

# HealthSpace Licensing and Inspection Software Update

CLHO IM 5/9/17

# History of Project

- Needed to replace our existing Access-based software from 1994 that was used by 34 of the 36 counties
- Conducted an RFQ process in 2016 and selected Health Space as the vendor with input from a committee of OHA and county staff using criteria determined by our software workgroup

# HealthSpace Rollout

- Five counties actively beta testing since July 1, 2016
- Added five more counties in November for renewals/licensing cycle
- Hands-on training for users in early February 2017 in regional locations around the state
- Rolled out on schedule in mid-February with 34 counties online by the end of March



# Health Space Rollout

- Went even better than expected, rolling out on time and on budget with very few issues
- County staff are still in a very steep learning curve, but are really putting a great effort to learn it and succeed
- OHA understands that this transition might affect counties' ability to complete all inspections for the first six months and we will take that into account during the triennial reviews

## Next Steps in the Software:

- Online Inspection Posting statewide—mid-May
- Configuring the Temporary Inspection module—for beta-testing this summer
- Creating web reporting for staff and supervisors—going live with initial reports next week

# Online Inspection Posting



# Online Inspection Posting

- Consistent look and feel statewide for the public
- Showing semi-annual, annual, biennial, reinspections and complete inspections only
- Complaints, photos or comments not included
- 14 day lag from inspection date until they are automatically shown on the site

# OHA Splash Page

And basic text that will be on all county pages as well:

Oregon has approximately 25,000 licensed facilities throughout the state. The Restaurants, mobile units, commissaries, warehouses, vending operations, swimming pools, spas, traveler's accommodations, recreational parks and organizational camps are licensed and inspected by local environmental health staff.

Inspections are unannounced and focus on items most likely to cause illness or injury to patrons of these facilities, but also include items such as general cleanliness and maintenance. In a food service facility, the focus is on approved food sources, cooking temperatures, holding temperatures of food, personal hygiene of food handlers and contaminated/dirty equipment. For a public pool or spa, the emphasis is water quality values for disinfectants such as chlorine, clarity, entrapment concerns, proper filtration and the pool enclosure. Tourist facilities are evaluated for safety and general sanitation concerns.

Restaurant and Bed and Breakfast facilities are assigned a sanitation score as a result of the inspection. All other inspections are non-scored. Violations that are considered critical in nature are required to be corrected at the time of inspection or may result in a re-inspection of the facility.

To review inspection reports for a licensed facility in this jurisdiction, just enter the name in the Search box to see all inspections conducted since starting with the HealthSpace software.





## Food Establishment and Restaurant Reports

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# Click on Inspections drop down for a list of all facilities alphabetically

Lane County Health & Human Services - Food Facilities

Home Inspections ▾

Home / Food Facilities

top Previous Next

A	<b>100 Mile Bakery</b> 418 A St, Springfield OR 97477 Last inspection: Feb 23, 2017 Type: Restaurant
D	<b>1285 Restobar</b> 1285 Bay St, Florence OR 97439 Last inspection: Nov 10, 2016 Type: Restaurant
G	<b>168 Thai Kitchen</b> 3831 Main St, Springfield OR 97477 Last inspection: Dec 5, 2016 Type: Restaurant
J	<b>22 Below</b> 501 Valley River Ctr, Eugene OR 97401 Last inspection: Apr 24, 2017 Type: Restaurant

# Routine and recheck inspections for past 3 years along with number of P, Pf and Core violations

Facility: 100 Mile Bakery

Home

Inspections

Home / Food Facilities / 100 Mile Bakery

Facility details

Facility name

100 Mile Bakery

Location

418 A St, Springfield, OR 97477

Last inspection

Feb 23, 2017

Type

Restaurant

Status

Permitted

Phone number

541 345-3247

See this address on

Google Maps

Inspection history

Click or tap on an inspection link below to see additional details.

23-Feb-2017 - Semi-Annual

2 priority, 1 core

19-Aug-2016 - Semi-Annual

2 priority foundation, 2 core

29-Jan-2016 - Semi-Annual

2 core



# General Info as well as violations

100 Mile Bakery - 23-Feb-2017

Home    Inspections ▾

Home / Food Facilities / 100 Mile Bakery / 23-Feb-2017

Main

Violations 3

Temperatures



Print

General information

Facility name	<a href="#">100 Mile Bakery</a>
Inspection date	Feb 23, 2017
Facility type	Restaurant
Year round facility	Yes
Complexity rating	Risk 3 - Full service restaurants. Extensive menu and handling of raw with cooking, cooling and reheating.
Inspection type	Semi-Annual
Re-inspection required	No
Re-inspection Date	

[Main](#)[Violations](#) 3[Temperatures](#)[Print](#)

## Observed violations

## 13 - 3-302.11(A)(1,2) - Separation, Packaging, Segregation, Cross-Cont.

Priority

**Observation (CORRECTED DURING INSPECTION):** VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically: CARTONS OF EGGS ARE STORED OVER CABBAGE HEADS AND BUTTER IN FRONT DISPLAY REFRIGERATOR.

**Correction:** REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish for sushi), fruits and vegetables, and by separating different types of raw animal foods from each other. If stored vertically, raw animal foods should be stored in ascending order of cooking temperature, with the highest required cooking temperature at the lowest level. DISCUSSED STORAGE OF RAW EGGS WITH FACILITY. EMPLOYEES MOVED EGGS DURING INSPECTION SO READY TO EAT FOOD IS PROPERLY SEPARATED TO LIMIT CONTAMINATION. VIOLATION CORRECTED.

## 19 - 3-501.16 - Hot and Cold Holding

Priority

**Observation (CORRECTED DURING INSPECTION):** VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: STRUDEL MADE WITH BUTTER IS STORED OUT OF REFRIGERATION OVERNIGHT IN FACILITY BAKING AREA. TEMPING AT 68°F DURING INSPECTION.

**Correction:** REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less. DISCUSSED STORAGE OF DAIRY PRODUCTS / POTENTIALLY HAZARDOUS FOODS IN TEMPERATURE CONTROL BELOW 41 °F. FACILITY REMOVED STRUDEL MIX DURING INSPECTION. FACILITY MUST STORE DAIRY PRODUCTS BELOW 41°F AT ALL TIMES TO PREVENT BACTERIAL GROWTH. VIOLATION CORRECTED.

## 45 - 4-201.11 - Equipment and Utensils, Design/Construction

Core

**Observation:** VIOLATION OF SECTION 4-201.11 Equipment and utensils are not durable, specifically: THE REDUCTION BURNER PANEL IS HEAVILY DAMAGED AND NO LONGER DURABLE OR EASY TO CLEAN.

## Next steps:

- Populate the counties' splash pages, make last minute tweaks
- Confirm the data showing on the county sites is correct before going live
- On schedule for all 34 county portals to be live by mid-May



# Comments/Questions?

Erica Van Ess, REHS  
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