

Memorandum



CITY OF DALLAS

DATE June 22, 2012

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

SUBJECT Restaurant and Bar Inspections Update

On Monday, June 25, 2012 the committee will be updated on restaurant and 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 'J 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
June 25, 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 ensures compliance with safe food handling ordinances
 - Twice- annual inspections for registered food establishments
 - Approximately 6,100 food establishments (Restaurants, bars, food carts, hot trucks, etc.)
 - Responding to customer complaints to 311
 - 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



Background

- ▶ In March 2012, the Quality of Life committee was briefed on an inspection backlog and plan of action to improve enforcement and compliance with food handling safety
 - ✓ Fill sanitarian vacancies
 - ✓ Complete overdue inspections and improve tracking
 - ✓ Pilot use of outside vendor to provide supplemental inspections as needed (in progress)
 - Assess food handler training requirement for all workers in food establishments



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



Staffing Update

- ▶ All funded positions are filled as of April 2012
 - 2 Supervisors
 - 15 Sanitarian Positions
 - 9 licensed sanitarians
 - 6 Sanitarians-in-training (SITs)
 - 2 SITs to be licensed at the end of June 2012
 - Remaining SITs to be licensed no later than end of September
- ▶ A bid for an additional 5 Sanitarians and/or SITs has been submitted as part of the FY12-13 budget development process

Inspections

- ▶ Backlog of overdue first inspections was completed as of February 2012
- ▶ With the additional staff hired in April, the program will meet the requirement of 2 inspections annually per food establishment beginning FY 2012/13

Number of Food Establishments	Twice Annual Inspection Requirement	Sanitarians	Inspections per day*	Expected Number of Inspections
6,100	12,200	15	3.6	12,204
*Assumes full staffing				

- ▶ As a safeguard, a qualified vendor was hired to provide supplemental inspections as needed
 - Assigned inspections beginning in May 2012
 - Department will evaluate vendor performance to determine whether to continue or expand use



Next Steps

- ▶ Proposing to enhance food handler requirements in FY 12–13 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
 - Requiring all food handlers to be trained may reduce violations identified during inspections
 - Collaborating with Restaurant Association of Greater Dallas to develop an ordinance for Council consideration in October 2012
- ▶ Continue tracking inspection performance and resources in order to ensure compliance with food handling safety

