



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


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
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Questions?