



# **City of Minneapolis**

## **Department of Regulatory Services Environmental Health**

**PS&RS Committee  
March 26, 2008**



# Regulatory Services Core Values

**Safety**—addressing an issue that can cause fatal harm to an individual.

**Health**—addressing an issue that could cause sickness or other nonfatal harm to an individual.

**Livability**—addressing an issue that affects quality of life.



# Environmental Health Authority

- **Risk based, state mandated inspection program**  
*157.20 INSPECTION; FREQUENCY; RISK CATEGORIES; ORDERS.*

*Subdivision 1. **Inspections.** It shall be the duty of the commissioner to inspect, or cause to be inspected, every food and beverage service establishment, hotel, motel, lodging establishment, or resort.*

*Subdivision 2. **Inspection frequency.** The frequency of inspections of the establishments shall be based on the degree of health risk.*

- **Delegation Agreement**
- **State Food Code – adopted as City Ordinance**



# Environmental Health Programs

- Restaurants
- Grocery Store
- Convenience Stores
- Tanning Parlors
- Body Arts – Tattoo, Piercing facilities
- Vending machines
- Laundries
- Pools (swimming, wading, whirlpools/spas)
- Farmers Markets
- Hotels/Motels
- Daycare Center Food Service
- Facility Plan Review
- Well Monitoring
- Special events and permits
- Public School Food Service
- Emergency Preparedness



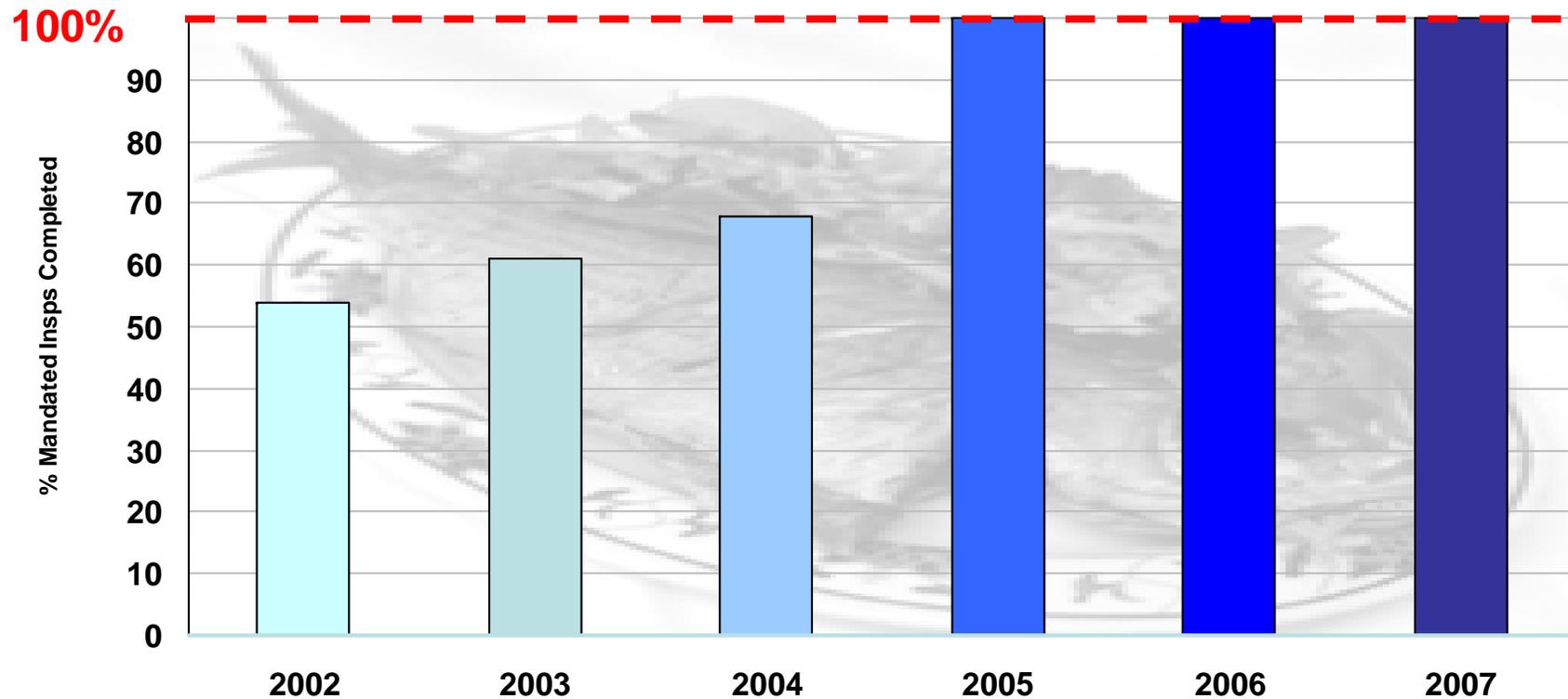
# Environmental Health Team

- 9 Code Compliance Officers
- 2 Supervisors
- 3800 Regulated facilities
- 1000 High risk food establishments
- 34 Hotels
- 220 Pools (Indoor, Outdoor, wading pools)
- Mpls Convention Center, Metrodome, Target Center

# Environmental Health Goal 100% Inspected



Progress 2002-2007 State Mandated Inspections (Risk 1, 2 &3)

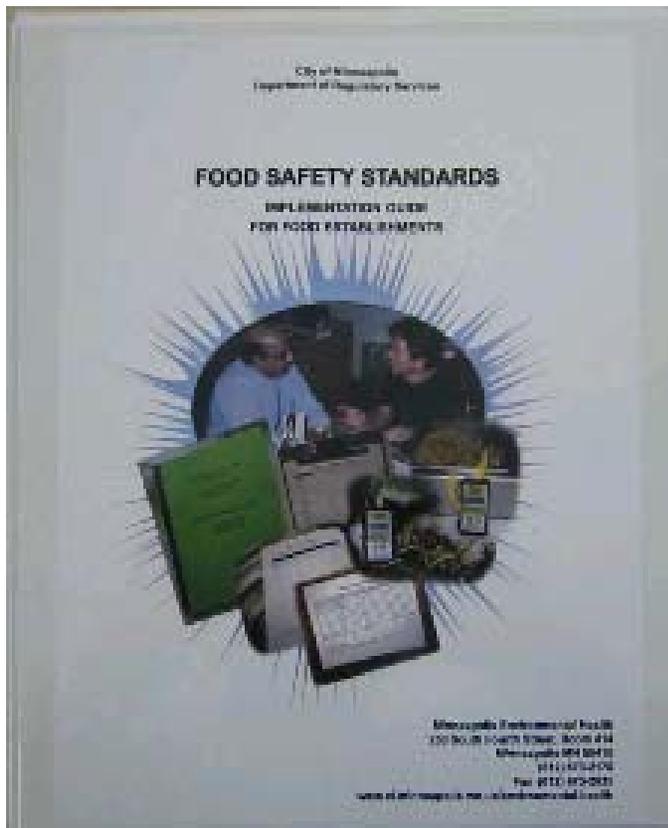




# Top 5 Challenges

- Food Manager/Person-in-Charge is not in place to maintain food safety standards.
- Food service employees are not properly trained
- Lack of hand washing, and lack of food safety knowledge
- Improper Cooling, Reheating, and Holding of food
- Improper Sanitizing Equipment and Utensils
- Cross-Contamination

# Food Safety Top Violations

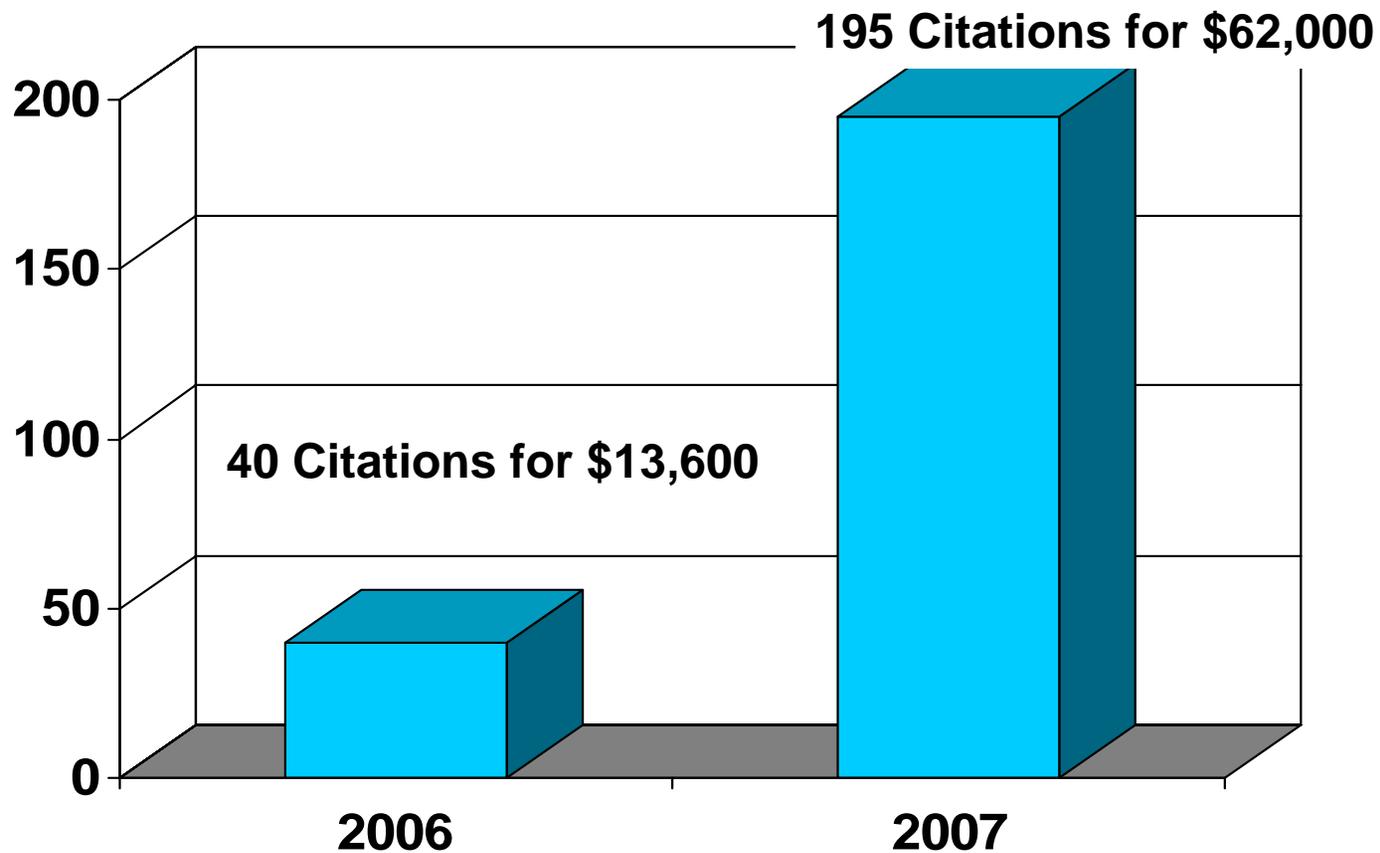


- Lack of frontline worker training
- Employee Illness
- Food-borne Illness Reporting
- Employee personal hygiene
- Time/Temperature Management
- Sanitation
- Cross-Contamination
- Labeling and Date Marking

# Administrative Citations



## Environmental Health Activity 2007



**2007 - 2012**





# Minneapolis Food Safety Council

## Participation of Food Operators increases:

- Involvement & commitment
- Partnership (e.g., Global Market, Mercado Central, Multicultural community businesses and organizations, regulatory partners)



# Partnership with U of MN



**Education/  
Communication**

**Food Manager**



**Risk-based approach/  
Food Safety/Security**



**Enforcing Standards**





# Learning progress...

- 169 employees trained in 12 establishments in 2007
  - 14% job knowledge increase
- 200 Employees in 2008
  - 10 Onsite Training
  - 6 Community meetings
  - 36 Self audit Training
- Start with facilities in non-compliance and high critical violations
- English, Spanish and Somali classes

# Voluntary Self Audit Program (120 to date & still enrolling)



- A food protection system to prevent food-borne illness & detect and respond to deliberate tampering
- Self-auditing is opportunity for greater insight on & restaurant performance measurement and accountability
- Working together with the U of MN through monthly seminars on self-auditing, food protection education
- Analysis will be done by U of MN by December 2008
- Multi-lingual tools and resources provided to business operators
- May propose as ordinance requirement in 2009



# Food Safety Resources Available In...

- English
- Spanish
- Somali
- Arabic
- Hmong
- Vietnamese
- Amharic
- Russian
- Chinese
- Laotian

# Why Should a Food Operator Conduct Self-Auditing?



- Preventing food-borne illnesses
- Maintaining good food safety practices
- Reducing liability risks
- Ensuring compliance
- Having accurate records of food safety practices
- Ensuring establishment of food security measures



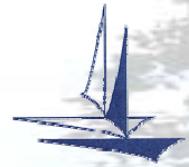
# Roundtable Series

- With U of MN, monthly self-audit educational roundtables are held in the community with food operators
- Operators discuss issues and ideas on performing the audit
- Food safety & preparedness training for managers and staff at each roundtable on one self-audit topic
- Most operators like the self-audit tool and believe it helps them achieve compliance



# Community Education Roundtables





# Moving Forward...

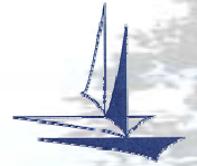
- Increase customer and employee satisfaction
- Increase field time for Code Compliance Officers
- Evaluate self-auditing and food worker training
- Community engagement, outreach & LEP
- Monthly Community meetings: Midtown and Downtown
- Partnership, Preparedness and Accountability



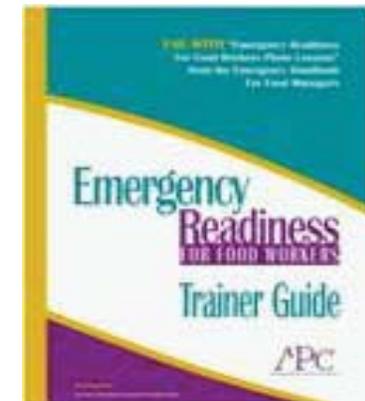
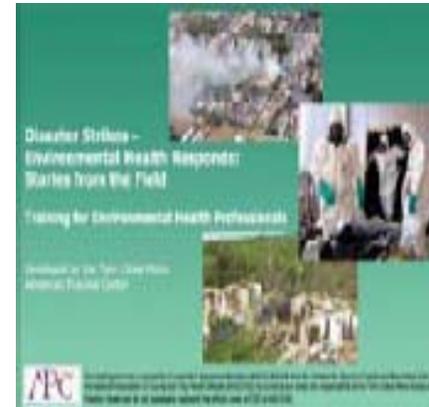
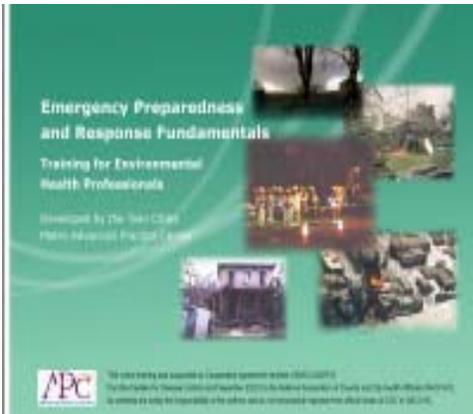
# Preparing for Emergency

- Work with MDH, MDA, FDA, U of MN and local partners to plan for RNC
- Local agencies working together  
Minneapolis, St. Paul, Hennepin County,  
Ramsey County, City of Bloomington,  
University of MN
- Multi-jurisdictional approach for planning

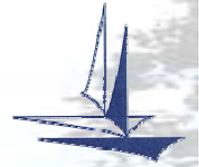
# Training for Environmental Health Professionals and Business Operators



- Computer-based training includes overview of environmental health principles and roles in a disaster or emergency
- Provide useful information for city staff and other community responders, such as fire, police and emergency management.



**THANK YOU!**



**ENVIRONMENTAL HEALTH TEAM**