

Attachment 3

Centers for Disease Control and Prevention Food Safety Program Survey (paper)



Public reporting burden for this collection of information is estimated to average 2 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: CDC/ATSDR Information Collection Review Office, MS D-74; 1600 Clifton Road NE, Atlanta, Ga. 30333; ATTN: PRA (0920-NEW)



1) FOOD SAFETY ACTIVITIES

1. Is your agency the only agency providing food safety services in your jurisdiction?

- Yes No

1a. **If no**, which other entities provide food safety services? (e.g., Department of Agriculture, etc.)

We are now going to ask you the same set of questions twice. The first time we are focusing on food illness related complaint call. The second time we are focusing on food safety related complaint call.

2. Does your food safety program follow up on foodborne illness complaint calls? (An Examples of complaints relevant to this question include reports about getting ill from food eaten at a restaurant etc. Examples of “follow up” activities include validating the complaint, conducting investigations etc.)

- Yes No

2a. If yes ...

		2007	2008	2009	2010	2011	2012
2a1	About how many foodborne illness complaint calls did you receive in each of the years listed?						
2a2	How many foodborne illness calls required follow up activities in each of the years listed?						
2a3	Among the foodborne illness calls that required follow up, how many did you have the resources to address in each of the years listed?						

2b. What criteria does your program use to determine if a foodborne illness complaint call requires follow up?

3. Does your food safety program follow-up on food safety complaint calls? (Examples of complaint calls relevant to this question include complaints about a dirty restaurant. Examples of “follow up” activities include phone calls, physical visits, inspections etc.)

- Yes No

3a. If yes...

		2007	2008	2009	2010	2011	2012
3a1	About how many food safety complaint calls did you receive in each of the years listed?						
3a2	How many of the food safety calls required follow up activities in each of the years listed??						
3a3	Among the food safety calls that required follow up, how many did you have the resources to track in each of the years listed?						

3b. What criteria does your program use to determine if a food safety complaint call requires follow up?

4. Does your food safety program issue permits/licenses?

Yes No

4a. **If yes**, which of the following establishments does your food safety program provide permits/licenses to? (*Check all that apply*)

- Permanent retail establishments Temporary retail establishments (such as those found at fairs, food trucks)
- Manufacturing facilities (such as beverage and canned food manufacturers)
- Other (Please specify) _____

5. Does your food safety program conduct inspections?

Yes No

5a. **If yes**, please list how many establishments your program had the authority to inspect and how many routine inspections your food safety program conducted in each type of establishment in each of the years listed below.

	2007	2008	2009	2010	2011	2012
5a1. Number of <u>permanent retail establishments</u> your program had authority to inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect
5a2. Number of <u>permanent retail establishments</u> your program inspected	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect
5a3. Number of <u>temporary retail establishments</u> your program had authority to inspect	<input type="radio"/> Didn't	<input type="radio"/> Didn't	<input type="radio"/> Didn't	<input type="radio"/> Didn't	<input type="radio"/> Didn't	<input type="radio"/> Didn't

	inspect	inspect	inspect	inspect	inspect	inspect
5a4. Number of <u>temporary retail establishments</u> your program inspected	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect
5a5. Number of <u>manufacturing facilities</u> establishments your program had authority to inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect
5a6. Number of <u>manufacturing facilities</u> your program inspected	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect	<input type="radio"/> Didn't inspect

6. Does your food safety program use a risk-based inspection system? (for example, do high-risk establishments receive more inspections per year than low risk establishments?)

- Yes No

6a. **If yes**, how does your program define high risk and low risk?

High risk:

Low risk:

7. Does your food safety program conduct foodborne illness outbreak investigations?

- Yes No

7a. **If yes**, in which of the following establishments does your food safety program conduct outbreak investigations? (*Check all that apply*)

- Permanent retail establishments (such as restaurants, deli's, caterers)
- Temporary retail establishments (such as those found at fairs, food trucks)
- Manufacturing facilities (such as beverage and canned food manufacturers)
- Other (Please specify) _____

7b. How many foodborne illness outbreak investigations were performed by your food safety program in each of the years listed below?

2007 _____ 2008 _____ 2009 _____
2010 _____ 2011 _____ 2012 _____

7c. What activities does your food safety program undertake when investigating a potential foodborne illness outbreak? (*Check all that apply*)

- Conduct an environmental assessment
- Conduct a routine inspection

- Contact and collaborate with epidemiologists on staff about the outbreak (if available)
- Contact and collaborate with epidemiologists from partner agencies (for example, CDC, local health departments) about the potential outbreak
- Contact and collaborate with a laboratorian about the outbreak
- We do not perform foodborne illness outbreak investigations
- Other (*Please specify*) _____

8. Are there any services that you believe are important to the effectiveness of your food safety program that have been reduced or eliminated in the last five years?

- Yes No

8a. **If yes**, which services?

9. Does your food safety program contract out any of its food protection services?

- Yes No

9a. **If yes**, which of the following services are contracted out? (*Check all that apply*)

- Complaint call response
- Permitting
- Inspections
- Outbreak investigations
- Other (*Please specify*) _____

9b. Why does your food safety program contract out food protection services? (*Check all that apply*)

- We do not have the financial resources to hire personnel
- It is cheaper to contract out services
- Contractors have more technical experience
- We have a budget to contract services out
- Other (*Please specify*) _____

10. Which of the following activities does your food safety program do? (*Please check all that apply to your program.*)

- ___ Monitor environmental and health status to identify and solve community environmental health problems
- ___ Diagnose and investigate environmental health problems and health hazards in the community
- ___ Inform, educate, and empower people about environmental health issues

- Mobilize community partnerships and actions to identify and solve environmental health problems
- Develop policies and plans that support individual and community environmental health efforts
- Enforce laws and regulations that protect environmental health and ensure safety
- Link people to needed environmental health services and assure the provision of environmental health services when otherwise unavailable
- Assure a competent environmental health workforce
- Evaluate effectiveness, accessibility, and quality of personal and population-based environmental health services
- Research for new insights and innovative solutions to environmental health

11. Of the following activities, which three do you think are the most important for your food safety program to do? *(Select the three most important services, and rank them from 1 to 3, with 1 being the most important and 3 being the least important.)*

- Monitor environmental and health status to identify and solve community environmental health problems
- Diagnose and investigate environmental health problems and health hazards in the community
- Inform, educate, and empower people about environmental health issues
- Mobilize community partnerships and actions to identify and solve environmental health problems
- Develop policies and plans that support individual and community environmental health efforts
- Enforce laws and regulations that protect environmental health and ensure safety
- Link people to needed environmental health services and assure the provision of environmental health services when otherwise unavailable
- Assure a competent environmental health workforce
- Evaluate effectiveness, accessibility, and quality of personal and population-based environmental health services
- Research for new insights and innovative solutions to environmental health

11a. What could help your food safety program provide better services to the public? *(Select top three priorities in rank order from 1 to 3, with 1 being the most important and 3 being the least important.)*

- Training (such as provide more training for field staff)
- Recruitment (such as hire more staff with specialized skill sets, like epidemiologists or health educators)
- Organizational change (such as change organizational protocols, responsibilities leadership, funding)

- _____ Information Technology (such as acquire more computers, thermocouples, surveillance systems, GPS units and software)
- _____ Physical space (such as get larger building, more offices, more storage)
- _____ Financial resources
- _____ Laboratory affiliation
- _____ Other (*Please specify*) _____

WORKFORCE CAPACITY & COMPETENCY

12. How many current professional staff members in your food safety program have educational levels in each of the categories listed below?

High School _____
 Some College _____
 Bachelor’s Degree _____
 Master’s Degree _____
 Doctoral Degree _____

13. Does your food safety program require any field staff to obtain a food safety license?

Yes No

13a. **If yes**, what type of license?

WORKFORCE STAFFING

14. Did changes in staff size affect your food safety program’s ability to provide food protection services in each of the years listed below?

	Yes	No
2007	<input type="radio"/>	<input type="radio"/>
2008	<input type="radio"/>	<input type="radio"/>
2009	<input type="radio"/>	<input type="radio"/>
2010	<input type="radio"/>	<input type="radio"/>
2011	<input type="radio"/>	<input type="radio"/>
2012	<input type="radio"/>	<input type="radio"/>

14a. **If yes**, how did these changes affect your food safety program's ability to provide food protection services in each of the years listed below?

	Effects of changes in staff size on the provision of food protection services
2007	
2008	
2009	
2010	
2011	
2012	

15. What environmental health service(s) besides food services does your food safety program provide? (*Check all that apply*)

- | | |
|---|--|
| <input type="checkbox"/> Drinking water | <input type="checkbox"/> Air |
| <input type="checkbox"/> Recreational water | <input type="checkbox"/> Solid waste |
| <input type="checkbox"/> Waste water | <input type="checkbox"/> Hazardous material |
| <input type="checkbox"/> Household | <input type="checkbox"/> Vector |
| <input type="checkbox"/> Institutions | <input type="checkbox"/> Other (<i>Please specify</i>) |

16. Does your food safety program have the type of staff it needs to provide food protection services?

- Yes No

16a. **If no**, what type of staff does your food safety program need?

FINANCIAL RESOURCES

17. Does your food safety program receive funding from an external funding source? (such as grants, extramural funding, cooperative agreements)

- Yes No

17a. **If yes**, what percentage of your food safety program’s budget was from sources listed in each of the years below? Please indicate the percentage for each source and for each year in the table below.

Budget Source	2007	2008	2009	2010	2011	2012
Service fees						
Local/city/county support						
State support						
Federal Support						
Grants						
Other						

18. Which of the following services does your food safety program charge food establishments a fee for?

- Permitting/licensing
- Inspections
- Outbreak investigations
- We do not charge fees
- Other (*Please specify*) _____

19. What was the total budget of your *health department* in each of the years listed below?

2007 _____ 2008 _____ 2009 _____
 2010 _____ 2011 _____ 2012 _____

20. What was the total budget of your *food safety program* in each of the years listed below?

2007 _____ 2008 _____ 2009 _____
 2010 _____ 2011 _____ 2012 _____

21. What percentage of your food safety program’s budget was spent on *staff salaries* and *benefits* in each of the years listed below?

2007 _____% 2008 _____% 2009 _____%
 2010 _____% 2011 _____% 2012 _____%

22. What percentage of your food safety program’s budget was allocated to *emergencies* in each of the years listed below?

2007 _____% 2008 _____% 2009 _____%
 2010 _____% 2011 _____% 2012 _____%

COMMUNITY HEALTH

23. How many *foodborne illnesses* were reported in your jurisdiction in each of the years listed below? (To the state if your agency is a local health department and to the CDC if your agency a state health department)

2007 _____ 2008 _____ 2009 _____
2010 _____ 2011 _____ 2012 _____

24. How many *foodborne illnesses related to outbreaks* were reported in your jurisdiction each of the years listed below?

2007 _____ 2008 _____ 2009 _____
2010 _____ 2011 _____ 2012 _____

25. How many *foodborne illness outbreaks* were reported in your jurisdiction in each of the years listed below?

2007 _____ 2008 _____ 2009 _____
2010 _____ 2011 _____ 2012 _____

26. How many people visited your food safety program's website in each of the years listed below?

2007 _____ 2008 _____ 2009 _____
2010 _____ 2011 _____ 2012 _____

DEMOGRAPHICS

27. Which level of government is your food safety program?

- State (e.g., health department, agricultural department, etc.)
- District (e.g., health department, agricultural department, etc.)
- County/City (e.g., health department, agricultural department, etc.)
- Other (Please specify) _____

28. What is the total population served by your food safety program?

- Less than 10,000
- 10,000-24,999
- 25,000-49,999
- 75,000-99,999
- 100,000-199,999
- 200,000-499,999

50,000-74,999

500,000 and up

29. How many *full time employees* did your food safety program *have* in each of the years listed below?

2007 _____	2008 _____	2009 _____
2010 _____	2011 _____	2012 _____

30. How many *contract employees* did your food safety program *have* in each of the years listed below?

2007 _____	2008 _____	2009 _____
2010 _____	2011 _____	2012 _____

31. How many *seasonal or temporary* employees did your food safety program *have* in each of the years listed below?

2007 _____	2008 _____	2009 _____
2010 _____	2011 _____	2012 _____

32. How many *support staff* did your food safety program *have* in each of the years listed below?

2007 _____	2008 _____	2009 _____
2010 _____	2011 _____	2012 _____

Thanks for your participation!