



Kansas City
Health Department

Food Protection

2006 Annual Report

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Food Protection

Environmental Health Services Division

What is the Food Protection Program?

The Food Protection Program is responsible for protecting the citizens and visitors of Kansas City from foodborne illness. This is accomplished through permitting, inspecting, and responding to citizen concerns and complaints.

The Food Protection Program is responsible for inspecting all food establishments in Kansas City, Missouri including restaurants, grocery stores, convenience stores, mobile units, push carts, temporary events, school cafeterias, hospital cafeterias, food pantries, and summer food service sites. There are over 3000 permits issued by this office each year for food service.

Highlights of 2006 Activities & Events

Food Handler Training

- Food handler training saw a dramatic increase in 2006 as more food establishments became aware of the training requirements and the program began to audit establishments for compliance. One full time food handler auditor worked in conjunction with the food inspectors to ensure at least 30% of the food workers in an establishment had a KC Food Handler Card.
- The increase in participation with the training program led to some programmatic changes in order to meet the increase demand. The high volume of phone calls, faxes and web submittals for registration along with the large number of questions regarding the training led to the development of a new Customer Service Representative position. This position was filled over the summer and has helped to ensure that food workers needing training receive the assistance they need.
- The increase in participation also led the program to open up a walk-in type clinic for obtaining Food Handler Cards. The food handler training allows food workers who have taken training from other local health departments or nationally recognized training to simply obtain a KC Food Handler Card. Walk-ins are now accepted five days per week.
- In past years, the Food Program has worked with the Greater Kansas City Restaurant Association to offer a "Food Safety Day" during the month of September. This year, it was decided that due to the popularity of Food Safety Day, that we would hold three Food Safety Days throughout the year. These large training days were held in June, September and November at different locations throughout the City. Classes were held in English, Spanish and Mandarin. These trainings were very successful, reaching a large

audience. The goal is to expand to four training days in 2007 with the first one in early spring.

Ordinance Changes

- The new Street Vendor Ordinance was approved in 2006. The Food Protection Program obtained new vendor certificates to attach to all push carts and mobile units. These certificates are meant to help citizens and police officers more easily identify units and to clearly see if all necessary permits have been obtained. The Food Program will continue to issue its own health permits annually which will be affixed to the vendor certificate. These certificates were issued to all new push carts and mobile units and were mailed to all units that had already been permitted for the year.
- The Food Program worked with the Law Department and the City Market to define the term “farmers’ market” and to allow limited sampling in these markets if criteria are met. This sampling provision will allow farmers to better market their produce without having to obtain a weekly permit from this office. Farmers must still use safe food practices and their ability to sample may be taken away if the Food Program observes any food safety violations.

Food Advisory Board

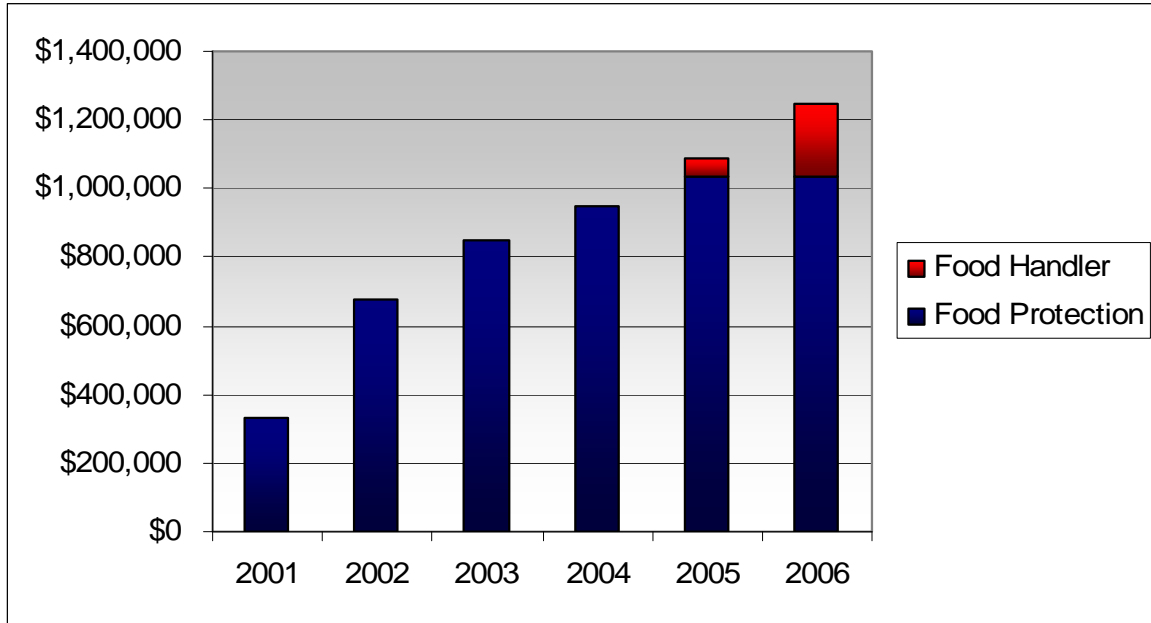
- The Food Advisory Board completed its goal of developing a timeline for implementing the FDA program standards. This voluntary standards program will help the Food Program analyze its current practices and work toward ensuring adequate training, documentation, data collection and analysis. The timeline is based on a detailed assessment of current practices and a realistic look at how long it will take to implement each standard. The total estimated time is three years.
- The Food Advisory Board discussed and approved recommended changes to the Food Quality Awards. Previously, awards were given solely on the basis of the number of violations found at each establishment. This year, a strong emphasis was placed on food worker and food manager training. The number of violations allowed was also lowered. Each establishment was sent a copy of the criteria and an application to apply for the award. Twenty-seven establishments sent in applications; seven establishments received the Food Excellence Award.

Miscellaneous

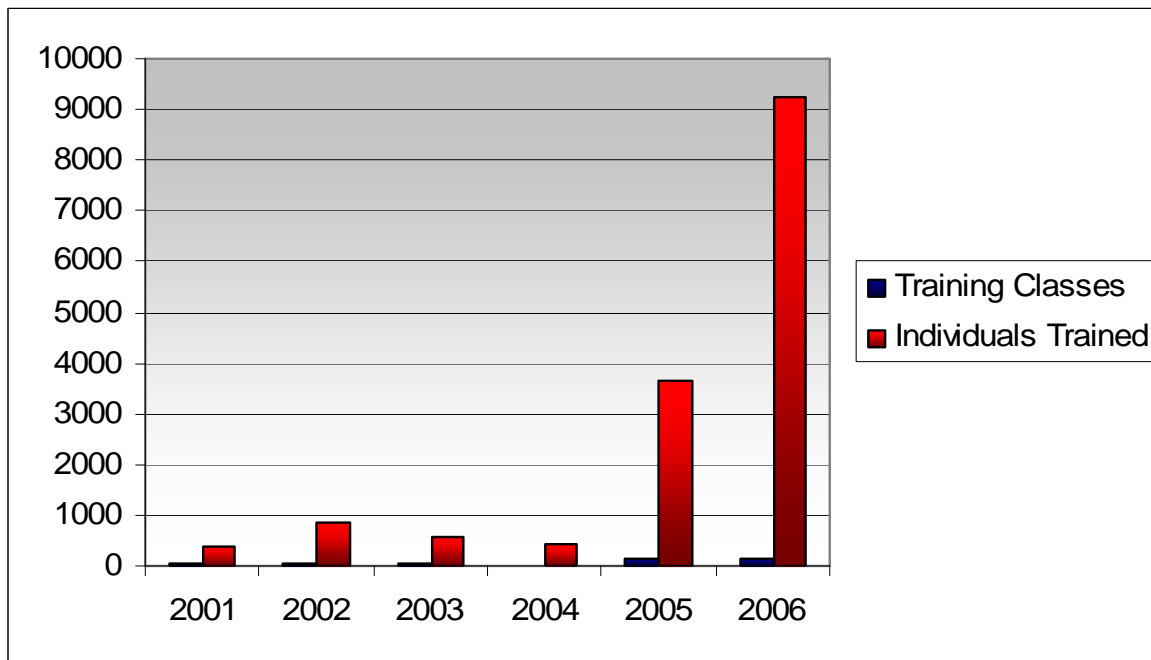
- The Food Program successfully procured new food inspection software. The previous software package was out of date and no technical support was being provided as the company went out of business over the summer. The new software is web-based allowing faster and easier access to inspection data, more data management functions for the supervisors and more organization features for the inspectors. The new software also utilized the recommended FDA inspection format.
- Significant personnel changes took place in 2006. Five Food Inspectors, two administrative assistants, one supervisor and the Code Enforcement Manager left the program; three administrative assistant, one customer service representative, and three food inspectors were hired.

Graphs & Tables

Program Collections by Year

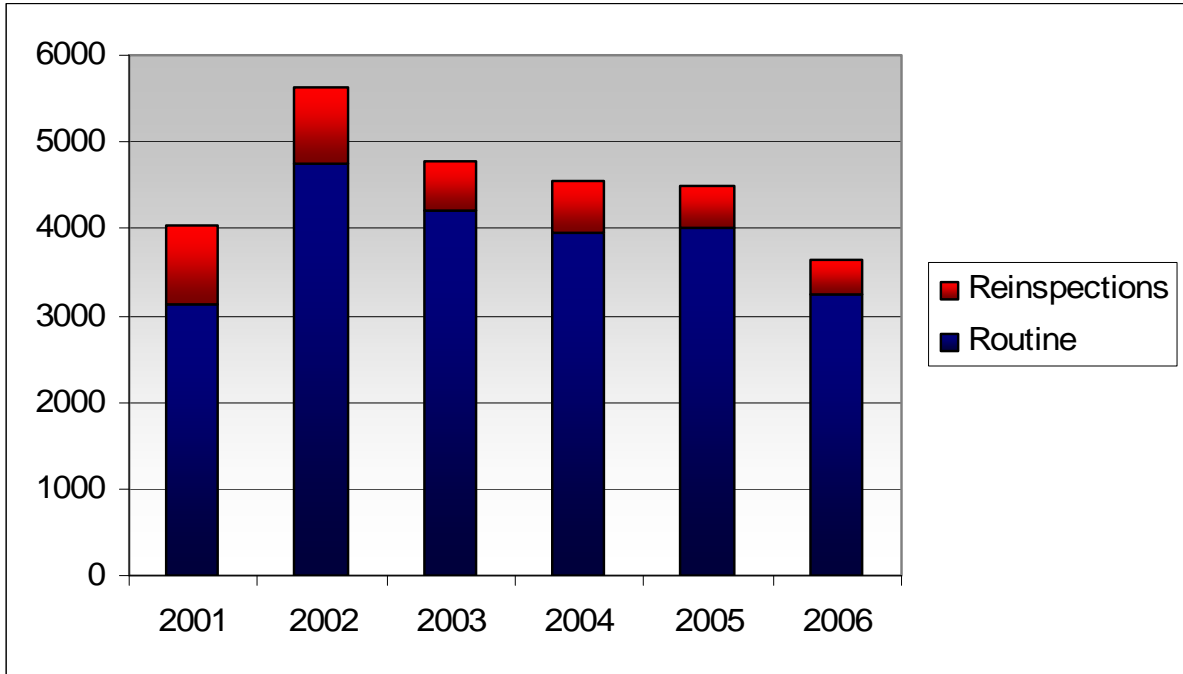


Food Training Comparison by Year

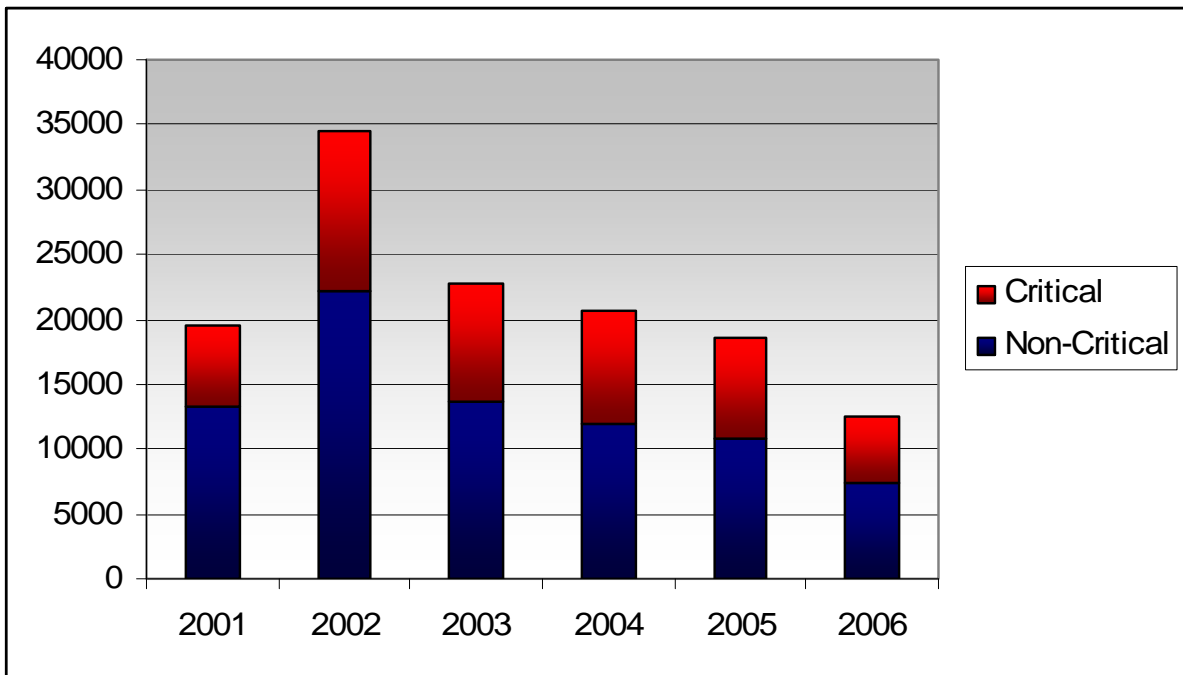


NOTE: Prior to 2005, training for food handlers was optional.

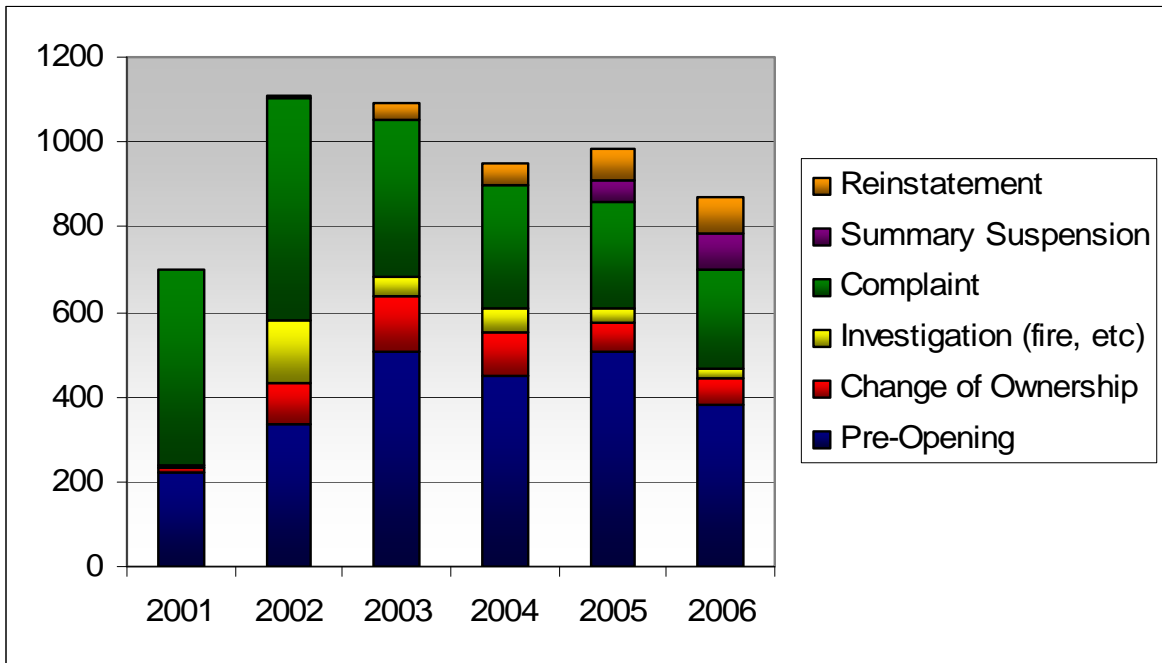
Food Inspections Comparison by Year



Violation Comparison by Year



Other Field Activities Comparison by Year



NOTE: Prior to 2005, summary suspensions were only captured as “routine” inspections.

Food Facility Plans Review Comparison by Year

