



Enhancing Safety and Efficiency: SIPH's Food Protection Program



Why it Matters?

Southeastern Idaho Public Health's Food Protection Program implements the standards, interpretations and guidelines established by CDC for uniform regulation of food safety for food establishments.

Our goal is to assure that food from regulated facilities is safe to eat.

*The U.S. Centers for Disease Control and Prevention (CDC) has estimated that every year in the United States:



1 in 6 (or 48 million) people get sick from a foodborne illness



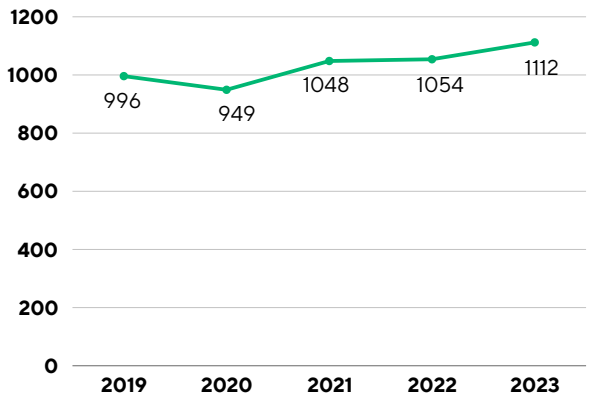
128,000 people are hospitalized because of a foodborne illness

3,000 people die from a foodborne illness

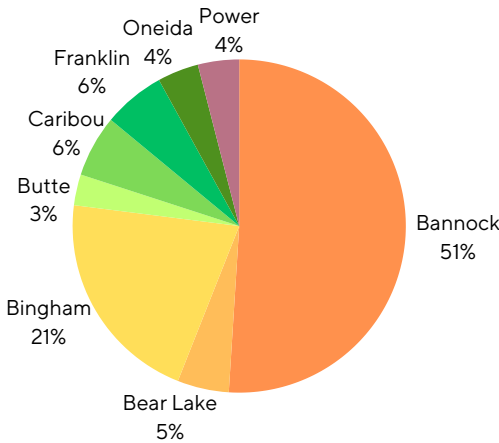
SIPH's Food Safety Journey: 5-Year Review

Tracking the Growth: Five Years of Food Establishment Licensing (FY 2019- FY 2023)

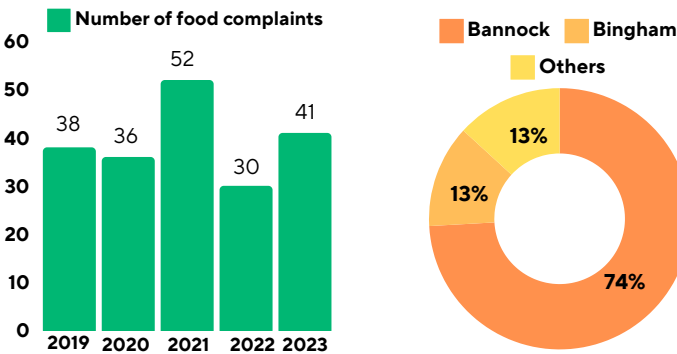
LICENSES
5,159



County-Level Analysis: Proportion of Food Establishment Licenses (FY 2019- FY 2023)

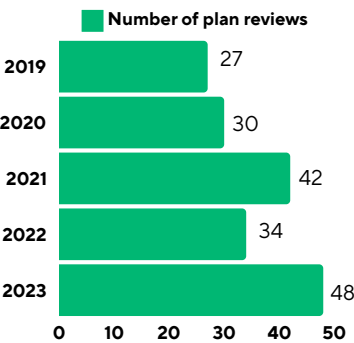


A County-Level Analysis of Food Complaints (2019-2023)



Complaints are promptly investigated, typically within one to two days, through methods including discussions with the owner/manager, EHS staff visits, inspections, and additional inquiries.

Totaling Up: 5-Year Plan Review Snapshot



FY 2019- FY 2023

181

PLAN REVIEWS

Plan reviews ensure food establishments are built or renovated according to current rules and regulations set by government agencies, necessary for obtaining permits and avoiding penalties.

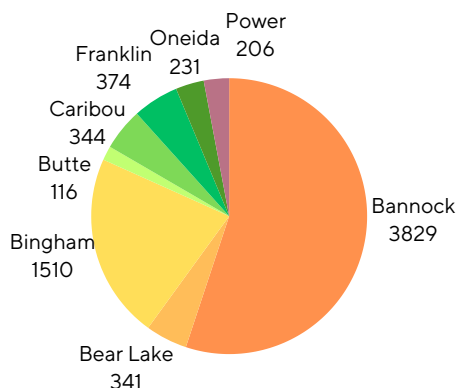




Inspection by County: Total Inspections and Count per County (2019-2023)

INSPECTIONS

6,951



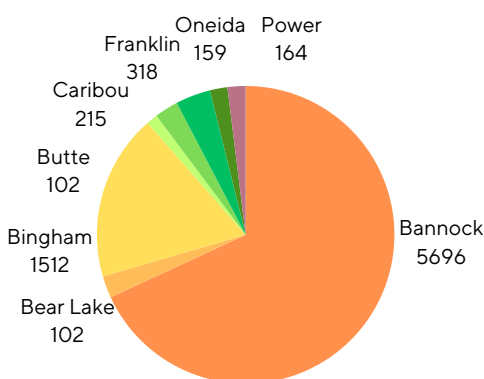
Comprehensive Analysis: Types of Inspections and Corresponding Inspection & Violation Totals (2019-2023)

TYPE OF INSPECTION	TOTAL NUMBER OF INSPECTIONS	TOTAL NUMBER OF VIOLATIONS
Routine	4155	7034
Follow-up	1402	888
VCR	540	77
Modified HACCP	440	8
Pre-operational	302	155
Ad-hoc Routine	75	129
Enforcement	19	3
Others	18	71

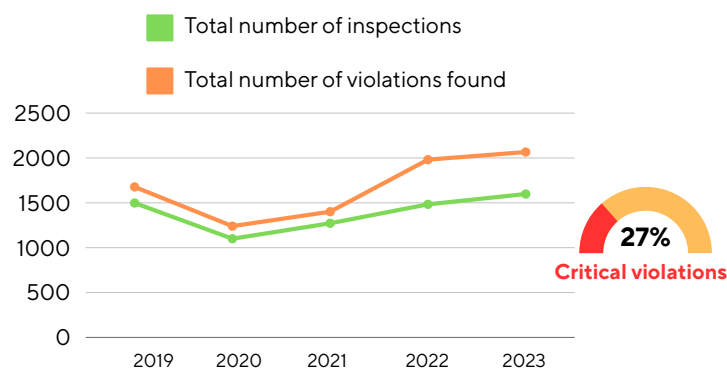
Violations by County: Total violations and Count per County (2019-2023)

VIOLATIONS

8,365

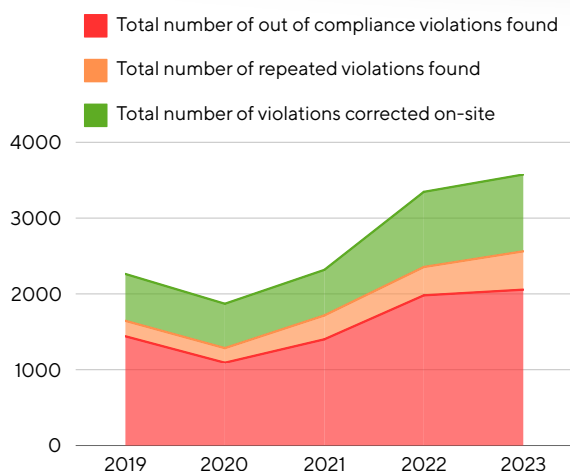


Exploring Inspections and Violations Trends (2019-2023)

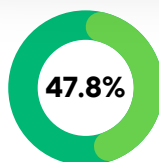


*Out of 8,365 violations found within these years, **27%** were found to be critical.

Analyzing Violations and Corrections Over Time



2019-2023

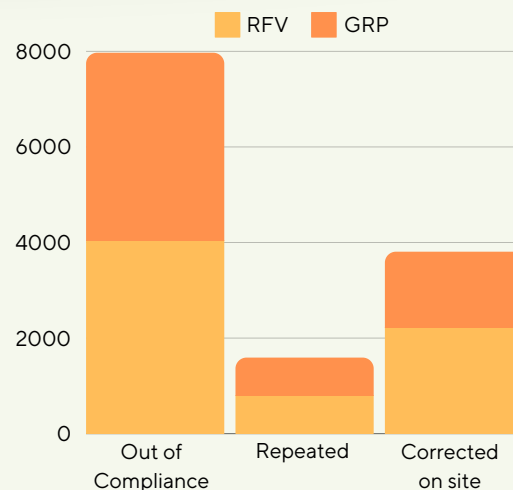


Out of total number of violations found, **47.8%** were corrected on-site.



Out of total number of violations found, **20%** were found to be repeated violations.

Tracking Compliance: RFV and GRP Violations Compared (2019-2023)



Most common violations found over the years (2019-2023)

VIOLATION CODES

- 2-** Certified food protection manager
- 10-** Adequate handwashing sinks properly supplied and accessible
- 22-** Proper cold holding temperatures

VIOLATION CODES

- 39-** Contamination prevented during food preparation, storage & display
- 48-** Warewashing facilities: installed, maintained, & used; test strips
- 55-** Physical facilities installed, maintained & clean