberly Brunette, x5599
Program Purpose	<ul style="list-style-type: none"> <li>Prevent foodborne illness in food establishments licensed and inspected by Arlington County</li> </ul>		
Program Information	<ul style="list-style-type: none"> <li>ACPHD Environmental Health partners with establishments to ensure that they prepare and serve food safely in order for them to succeed as businesses.</li> <li>ACPHD Environmental Health provides several different types of inspections:               <ul style="list-style-type: none"> <li>Risk Factor plus Good Retail Practices (GRP): unannounced, comprehensive inspection to determine compliance with regulations</li> <li>Risk Factor: unannounced inspection to evaluate risk factors and determine compliance with regulations</li> <li>Follow-up: unannounced inspection for re-inspecting items that were not in compliance at the time of the previous inspection</li> <li>Complaint investigation: unannounced in response to a complaint</li> <li>Pre-opening: scheduled inspection prior to a permit being issued and an establishment beginning operation</li> <li>Training: scheduled inspection with training for employees</li> </ul> </li> <li>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.</li> <li>Partners: Virginia Department of Agriculture and Consumer Services, Virginia Department of Health and neighboring health districts (Fairfax and Alexandria)</li> </ul>		
Service Delivery Model	<ul style="list-style-type: none"> <li>In March 2020, due to the COVID-19 pandemic, the Virginia Department of Health directed local health districts to suspend in-person inspections.</li> <li>Environmental Health staff were charged with enforcing requirements related to several Executive Orders in FY 2020. Subsequent Executive Orders gradually relaxed the restrictions and all restrictions ended on July 1, 2021. Due to the various restrictions, many Arlington food establishments chose to temporarily close.</li> <li>In FY 2021, services were offered in a hybrid model. All inspections were done in-person after July 1, 2021. Per VDH guidance, all food establishments received one inspection between July 1, 2021 and December 31, 2021.</li> <li>Two FTEs continued to support COVID response during FY 2022.</li> <li>In FY 2023, the plan is to return to the risk-based inspection frequency.</li> </ul>		
<b>PM1: How much did we do?</b>			
Staff	<p>Total 9.2 FTEs:*</p> <ul style="list-style-type: none"> <li>0.50 FTE Supervisor</li> <li>7.7 FTE Environmental Health Specialists (EHS) (96% of 8 FTEs)</li> <li>1.0 FTE Standardization Officer / Senior EHS (100% of 1 FTE)</li> </ul> <p>*This is the planned allocation of staff. Two FTEs were redirected to work on COVID-19 response during FY 2022. One of the FTE redirected to COVID-19 was the Supervisor. The Standardization Officer was acting Supervisor for FY 2022.</p>		

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Customers and Service Data		<b>FY 2019</b>	<b>FY 2020</b>	<b>FY 2021</b>	<b>FY 2022</b>
	Total Number of Establishments	1,088	1,094	1,030	1,044
	Total Number of Risk Factor Plus GRP and Risk Factor Inspections Completed	2,289	1,768	1,269	2,072

**PM2: How well did we do it?**

2.1	Number of 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 establishments with violations that proceeded to enforcement

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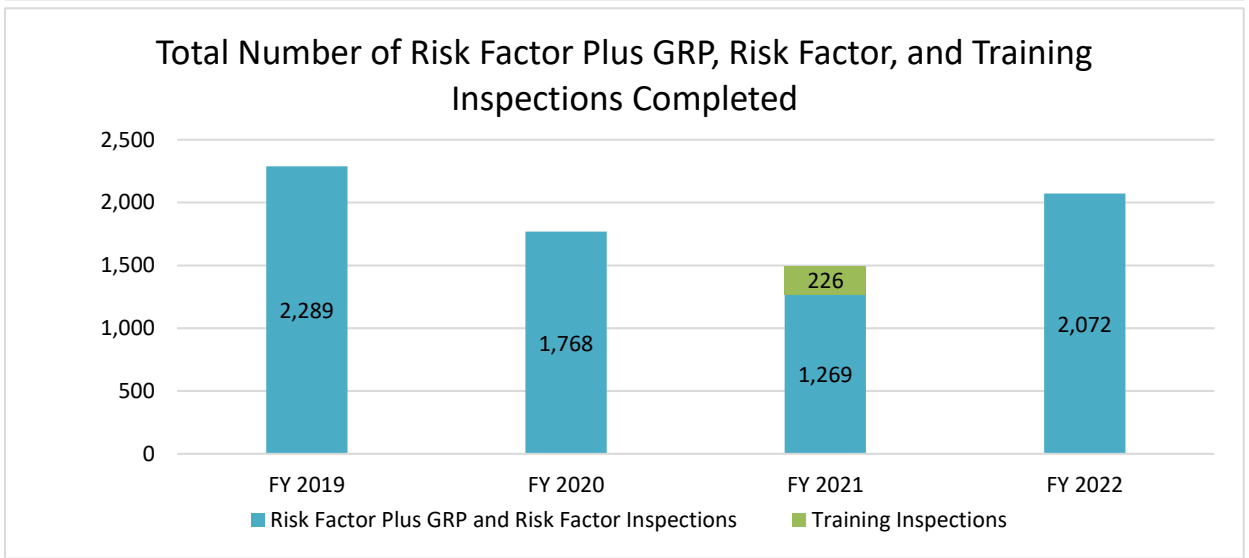
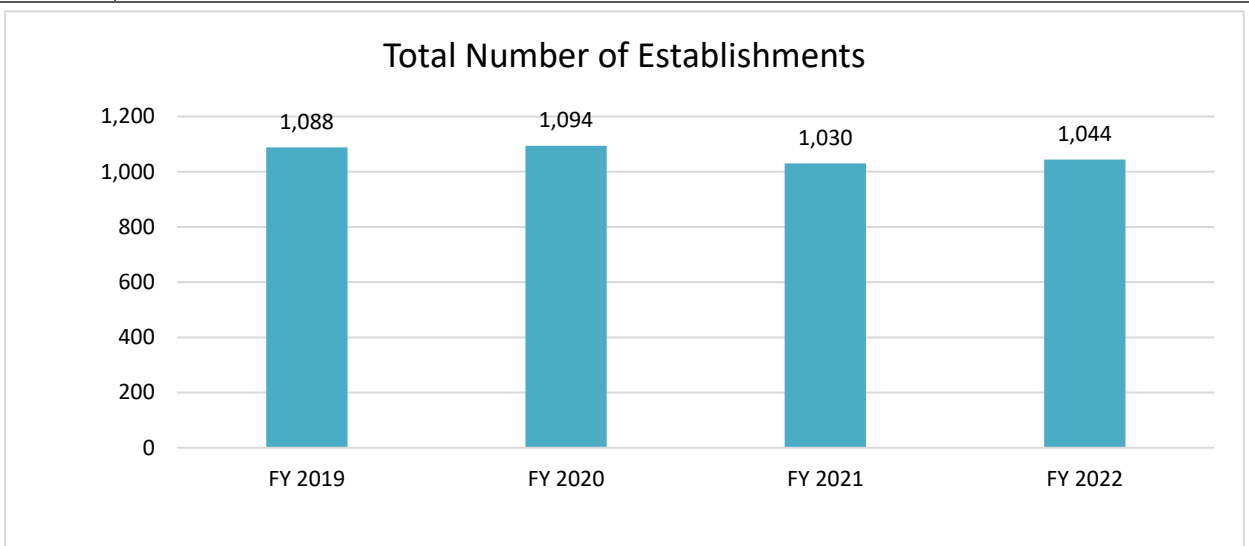
**Food Safety Inspection Program**

Measure

1

Total Number of Establishments and Total Number of Risk Factor Plus GRP and Risk Factor Inspections Completed

Data



Data Summary

- The total number of establishments includes establishments that are active and permitted with a current license as of first day of fiscal year. It does not include mobile vendors.
- The total number of Risk Factor plus GRP and Risk Factor Inspections includes temporary event inspections.
- Data is pulled from the statewide database.

**What is the story behind the data?**

- The requirement for in-person inspections was waived during FY 2021 due to the Governor’s Executive Orders. Inspections were done in-person and virtually to reinforce food safety and relevant Executive Order guidance were conducted during the pandemic. EH staff began inspecting their assigned facilities in January 2021 in anticipation of VDH lifting the waiver. Executive Orders and VDH inspection waivers were lifted July 2021.

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- Several food establishments closed, temporarily closed, or changed owners due to the pandemic. This increased the number of plan reviews conducted by staff.
- During FY 2020 and FY 2021, Environmental Health staff also conducted over 2,000 compliance inspections related to the Executive Orders.

### Recommendations

### Target Dates

- Return to pre-pandemic inspection frequencies.
- Monitor implementation of House Bill 837, which shifts responsibility for monitoring of 175 grocery and convenience stores to the Department of Agriculture on January 1, 2023.

- Q3 FY 2023
- Q3 FY 2023

### Forecast

- For FY 2023, anticipate returning to pre-pandemic inspection frequency.

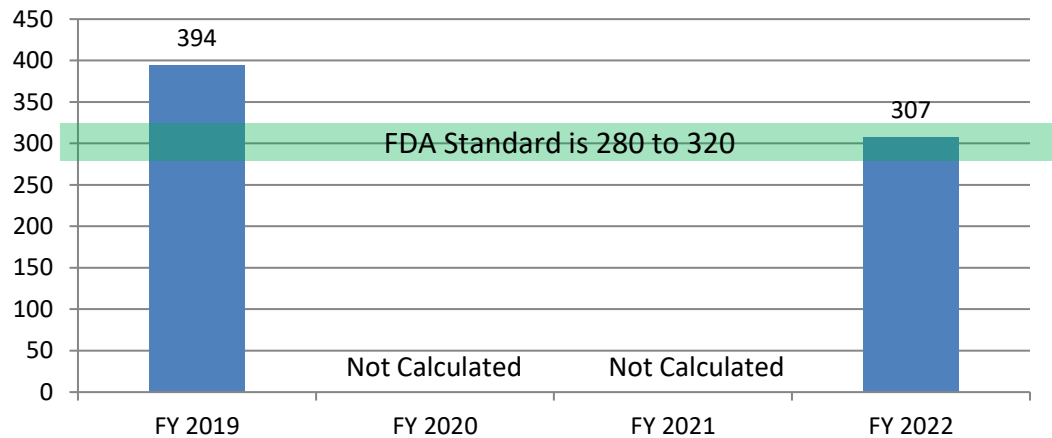
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**Food Safety Inspection Program**

**Measure**      2.1      Number of inspections per Environmental Health Specialist FTE

**Data**

**Number of Inspections per FTE**



**Data Summary**

- The number of inspections per FTE was 307.
- The number of inspections per FTE is calculated by dividing the total number of any inspections conducted, including Risk Factor plus Good Retail Practices (GRP), Risk Factor, Follow-up, Complaint and all direct establishment contacts, by the number of current filled FTEs.
- This measure, benchmark, and methodology for calculations come from Standard 8 of the FDA Voluntary National Retail Food Regulatory Program Standards.

**What is the story behind the data?**

- The number of inspections per FTE was lower in FY 2022 than pre-pandemic. All food establishments returned to in person inspections in FY 2022, although not at the same frequency as before. Beginning in CY 2023, inspection frequency for facilities will once again be scheduled using a risk-based approach.
- Given the changes to the inspection schedule during FY 2020 and FY 2021, this measure was not calculated.
- Food establishment inspections are a preventive measure aimed at reducing foodborne illness among patrons.
- One EHS was in his training period and not fully standardized during most of FY 2022.

**Recommendations**

- Continue to monitor foodborne illnesses that may be related to licensed food establishments.

**Target Dates**

- On-going

**Forecast**

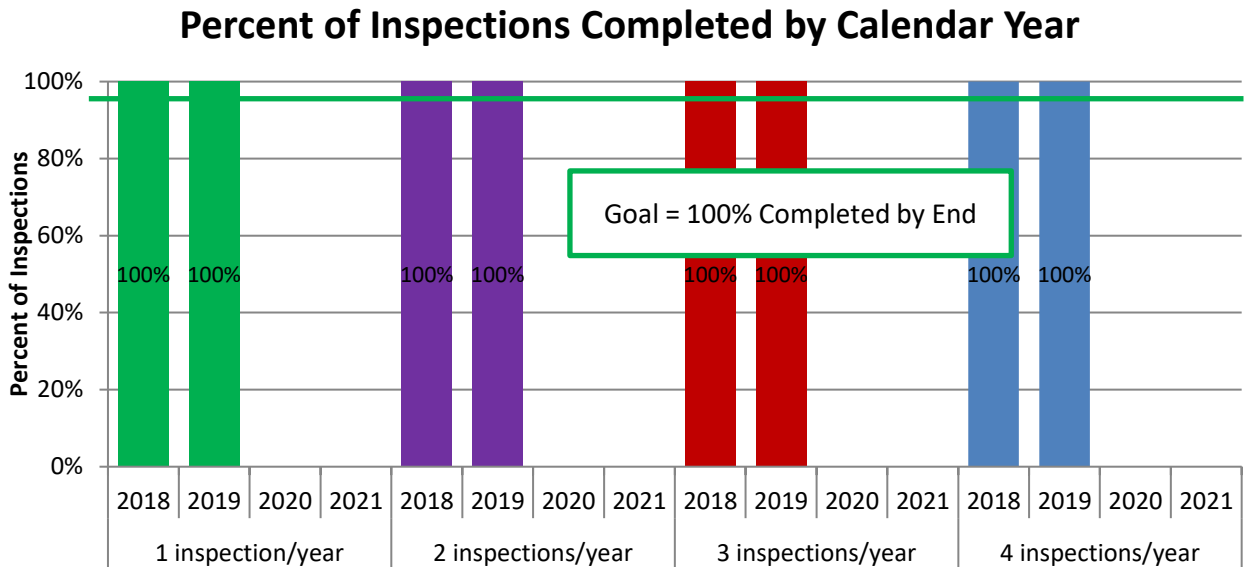
- In FY 2023, we expect the number of inspections per FTE to be similar to FY 2019.

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**Food Safety Inspection Program**

**Measure** 2.2 Establishments that received required number of inspections

**Data**



**Data Summary**

- In CY 2020 and CY 2021, this measure was not calculated.
- In CY 2019, Goals for the required number of inspections were reached for those establishments needing 1, 3, or 4 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.
- This is a calendar year measure for brick-and-mortar food establishments, which are licensed on the calendar year. It does not include mobile vendors and temporary events.
- Inspection data are pulled from the statewide 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?**

- This measure was not calculated this year. During Calendar Year 2021, the VDH standard of one inspection per food establishment was met. All permitted food establishments received at least one inspection. All schools received two inspections per the USDA guidelines and risk category 4 facilities received at least two inspections.
- Scheduling of inspections is prioritized to first assure State required inspections are conducted. Any remaining staff capacity is assigned based on the establishment’s risk profile. This profile is based on population served, complexity of food preparation, and past performance.

**Recommendations**

- Resume risk-based frequency of inspections.

**Target Dates**

- January 2023

**Forecast**

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- In CY 2022, all establishments will receive one inspection. In CY 2023, the percent of inspections will be similar to pre-pandemic years.

**Food Safety Inspection Program**

<b>Measure</b>	3.1	Confirmed* foodborne illness outbreaks associated with a licensed Arlington food establishment
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**Data**

	<b>FY 2019</b>	<b>FY 2020</b>	<b>FY 2021</b>	<b>FY 2022</b>
Number of complaints of foodborne illness	70	49	26	80
Number of confirmed foodborne outbreaks	0	0	0	0
Number of known affected individuals within the outbreaks	N/A	N/A	N/A	N/A

\* An outbreak can be confirmed by laboratory results or epidemiologic finding

**Data Summary**

- There were no confirmed foodborne outbreaks.
- Data is collected from internally prepared outbreak reports by the Disease Surveillance and Investigation program. All confirmed foodborne illness outbreaks at licensed Arlington food establishments are included in this number.

**What is the story behind the data?**

- Staff focus prevention activities on the five major risk factors identified by the FDA that contribute to illness:
  - Food from unsafe sources
  - Poor personal hygiene
  - Inadequate cooking
  - Contaminated equipment
  - Improper holding temperatures
- Factors contributing to the low number of complaints include the Executive Orders closing/restricting food establishments from operating.
- Identifying a foodborne illness outbreak is dependent on active reporting of illness from individuals and mandated reporters such as medical providers.

**Recommendations**

- Resume risk-based inspections.

**Target Dates**

- On-going

**Forecast**

- In FY 2023, outbreaks will be unpredictable.

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**Food Safety Inspection Program**

Measure 3.2 Licensed establishments in the enforcement process

Data

**Enforcement Actions**

	<b>FY 2019</b>	<b>FY 2020</b>	<b>FY 2021*</b>	<b>FY 2022</b>
Number of Notices of Alleged Violation	19	5	4	3
Number of Fact-Finding Conferences	4	2	2	0
Number of Notices of Intent to Revoke	0	1	2	0
Number of Revocation Hearings	0	1	1	0
Number of Licenses Revoked	0	0	0	0

Data Summary

- Enforcement actions have declined over the past three years
- \*In FY 2021, all enforcement actions were related noncompliance with pandemic-related Executive Orders.
- Enforcement data is collected in an Excel spreadsheet based on information from the EHSs
- FY 2022: 11 establishments closed for imminent health hazards (not shown in table)

**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.
- In FY 2022, the number of enforcement actions was low because there wasn't a pattern of noncompliance. During pandemic-related closures, some establishments used the time to make repairs and replace equipment. Others reduced staff, retaining experienced and skilled employees. These factors may have contributed to the low levels of noncompliance.
- Closures due to imminent health hazards include fire, power outage, sewer back-up, pest infestations, and noncompliance with the Governor's Executive Orders related to the COVID-19 pandemic. 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 issued a Notice of Alleged Violation in addition to the suspension of the license. Most establishments reopen upon remedying the hazard.

**Recommendations**

- Stay the course

**Target Dates**

- On-going

**Forecast**



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- In FY 2023, anticipate number of enforcement actions and revocations will be similar to pre-pandemic levels from FY 2019.