

Memorandum



CITY OF DALLAS

DATE March 23, 2012

Honorable Members of the Quality of Life & Government Services Committee:
TO Angela Hunt (Chair), Sandy Greyson (Vice Chair), Mónica R. Alonzo, Dwaine Caraway,
Carolyn R. Davis

SUBJECT Restaurant & Bar Inspections Update

On Monday, March 26, 2012 the committee will be updated on Restaurant & Bar Inspections. Briefing materials are attached for your review.

If you have any questions, or require additional information, please do not hesitate to contact me.

A handwritten signature in blue ink, appearing to read 'Joey Zapata'.

Joey Zapata
Assistant City Manager

cc: Honorable Mayor and Members of the City Council
Mary K. Suhm, City Manager
Thomas P. Perkins, Jr., City Attorney
Craig D. Kinton, City Auditor
Rosa A. Rios, City Secretary
C. Victor Lander, Administrative Judge

A.C. Gonzalez, First Assistant City Manager
Ryan S. Evans, Assistant City Manager
Jill A. Jordan, P.E., Assistant City Manager
Forest E. Turner, Assistant City Manager
Jeanne Chipperfield, Chief Financial Officer
Stephanie Cooper, Assistant to the City Manager



Restaurant and Bar Inspections Update

Presented to
Quality of Life & Government Services
March 26, 2012



City of Dallas

Purpose

- ▶ To provide an overview and status of the Restaurant and Bar Inspections program



Background

- ▶ The Restaurant and Bar Inspection program is responsible for ensuring compliance with safe food handling ordinances
 - This is accomplished by
 - Inspecting all registered food establishments
 - Fixed Food Establishments (Restaurants, Bars, etc.)
 - Approximately 6,000 in the City
 - Mobile Food Establishments (Food Carts, Hot Trucks, etc.)
 - Approximately 800 in the City
 - Responding to complaints
 - General restaurant food complaints: 557 in FY 11
 - Food borne illness complaints: 110 in FY 11



Background

- ▶ The City's primary focus is providing inspections to "retail" food establishments and grade schools
- ▶ The state, county and federal government also play a role in food safety inspections
 - The State/County
 - County acts as local health authority and takes lead role in response to food borne illness outbreaks
 - Inspects hospitals, nursing homes, daycares, etc.
 - Also provides restaurant inspections for unincorporated areas and municipalities without Sanitarian staff
 - Federal
 - Inspect large scale manufacturing centers



Sanitarian Staffing History

Fiscal Year	Program Budget	Funded Sanitarians	Permitted Food Est.
FY 07-08	\$2,346,469	23	5,879
FY 08-09	\$2,399,320	23	5,922
FY 09-10	\$1,646,638	18	5,743
FY 10-11	\$1,387,276	15	5,746
FY 11-12	\$1,376,226	15	6,089



Recent Staffing Shortage

- ▶ 9 staff members have been lost through attrition as of Dec. 2011
- ▶ Efforts to fill vacant Sanitarian positions in the winter of 2010/2011 were unsuccessful
 - Positions were posted as Sanitarians and only received 3 eligible candidates
 - 1 candidate was offered the position and declined
- ▶ Impacts to inspection workload:
 - Remaining staff assumed responsibility for greater number of inspections, limiting the capacity to perform second inspections for most establishments
- ▶ Capacity to perform inspections has been further impacted by the increase of inspections necessary for growing food establishment categories
 - Mobile Food Preparation Vehicles (Hot Trucks)
 - There has been a 39% increase in the number of permitted trucks since summer of 2011
 - Seasonal Feeder Programs
 - There has been a 300% increase in the number of locations requiring inspection Since 2009



Inspection Backlog

- ▶ 96% of all fixed food establishments received a first inspection since 1 / 1 / 2010
 - Approximately 20% of food establishments received two inspections in a year in FY 10–11
 - Priority was placed on providing two inspections to schools and establishments with complaints or poor scores
- ▶ 241 locations were not inspected since January 1, 2010
 - All 241 locations were inspected as of 2/22/12



Next Steps

- ▶ The poor applicant pool highlighted the need to expand future postings to include both Sanitarian and Sanitarian Trainee positions
- ▶ 5 vacancies were posted as both a Sanitarian and Sanitarian Trainee in addition to a Supervisor III vacancy
 - 6 Sanitarian applicants
 - 37 Sanitarian trainee applicants
 - 7 Supervisor III applicants
- ▶ A stronger applicant pool will allow the City to bring on 7 new staff members by the first week of April



Next Steps

- ▶ Dallas needs to ensure that salaries are competitive to better recruit and retain staff
- ▶ Compensation Survey is currently underway to determine where the compensation of Dallas food inspection staff falls in line with other agencies and municipalities
- ▶ Additionally, the structure of the Sanitarian group will be examined to determine if additional promotional levels can be added to increase retention levels



Next Steps

- ▶ Assess use of an external vendor to supplement permanent staff and perform inspections as needed
 - Other cities utilize private companies to perform their restaurant inspections
 - Arlington is the largest city in the Metroplex that utilizes an outside vendor for inspections
- ▶ The City can utilize an existing master agreement with a vendor to pilot supplemental inspections
 - Provides an opportunity to test the most effective way to utilize this resource



Next Steps

- ▶ Assess food handler requirement for all workers in food establishments
 - The City currently requires food handlers to obtain certification through training only when critical violations are found in a food establishment
 - Every establishment required to have a certified food manager on the premises



Next Steps

- ▶ Train and integrate new sanitarians
- ▶ Pilot supplemental health inspections by vendor during the spring and summer
- ▶ Provide updates to Quality of Life Committee in June on staffing levels and other enhancements

