

FY 2024 PERFORMANCE PLAN

Environmental Health Inspection Programs	PHD/CHPB	Candice Wooden, x5675
Program Purpose	Protect public health and safety of patrons and employees of food establishments, water recreation facilities (WRFs), and hotels and motels licensed and inspected by Arlington County.	
Program Information	<p>ACPHD Environmental Health (EH) staff:</p> <ul style="list-style-type: none"> • Inspects and licenses food establishments, water recreation facilities, and hotels in Arlington County under Virginia and local regulations. • Reviews and approves plans for the design of new and remodeled facilities. • Conducts enforcement activities for facilities exhibiting a pattern of violations that jeopardize public health and safety. <p>Food Establishments</p> <ul style="list-style-type: none"> • EH regulates establishments to ensure that they prepare and serve food safely to prevent foodborne illness. • EH conducts distinct types of inspections: <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 • Foodborne illness is 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>Water Recreations Facilities (WRF)</p> <ul style="list-style-type: none"> • EH regulates water recreation facilities including swimming, wading, and diving pools, spas, and interactive water features (e.g., spray grounds) that have re-circulated and treated water to prevent waterborne illness. • The program licenses and inspects two categories of facilities: year-round (indoor) and seasonal (outdoor). • Inspections include water quality, physical aspects of the pool and surrounding area, safety features and rescue equipment, and lifeguards with proper certification. • Inspection types: <ul style="list-style-type: none"> ○ Pre-opening: scheduled; completed prior to a license being issued and a facility beginning operation ○ Routine: unannounced; comprehensive ○ Follow-up: unannounced; for re-inspecting items that were not in compliance at the time of the routine inspection 	

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	<div>Hotels</div> <div><ul style="list-style-type: none">EH is required to inspect and license hotels, motels, and travel lodges regulated under the Commonwealth of Virginia’s Sanitary Regulations for Hotels (12 VAC 5-431). There is no local Code regulating hotels.Note: Airbnb/VRBOs are not regulated or inspected by the EH program.Annual hotel inspections are limited to the facility's sanitation, linens, general housekeeping, maintenance, and vector control.Restaurants and/or pools that are part of a hotel are licensed and regulated separately as per the Food and Food Handling and the Water Recreation Facilities Codes.</div> <div>Partners: Virginia Department of Agriculture and Consumer Services, Virginia Department of Health, and other County Departments</div>																														
Service Delivery Model	<div><ul style="list-style-type: none">In FY 2024, all inspections were done in person.This is anticipated to continue in FY 2025</div>																														
PM1: How much did we do?																															
Staff	<div>Total 10.8 FTEs:<ul style="list-style-type: none">0.8 FTE Supervisor8.0 FTE Environmental Health Specialists (EHS)1.0 FTE Standardization Officer / Senior EHS1.0 FTE Environmental Health Technician (EHT) (50% of 2 FTE)</div> <div>Total Contract Staff<ul style="list-style-type: none">0.4 FTE Summer EHS Contract Position (100% of 0.4 FTE)</div>																														
Customers and Service Data	<div>Food Establishments<table><tr><td></td><td>FY 2021</td><td>FY 2022</td><td>FY 2023</td><td>FY 2024</td></tr><tr><td>Food Establishments Licensed</td><td>1,030</td><td>1,044</td><td>1,046</td><td>896</td></tr><tr><td>Risk Factor Plus GRP and Risk Factor Inspections</td><td>1,269</td><td>2,072</td><td>2,216</td><td>2,121</td></tr></table></div> <div>Water Recreation Facilities (WRF)*<table><tr><td></td><td>CY 2020</td><td>CY 2021</td><td>CY 2022</td><td>CY 2023</td></tr><tr><td>WRFs Licensed</td><td>179</td><td>287</td><td>291</td><td>290</td></tr><tr><td>WRF Inspections</td><td>163</td><td>326</td><td>829</td><td>881</td></tr></table></div> <div>*Water Recreation Facilities are reported on the Calendar Year Basis because the summer pool season for Seasonal facilities crosses Fiscal Years. All three programs license and inspect on the Calendar Year basis.</div> <div>Hotels</div>		FY 2021	FY 2022	FY 2023	FY 2024	Food Establishments Licensed	1,030	1,044	1,046	896	Risk Factor Plus GRP and Risk Factor Inspections	1,269	2,072	2,216	2,121		CY 2020	CY 2021	CY 2022	CY 2023	WRFs Licensed	179	287	291	290	WRF Inspections	163	326	829	881
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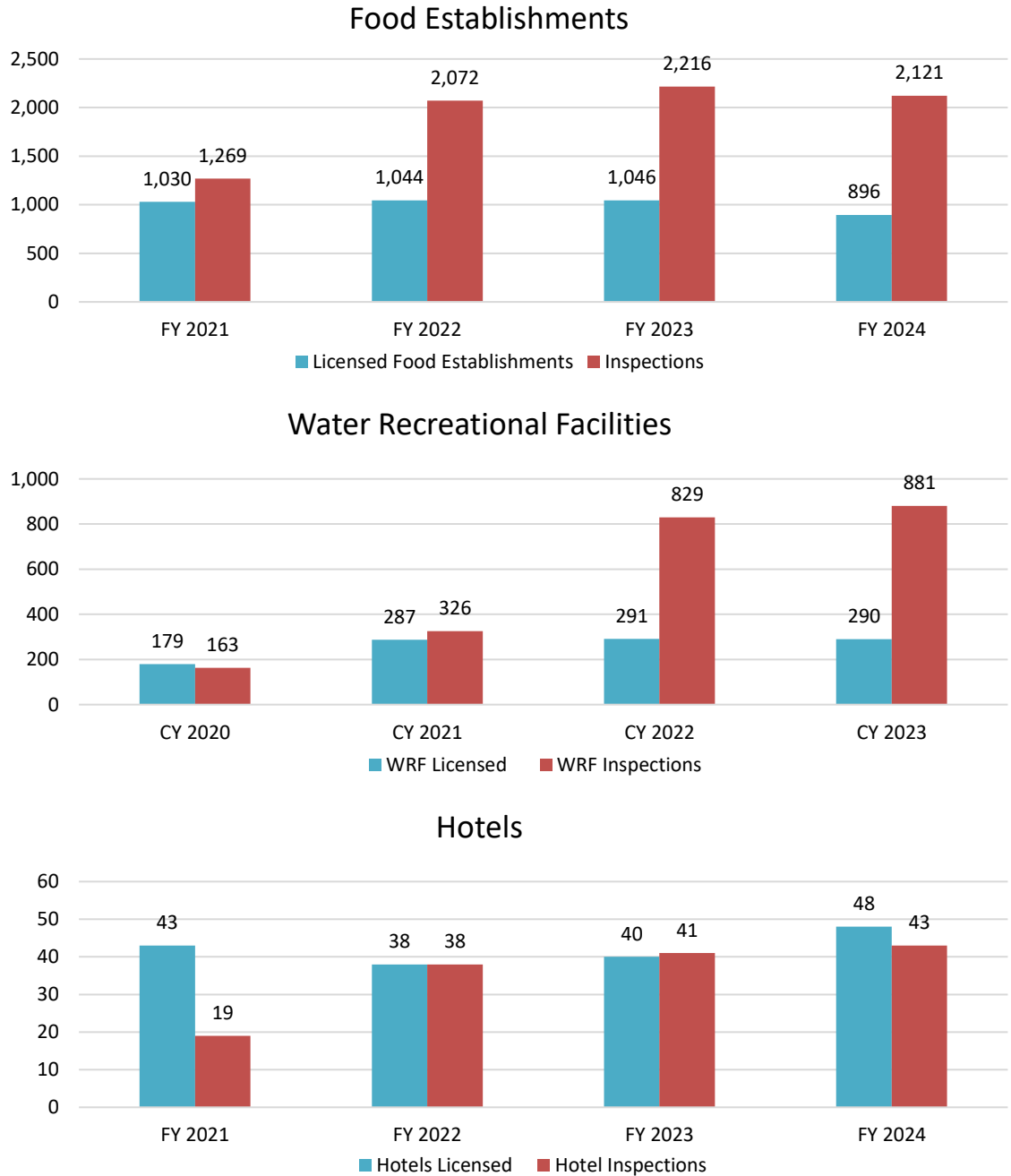
		FY 2021	FY 2022	FY 2023	FY 2024
	Hotels Licensed	43	38	40	38
	Hotel Inspections	19	38	41	43
PM2: How well did we do it?					
2.1	Required food establishment inspections completed				
2.2	Required WRF inspections completed				
2.3	Required hotel inspections completed				
PM3: Is anyone better off?					
3.1	Outbreaks, Illnesses, injuries, or deaths associated with a licensed establishment				
3.2	Licensed establishments brought to enforcement				

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Environmental Health Inspection Programs

Measure 1 Total Number of Establishments and Inspections

Data



Data Summary

- The total number of establishments includes those active and permitted with a current license.
- Food establishment data does not include mobile vendors or temporary events.
- Data is pulled from the statewide database.

What is the story behind the data?

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- In January 2023, Virginia Department of Agriculture and Consumer Services (VDACS) assumed exclusive responsibility for licensing and inspecting grocery stores, convenience stores, bakeries, and ice cream facilities. These establishments were previously dual inspected. This change led to a decrease in licensed food establishments in FY 2024.
- In CY 2023, every WRF facility received a pre-opening inspection and at least one additional inspection due to staffing. Inspection frequency returned to pre-pandemic levels. Additional inspections were conducted based on risk and violations.
- Hotel establishments receive a pre-opening inspection when there is a change of ownership.
- FY 2021 reflected limited inspections during the pandemic.

Recommendations

Target Dates

- Include mobile vendors for food establishments in FY 2025
- Stay the course for WRFs and Hotels

- FY 2025 Q1
- On-going

Forecast

For FY 2025, anticipate the number of establishments and inspections to stay the same.

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Environmental Health Inspection Programs

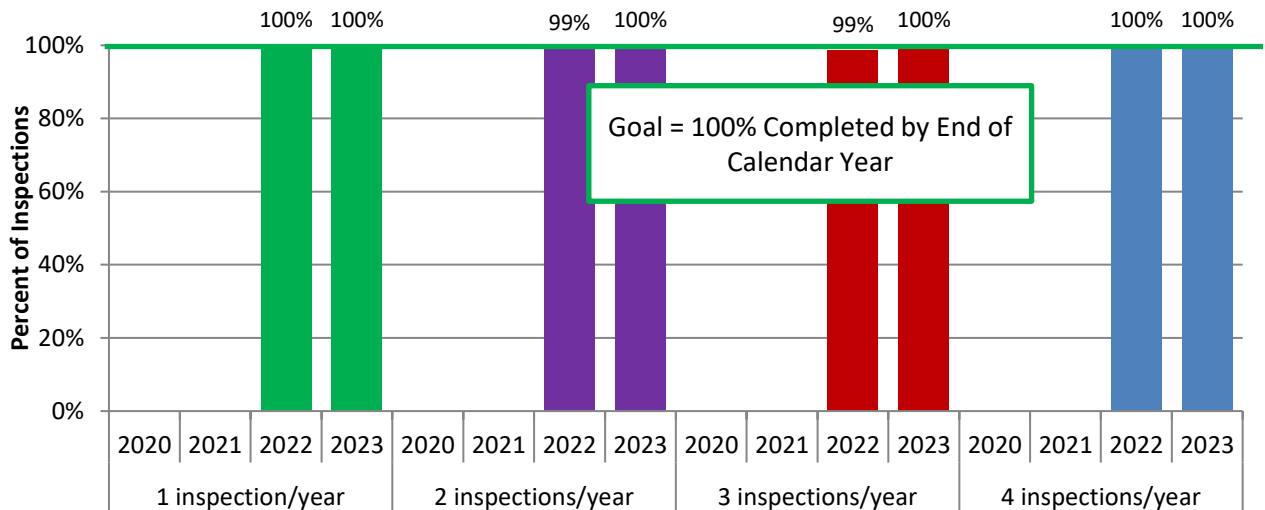
Measure

2.1

Required food establishment inspections completed (calendar year measure)

Data

Percent of Inspections Completed by Calendar Year



Data Summary

- In CY 2023, 100% of establishments received all inspections.
- In CY 2020 and CY 2021, this measure was not calculated.
- This is a calendar year measure for brick-and-mortar food establishments, which are licensed during 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?

- EH conducts risk-based inspections (1 to 4 times annually) for all food establishments based on the population served, complexity of food preparation, and past performance. The higher the risk, the more 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.
- All permitted food establishments received at least one inspection. All schools received two inspections per the USDA guidelines.

Recommendations

- Continue risk-based frequency of inspections.

Target Dates

- On-going

Forecast

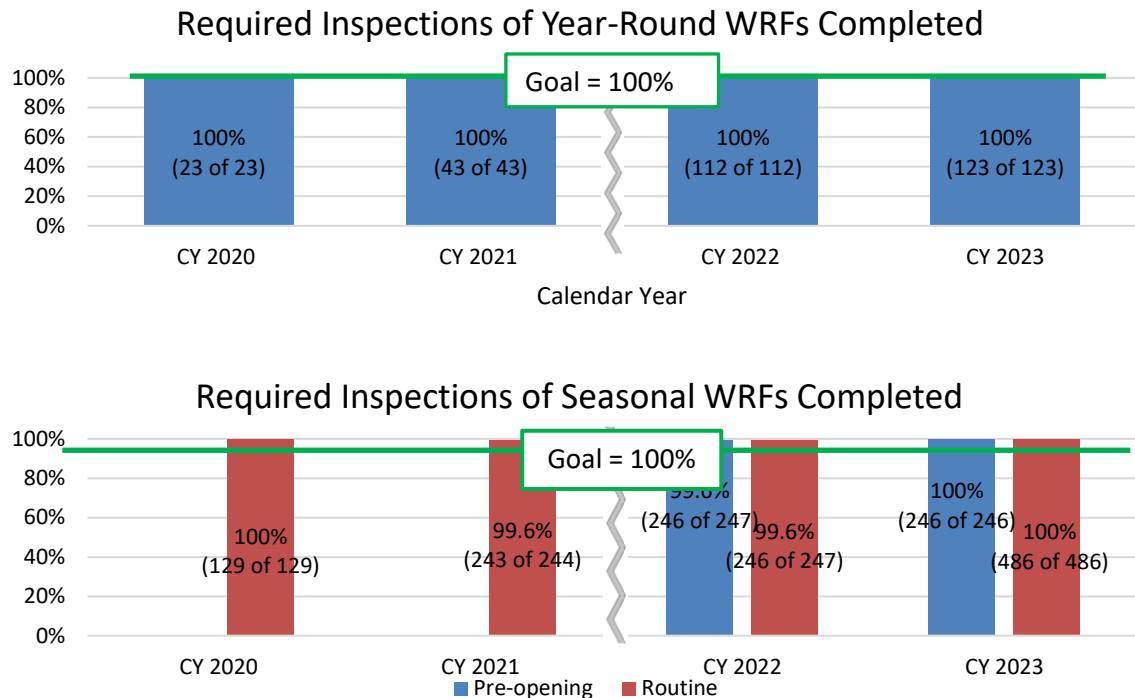
- In CY 2024, all establishments will receive at least one inspection as required by the state.
- In CY 2024, the percentage of inspections completed will be 100%.

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Environmental Health Inspection Programs

Measure 2.2 Required WRF inspections completed (calendar year measure)

Data



Data Summary

- Inspections of WRFs are calculated on a calendar year, as year-round WRFs are licensed on the calendar year and seasonal WRFs are licensed across the fiscal year.
- For CY 2023, year-round WRFs the inspection schedule was three and seasonal WRFs was 1 pre-opening and 2 routine.
- For CY 2022, year-round WRFs the inspection schedule was three and seasonal WRFs was 1 pre-opening and 1 routine.
- For CY 2020 and CY 2021, the percentage of required inspections completed was calculated based on the revised requirements of 1 routine inspection per facility. Pre-opening inspections were not required in CY 2020 and CY 2021.
- Data on inspections are pulled from the statewide data system.

What is the story behind the data?

- In CY 2023, 100% of year-round received at least 3 inspections and 100% of seasonal WRF received one pre-opening inspection and 100% received at least two routine inspections.
- In CY 2020 and CY 2021, a pre-opening self-assessment was used in lieu of pre-opening inspections for seasonal facilities.

Recommendations

- Stay the course.

Target Dates

- On-going

Forecast

In CY 2024, we anticipate performance will be similar to CY 2023

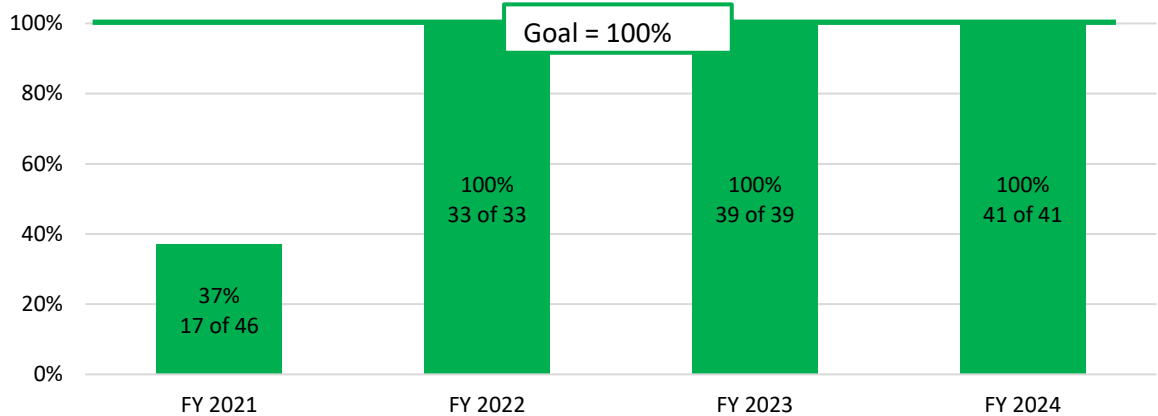
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Environmental Health Inspection Programs

Measure 2.3 Required hotel inspections completed

Data

Percent of Inspections Completed by Calendar Year



Data Summary

- Data for inspections is pulled from the statewide data system. Newly opened hotels are excluded from this measure.

What is the story behind the data?

- In FY 2024, all licensed hotels that were open in January were inspected.
- Hotels are licensed and inspected under authority from the Commonwealth of Virginia. The Commonwealth's standard is to conduct annual random inspections on a percentage of hotels within each locality.
- EH conducts routine inspections of each hotel at the beginning of the calendar year, following submission of hotel applications.

Recommendations

- Stay the course.

Target Dates

- On-going

Forecast

In FY 2025, anticipate 100% of hotels will be inspected.

Environmental Health Inspection Programs

Measure

3.1

Outbreaks, illnesses, injuries, or deaths associated with a licensed establishment

Data

Foodborne Illness Outbreaks

	FY 2021	FY 2022	FY 2023	FY 2024
Number of complaints of foodborne illness	26	80	68	53
Number of confirmed foodborne outbreaks*	0	0	0	1
Number of known affected individuals within the outbreaks	N/A	N/A	N/A	89

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

Illnesses, injuries, or deaths associated with a licensed WRF

	FY 2021	FY 2022	FY 2023	FY 2024
Illnesses	0	0	0	0
Injuries	0	0	0	0
Near drownings	0	0	0	2
Deaths	0	0	0	0
Total	0	0	0	2

Data Summary

- There was one confirmed foodborne outbreak.
 - 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.
- There were two reported near drownings.
 - Data on illnesses, injuries requiring Emergency Medical Services (EMS) response, or deaths are reported by the WRFs.

What is the story behind the data?

Food Establishments:

- Staff focus prevention activities on the five major risk factors identified by the FDA that contribute to illness:
 - Food from unapproved sources
 - Poor personal hygiene
 - Inadequate cooking
 - Contaminated equipment
 - Improper holding temperatures

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- Identifying a foodborne illness outbreak is dependent on active reporting of illness from individuals and mandated reporters including medical providers and laboratories.
- EH's role in foodborne illness outbreaks is to identify any violations in food handling practices and to ensure they implement corrective actions.
- EH works with partners at the federal, state and local level as needed.

WRFs:

- Near drownings reports were reviewed by CHPB director and staff. All WRFs were properly staffed with lifeguards during these incidents.
- Illnesses, injuries, and deaths are reported by the WRFs. When conducting inspections, staff reinforce reporting requirements and actively ask about any incidents.

Recommendations

- Continue monitoring.

Target Dates

- On-going

Forecast

In FY 2025, outbreaks, illnesses, injuries, and deaths will be unpredictable.

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Environmental Health Inspection Programs

Measure 3.2 Licensed establishments brought to enforcement

Data

Food Establishment Enforcement Actions

	FY 2021*	FY 2022	FY 2023	FY 2024
Number of Notices of Alleged Violation	4	2	12	5
Number of Fact-Finding Conferences	2	0	3	1
Number of Notices of Intent to Revoke	2	0	0	0
Number of Revocation Hearings	1	0	0	0
Number of Licenses Revoked	0	0	0	0

Licensed WRFs Enforcement Actions

	FY 2021	FY 2022	FY 2023	FY 2024
Number of closures due to imminent health hazards	1	4	11	12

Hotel Enforcement Actions

	FY 2021	FY 2022	FY 2023	FY 2024
Number of Notices of Alleged Violation	0	0	0	0
Number of Fact-Finding Conferences	0	0	0	0
Number of Notices of Intent to Revoke	0	0	0	0
Number of Revocation Hearings	0	0	0	0
Number of Licenses Revoked	0	0	0	0

Data Summary

- In FY 2024, enforcement actions were closer to pre-pandemic levels after several years of decline due to the pandemic.
- *In FY 2021, all enforcement actions were related to noncompliance with pandemic-related Executive Orders.
- Enforcement data is collected in an Excel spreadsheet based on inspection data.

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- FY 2024: 11 food establishments closed for imminent health hazards (not shown in table).

What is the story behind the data?

Food Establishments:

- An establishment with a pattern of violations is brought into Enforcement.
- Enforcement is a multi-step process that includes Notice of Alleged Violation, and/or Fact-Finding Conference, Notice of Intent to Revoke, Revocation Hearing, and Revocation.
- In FY 2024, EH worked to align the enforcement process more fully with VDH.
- Staff work with establishments in a variety of ways to achieve long term compliance including trainings and developing voluntary Risk Control Plans to address violations preceding enforcement.
- 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. Most establishments reopen upon remedying the hazard.

WRFs:

- Imminent health hazards include chemical imbalances, no lifeguard, inability to see main drains, and electrocution hazards.
- In FY 2024, the 12 closures were due to chemical imbalance and/or water filtration equipment in poor repair. Following corrective actions by the facilities, they were reopened.

Hotels:

- The enforcement process for hotels mirrors the process for food establishments.

Recommendations

- Stay the course

Target Dates

- On-going

Forecast

In FY 2025, anticipate number of enforcement actions and revocations will be similar to FY 2024.