



# Multnomah County Board Briefing

## Oregon Food Code Adoption July 1, 2012

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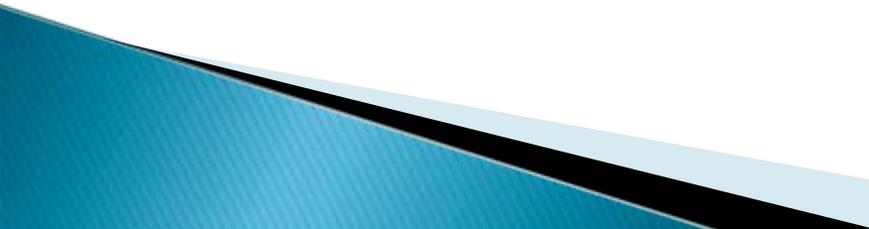
**Public Health**  
Prevent. Promote. Protect.

# The Food Code is designed to reduce food borne illness based upon scientific evidence.

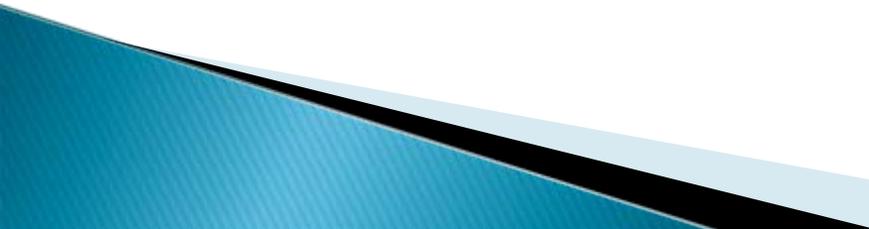
It is focused on reducing risk from:

- ▶ *Poor personal hygiene,*
  - ▶ *Cross contamination,*
  - ▶ *Improper cooking and reheating,*
  - ▶ *Improper cooling and,*
  - ▶ *Food from unsafe sources*
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# Food Code Adoption Process

- ▶ Approved by Oregon State Food Service Advisory Committee
  - ▶ Reviewed by Multnomah County Food Service Advisory Committee
  - ▶ Approved by Oregon's Local Health Departments
  - ▶ Approved by the Oregon Department of Agriculture
  - ▶ Accepted by the Oregon Restaurant Association
  - ▶ Completed Public Hearing Process
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# Significant Changes

- ▶ Bare hand contact with ready to eat foods will be prohibited. *Bartenders may garnish drinks with bare hands*
  - ▶ Workers ill with vomiting & diarrhea will be excluded from returning to work for 24 hrs.
  - ▶ Open air or “al Fresco” dining will be allowed
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# Significant Changes

- ▶ Dogs will be allowed in outdoor seating areas of restaurants
  - ▶ Wild Mushrooms allowed
  - ▶ Changes will be made to the scoring system
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# Scores will more accurately reflect Food Borne Illness Risk

- ▶ **Priority** items have a greater risk of producing Food Borne Illness (Cooking Temperature)
  - ▶ **Priority Foundation** items also have risk of producing Food Borne Illness (Working Thermometer)
  - ▶ Enforcement will be based upon the priority/priority foundation violation score only.
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# Scoring Changes

- ▶ 5 points are lost for **Priority**
- ▶ 3 points are lost for **Priority Foundation**

**Priority** and **Priority Foundation** item violations require correction during the inspection, an alternative procedure or a recheck inspection to determine correction.

# Scoring Changes

## County A:

### Using 2010 Data

26 inspections failed under current system...33  
would have failed under proposed system.  
Average score goes from 94.24 to 95.24.

### Using 2011 Data

11 inspections failed under current system...30  
would have failed under new system.  
Average score goes from 95.20 to 95.99.

# Scoring Changes

## County B: Using 2011 Data

33 inspections failed under current system. 19 would fail under proposed system. Average score rose from 90.64 to 93.30.

# Impact for Restaurants

- ▶ Training
    - Definition Changes
    - Scoring Changes
    - Exceptions
    - Illness Policy
  - ▶ Glove Purchase
    - Costs
    - Alternatives
  - ▶ Dog Accommodation
    - Costs
  - ▶ Wild Mushrooms
- 

**Questions?**

