

FOOD AND CONSUMER SAFETY SECTION

ACTIVITY SUMMARY FOR THE PERIOD JULY 1, 2009 – JUNE 30, 2010 (FY 10)

It is imperative that Montana schools and daycares, as well as the places we eat, sleep and swim meet standards for health and safety.

The Food and Consumer Safety Section (FCSS) is responsible for licensing nearly 12,000 public and private facilities through the state. FCSS works directly with each county health department to assure these establishments are safe and in compliance with state law. A total of eight staff members manage the programs outlined below:

Licensing Activities:

Number of licenses issued: 12,000 (including 3500 new establishments/owners)
Reimbursement for inspections issued to all county health departments – processed quarterly and paid through the Local Board Inspection Fund (LBIF)

Retail Food Program:

This program includes: restaurants, bars, meat markets, bakeries, mobile & perishable food dealers and vendors at special events

On-site training provided to local sanitarians – 7 jurisdictions; 13 individuals
Plan reviews conducted to ensure compliance of new/remodeled establishments – 6
Assisting local health jurisdictions in response to enforcement issues – 6
Response to consumer complaints – 50
Joint trainings provided with other federal and state agencies - 3

Wholesale Food Program:

This program includes: food manufacturers, food salvage/resellers, bottled water, fish/seafood processors, supplement manufacturers and warehouses

Number of new products reviewed prior to marketing – 100

Food, Drug and Cosmetic Act:

Response and coordination with local health departments to truck wrecks involving food and consumer commodities – 20
FDA recalls - 30
Consumer complaints – 30
Certificates of Free Sale issued (approval to market selected imported products) – 30

FDA Contract Inspections of Food Manufacturing Facilities:

These facilities manufacture, market and distribute food products for sale outside of Montana. Inspections performed each contract year by FCSS staff – 90

Pools/Spas/Other Water Features:

Inspections required by statute may be performed by local health or the state FCSS. All plan reviews for new or modified facilities are conducted by the FCSS.

Plan reviews completed – 30

Inspections performed by FCSS staff - 60

Revision of related Administrative Rules of Montana – 1 revision

Public Accommodations:

This program includes: hotels, motels, bed & breakfast, tourist homes, boarding houses

Revision of related Administrative Rules of Montana – 1 revision

Consumer complaints – 35

Campgrounds/Trailer Courts:

This program includes: campgrounds, trailer/mobile home courts, work camps and youth camps

Plan reviews completed – 10

Revision of related Administrative Rules of Montana – 1 revision

Body Art (Tattooing/Body & Ear Piercing)

Plan reviews completed – 31

Pre-opening inspections by FCSS - 20

Certification of individual artists, including issuing written tests – 64

Response to complaints - 60

Training:

Local Sanitarians play a crucial role in the success of all programs and the protection of the public. They perform most of the inspections of licensed establishments and work closely with other public health officials in their communities as well as partnering with DPHHS. FCSS provides on-going training for all county sanitarians throughout Montana. Training supported by FCSS includes sponsoring conferences and classes and on-site support/visits.

FCSS manages on-line courses on the *Montana Public Health Training and Communication Center* for programs of relevance to county sanitarians as well as an average of 6 webinars each year. FCSS maintains a website for sanitarians (and the public at large), prepares monthly newsletters and sponsors monthly conference calls with local health departments.

Training extends to school food service employees, swimming pool operators and others associated with the operation of licensed public establishments.

- Training to School Food Service employees – 2 per year
- Certified Pool Operator classes – 6 per year