

# LF SR 2010



## Oregon Licensed Facility Statistics Report

Oregon Health Authority  
Public Health Division  
Office of Environmental Public Health  
800 NE Oregon St, Suite 640  
Portland, OR 97232

# LICENSED FACILITY STATISTICS REPORT 2010

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# INTRODUCTION

The 2010 Oregon Licensed Facilities Report provides statewide licensing and inspection information for all food service establishments, public pools, public spas and tourist accommodations. Each local public health authority provides their data annually to the Oregon Health Authority (OHA) Food, Pool & Lodging Health and Safety Section for this report. Data not submitted is reflected with an asterisk (\*). Data that does not apply or is zero, is reflected with a dash (-). Public pool plan reviews conducted by OHA staff are noted by a triple-asterisk (\*\*\*)

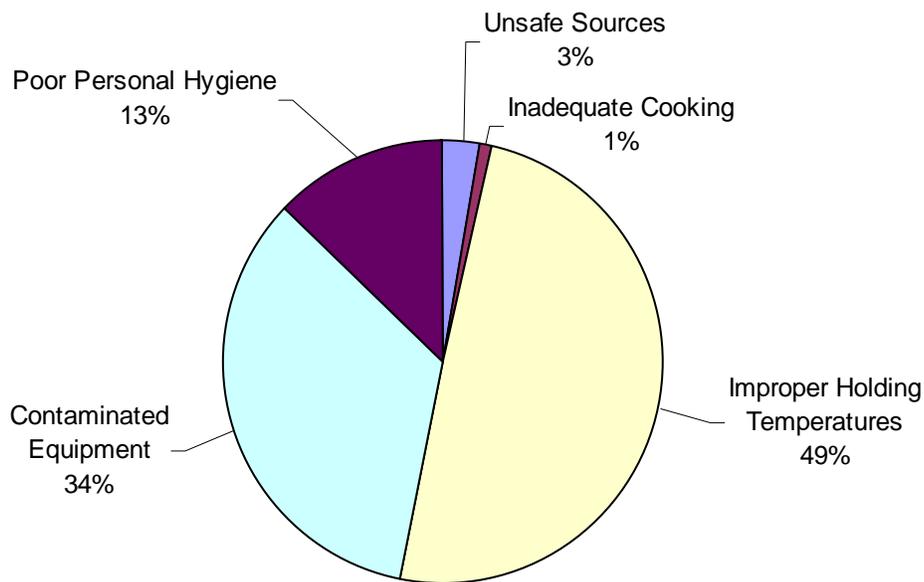
Data regarding standardized county staff and CPO-equivalent certifications is from the OHA database only. Some counties may have taken their pool operator courses from a private contractor.

The raw data in the previous format are included in the annex of this report. It is also available online at: [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety). All graphs included in this report are informational and not designed to draw specific conclusions about the data represented.

**If you need this document in an alternate format, call 971-673-0451.**

# INTRODUCTION

## CDC Risk Factor Violations in Oregon for 2010

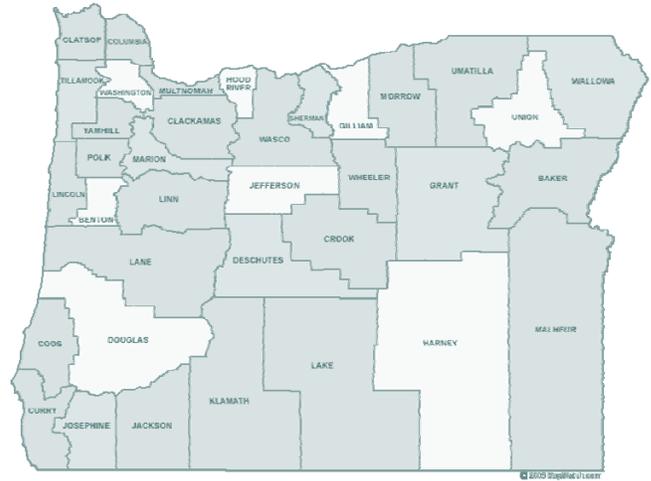


The percentages shown are out of the total number of risk factor violations cited statewide.

The Centers for Disease Control have developed five categories of foodborne illness risk factors. These are: Food from Unsafe Sources; Inadequate Cooking; Improper Holding Temperature; Contaminated Equipment; and Poor Personal Hygiene. The chart above shows the breakdown of these violations cited in restaurants statewide in 2010. These results are almost identical to those shown for 2009, 2008 and 2007.

# OREGON'S LICENSED FACILITIES

Facility Type	Number	Inspections Completed
Restaurants	11,166	99%
Mobile Units	1,556	100%
Commissaries	215	96%
Warehouses	176	95%
Vending	65	100%
Pools/Spas	3,311	100%
Traveler's Accommodations	1,466	100%
Bed and Breakfasts	148	100%
Recreational Parks	684	97%
Organizational Camps	141	95%



**Total Facilities 18,928**

- Oregon Health Authority contracts annually with local county health departments to license all facilities listed above.
- Local county health departments license and inspect food service facilities that provide food for immediate consumption.
- Oregon Department of Agriculture licenses and inspects retail grocery stores, bakeries, meat markets, egg handlers, food processors, food storage warehouses, home kitchens, beverage processors and locker plants.



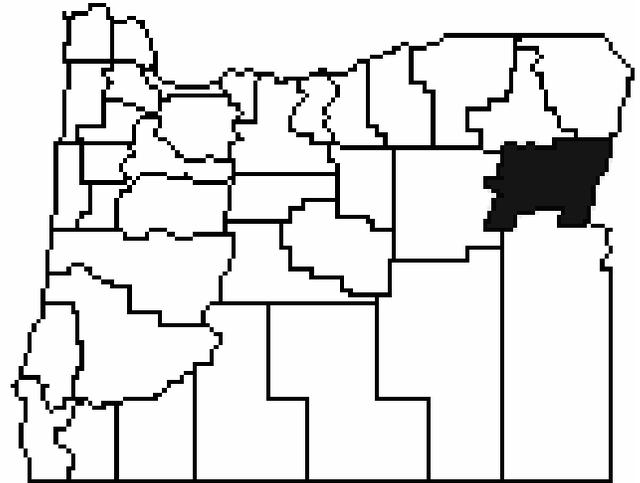
## Additional Statewide Totals:

Foodhandler Cards Issued*	161,873
Failure to Comply Notices*	108
Summary Closure Notices*	17
Voluntary Closures*	28
Temporary Restaurants*	8,915
State-Standardized Inspectors	43
FDA-Standardized Inspectors	3
Staff with Current NSPF Pool Operator Certification	0
Field FTE*	77
EH Clerical FTE*	22
EH Supervisor FTE*	18

\* Based on data submitted. Foodhandler card data includes all OHA-approved providers.

# BAKER COUNTY

Facility Type	Number	Inspections Completed
Restaurants	57	96%
Mobile Units	3	100%
Commissaries	—	—
Warehouses	1	100%
Vending	—	—
Pools/Spas	11	100%
Traveler's Accommodations	19	100%
Bed and Breakfasts	2	100%
Recreational Parks	13	100%
Organizational Camps	0	—
<b>Total Facilities</b>	<b>0</b>	



## Additional Program Information:

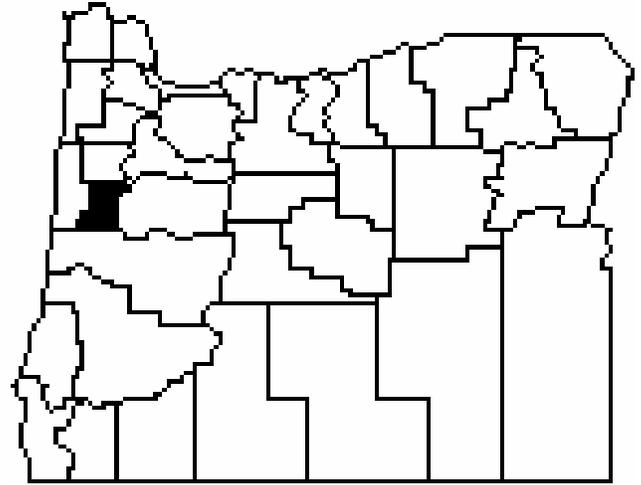
Foodhandler Cards Issued	279
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	0
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	54
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	0
EH Clerical FTE	.2
EH Supervisor FTE	.67

- Baker County is inspected under contract with Malheur County Environmental Health staff.
- Average January temperature = 25F
- Average July temperature = 66F



# BENTON COUNTY

Facility Type	Number	Inspections Completed
Restaurants	205	100%
Mobile Units	16	100%
Commissaries	3	—
Warehouses	1	100%
Vending	3	100%
Pools/Spas	71	100%
Traveler's Accommodations	13	100%
Bed and Breakfasts	2	100%
Recreational Parks	4	100%
Organizational Camps	2	100%
<b>Total Facilities</b>	<b>320</b>	



## Additional Program Information:

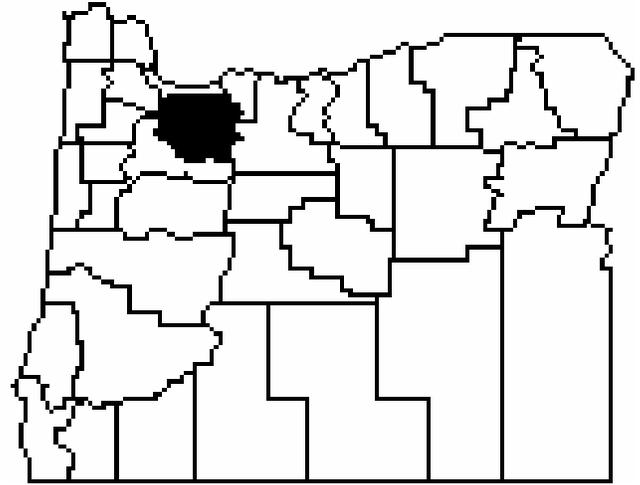
Foodhandler Cards Issued	2,139
Failure to Comply Notices	2
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	69
Foodborne Illness Complaints	42
Foodborne Illness Outbreaks Investigated	2
Foodborne Illness Outbreaks Confirmed	2
Number of Cases	87
Temporary Restaurants	375
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	2
Field FTE	.96
EH Clerical FTE	.30
EH Supervisor FTE	.17

- Average January temperature = 39F
- Average July temperature = 66F



# CLACKAMAS COUNTY

Facility Type	Number	Inspections Completed
Restaurants	831	100%
Mobile Units	72	100%
Commissaries	13	95%
Warehouses	6	100%
Vending	8	100%
Pools/Spas	378	100%
Traveler's Accommodations	42	100%
Bed and Breakfasts	2	100%
Recreational Parks	11	100%
Organizational Camps	23	92%
<b>Total Facilities</b>	<b>1,376</b>	



## Additional Program Information:

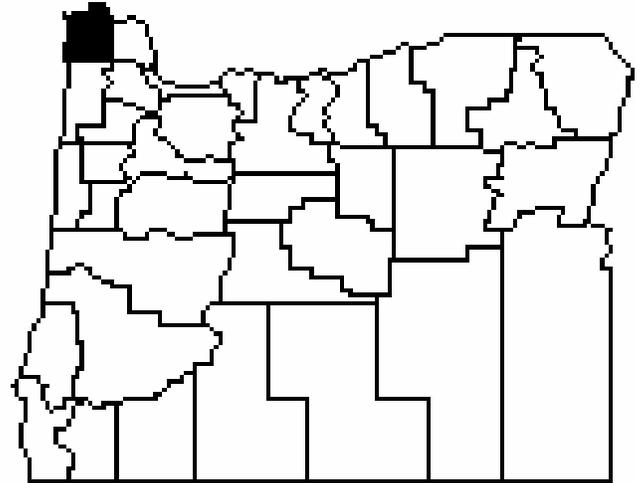
Foodhandler Cards Issued	6,171
Failure to Comply Notices	2
Summary Closure Notices	0
Voluntary Closures	6
Total Food Complaints	54
Foodborne Illness Complaints	39
Foodborne Illness Outbreaks Investigated	3
Foodborne Illness Outbreaks Confirmed	3
Number of Cases	39
Temporary Restaurants	685
State-Standardized Inspectors	5
Staff with Current NSPF Pool Operator Certification	5
Field FTE	5.7
EH Clerical FTE	.7
EH Supervisor FTE	.5

- Average January temperature = 40F
- Average July temperature = 68F



# CLATSOP COUNTY

Facility Type	Number	Inspections Completed
Restaurants	250	87%
Mobile Units	19	100%
Commissaries	1	100%
Warehouses	—	—
Vending	—	—
Pools/Spas	81	88%
Traveler's Accommodations	105	83%
Bed and Breakfasts	9	100%
Recreational Parks	15	43%
Organizational Camps	2	100%
<b>Total Facilities</b>	<b>482</b>	



## Additional Program Information:

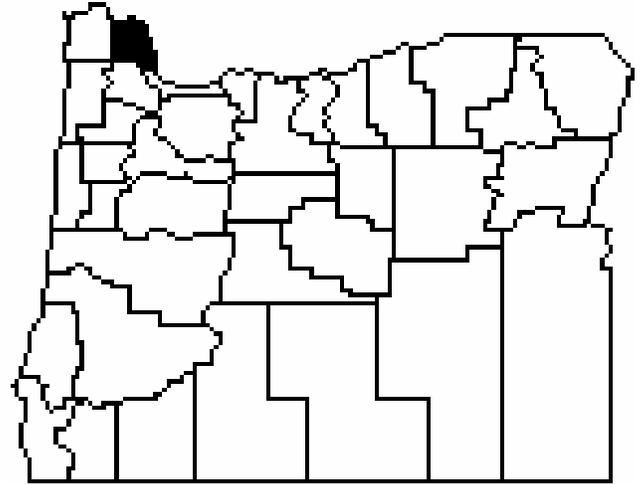
Foodhandler Cards Issued	1,003
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	24
Foodborne Illness Complaints	14
Foodborne Illness Outbreaks Investigated	2
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	239
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.5
EH Clerical FTE	.4
EH Supervisor FTE	.1

- Average January temperature = 41F
- Average July temperature = 60F



# COLUMBIA COUNTY

Facility Type	Number	Inspections Completed
Restaurants	101	99%
Mobile Units	5	100%
Commissaries	2	100%
Warehouses	1	100%
Vending	—	—
Pools/Spas	9	86%
Traveler's Accommodations	8	88%
Bed and Breakfasts	4	88%
Recreational Parks	12	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>145</b>	



## Additional Program Information:

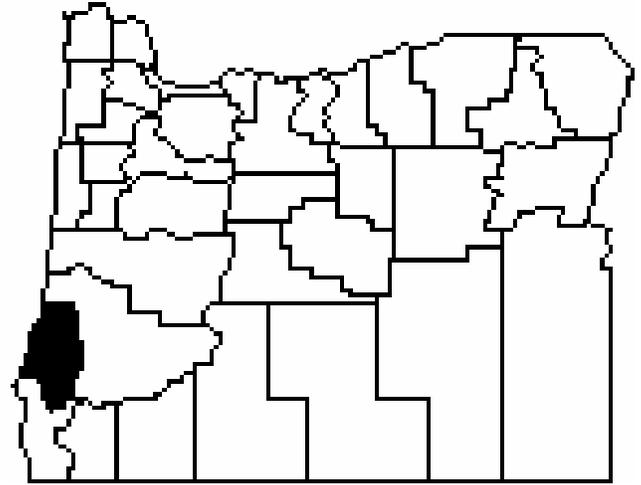
Foodhandler Cards Issued	883
Failure to Comply Notices	0
Summary Closure Notices	1
Voluntary Closures	0
Total Food Complaints	6
Foodborne Illness Complaints	5
Foodborne Illness Outbreaks Investigated	1
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	201
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.9
EH Clerical FTE	.15
EH Supervisor FTE	.015

- Average January temperature = 39F
- Average July temperature = 68F



# COOS COUNTY

Facility Type	Number	Inspections Completed
Restaurants	184	100%
Mobile Units	19	100%
Commissaries	3	100%
Warehouses	2	67%
Vending	1	100%
Pools/Spas	23	100%
Traveler's Accommodations	112	100%
Bed and Breakfasts	5	100%
Recreational Parks	41	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>393</b>	



## Additional Program Information:

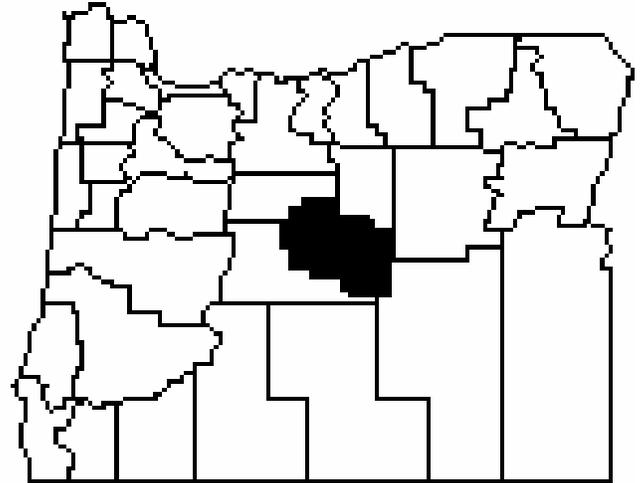
Foodhandler Cards Issued	1,189
Failure to Comply Notices	4
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	13
Foodborne Illness Complaints	3
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	287
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.5
EH Clerical FTE	.9
EH Supervisor FTE	.9

- Average January temperature = 44F
- Average July temperature = 61F



# CROOK COUNTY

Facility Type	Number	Inspections Completed
Restaurants	52	100%
Mobile Units	10	67%
Commissaries	1	50%
Warehouses	2	100%
Vending	2	100%
Pools/Spas	19	100%
Traveler's Accommodations	9	100%
Bed and Breakfasts	—	—
Recreational Parks	12	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>110</b>	



## Additional Program Information:

Foodhandler Cards Issued	370
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	5
Foodborne Illness Complaints	1
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	77
State-Standardized Inspectors	0*
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.34
EH Clerical FTE	.29
EH Supervisor FTE	.21

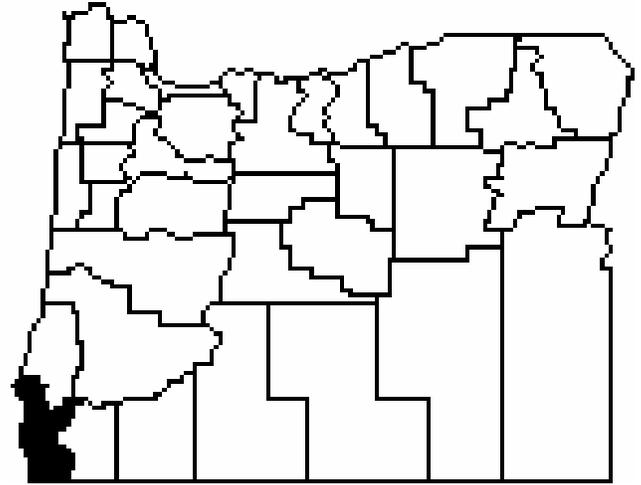
- Average January temperature = 32F
- Average July temperature = 65F



\* Training plan submitted

# CURRY COUNTY

Facility Type	Number	Inspections Completed
Restaurants	105	100%
Mobile Units	10	100%
Commissaries	1	100%
Warehouses	—	—
Vending	1	100%
Pools/Spas	22	100%
Traveler's Accommodations	38	100%
Bed and Breakfasts	2	100%
Recreational Parks	61	98%
Organizational Camps	2	100%
<b>Total Facilities</b>	<b>242</b>	



## Additional Program Information:

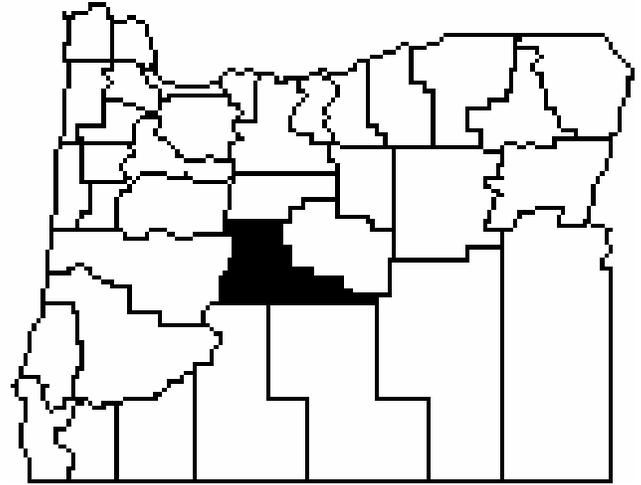
Foodhandler Cards Issued	488
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	16
Foodborne Illness Complaints	5
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	80
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	0
Field FTE	.85
EH Clerical FTE	.25
EH Supervisor FTE	.35

- Average January temperature = 45F
- Average July temperature = 65F



# DESCHUTES COUNTY

Facility Type	Number	Inspections Completed
Restaurants	619	92%
Mobile Units	121	95%
Commissaries	29	71%
Warehouses	14	78%
Vending	2	100%
Pools/Spas	253	98%
Traveler's Accommodations	64	97%
Bed and Breakfasts	6	67%
Recreational Parks	18	100%
Organizational Camps	0	—
<b>Total Facilities</b>	<b>1,126</b>	



## Additional Program Information:

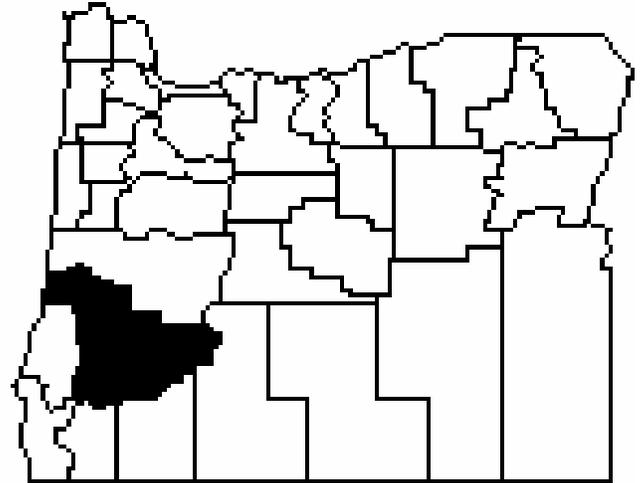
Foodhandler Cards Issued	4,004
Failure to Comply Notices	6
Summary Closure Notices	0
Voluntary Closures	2
Total Food Complaints	184
Foodborne Illness Complaints	150
Foodborne Illness Outbreaks Investigated	2
Foodborne Illness Outbreaks Confirmed	1
Number of Cases	16
Temporary Restaurants	551
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	3.8
EH Clerical FTE	2.05
EH Supervisor FTE	.75

- Average January temperature = 31F
- Average July temperature = 66F

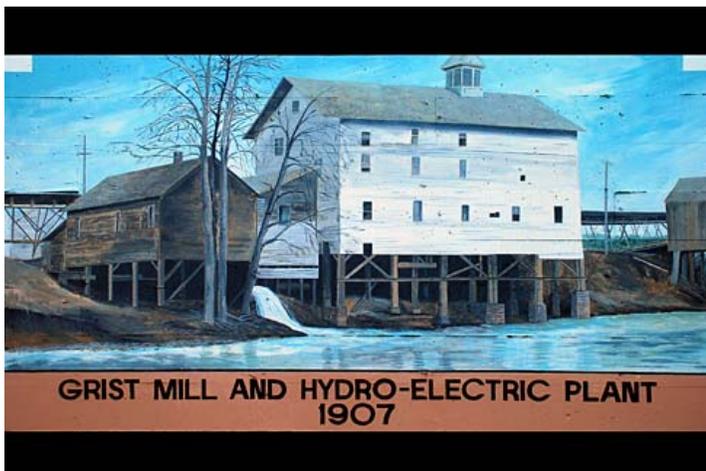


# DOUGLAS COUNTY

Facility Type	Number	Inspections Completed
Restaurants	317	100%
Mobile Units	44	100%
Commissaries	1	50%
Warehouses	6	78%
Vending	1	100%
Pools/Spas	51	87%
Traveler's Accommodations	52	100%
Bed and Breakfasts	1	100%
Recreational Parks	62	100%
Organizational Camps	5	100%
<b>Total Facilities</b>	<b>540</b>	



- Average January temperature = 41F
- Average July temperature = 68F

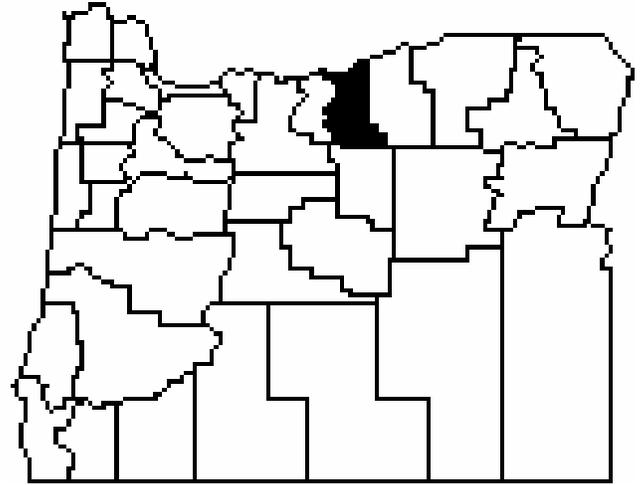


### Additional Program Information:

Foodhandler Cards Issued	1,885
Failure to Comply Notices	5
Summary Closure Notices	0
Voluntary Closures	5
Total Food Complaints	7
Foodborne Illness Complaints	6
Foodborne Illness Outbreaks Investigated	3
Foodborne Illness Outbreaks Confirmed	3
Number of Cases	372
Temporary Restaurants	442
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	3.5
EH Clerical FTE	.6
EH Supervisor FTE	.5

# GILLIAM COUNTY

Facility Type	Number	Inspections Completed
Restaurants	9	100%
Mobile Units	1	100%
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	2	100%
Traveler's Accommodations	3	100%
Bed and Breakfasts	—	—
Recreational Parks	2	100%
Organizational Camps	—	—
<b>Total Facilities</b>	<b>17</b>	



## Additional Program Information:

Foodhandler Cards Issued	0
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	1
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	7
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.3
EH Clerical FTE	.07
EH Supervisor FTE	.12

- Gilliam County is inspected by North Central Public Health District staff.
- Average January temperature = 32F
- Average July temperature = 71F

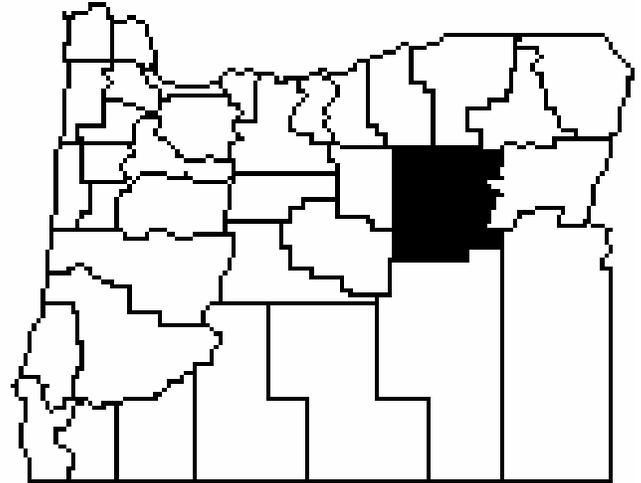


# GRANT COUNTY

Facility Type	Number	Inspections Completed
Restaurants	29	100%
Mobile Units	2	100%
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	6	100%
Traveler's Accommodations	16	100%
Bed and Breakfasts	3	100%
Recreational Parks	8	100%
Organizational Camps	1	100%

**Total Facilities**                      **62**

- Grant County is inspected under contract with a Registered Environmental Health Specialist and a Registered Trainee.
- Average January temperature = 31F
- Average July temperature = 68F



## Additional Program Information:

Foodhandler Cards Issued	16
Failure to Comply Notices	1
Summary Closure Notices	1
Voluntary Closures	1
Total Food Complaints	0
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	11
State-Standardized Inspectors	0*
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.2
EH Clerical FTE	0
EH Supervisor FTE	.12

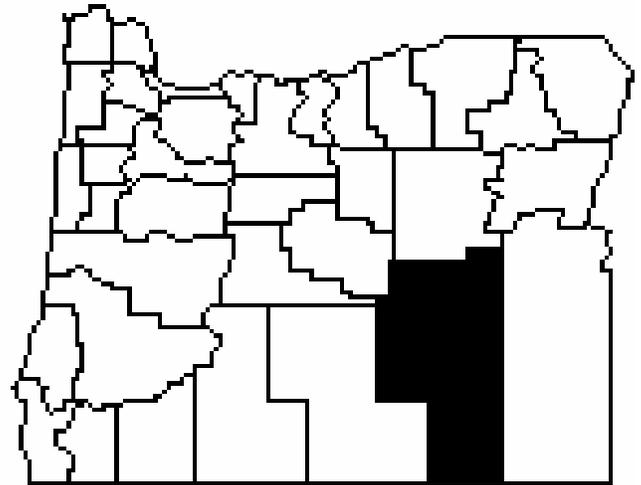
\* Training plan submitted

# HARNEY COUNTY

Facility Type	Number	Inspections Completed
Restaurants	33	97%
Mobile Units	10	100%
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	10	100%
Traveler's Accommodations	17	63%
Bed and Breakfasts	2	100%
Recreational Parks	11	95%
Organizational Camps	1	100%

**Total Facilities 84**

- Harney County is inspected under contract with a Registered Environmental Health Specialist and a Registered Trainee.
- Average January temperature = 39F
- Average July temperature = 66F



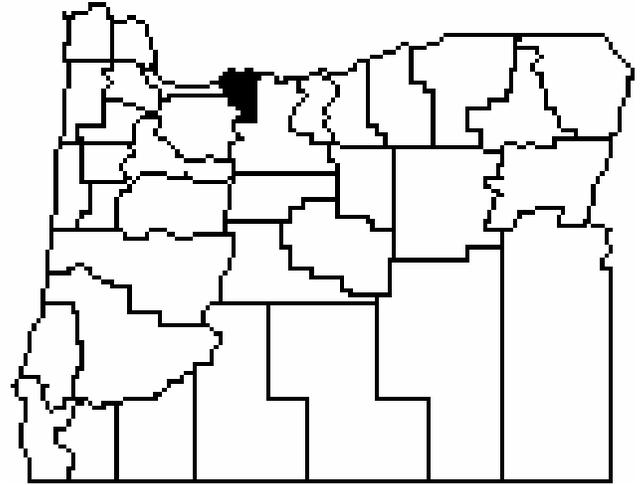
## Additional Program Information:

Foodhandler Cards Issued	29
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	3
Foodborne Illness Complaints	1
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	14
State-Standardized Inspectors	0*
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.2
EH Clerical FTE	0
EH Supervisor FTE	.12

\* Training plan submitted

# HOOD RIVER COUNTY

Facility Type	Number	Inspections Completed
Restaurants	94	100%
Mobile Units	12	100%
Commissaries	1	0%
Warehouses	2	100%
Vending	1	100%
Pools/Spas	18	100%
Traveler's Accommodations	29	100%
Bed and Breakfasts	12	92%
Recreational Parks	3	83%
Organizational Camps	1	100%
<b>Total Facilities</b>	<b>173</b>	



## Additional Program Information:

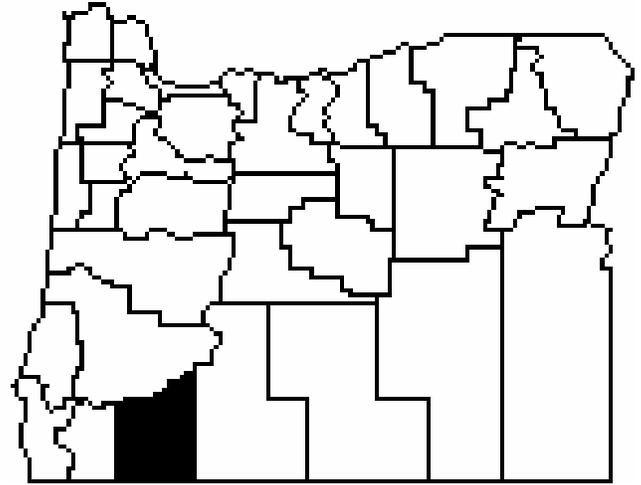
Foodhandler Cards Issued	558
Failure to Comply Notices	1
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	23
Foodborne Illness Complaints	13
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	191
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.05
EH Clerical FTE	.7
EH Supervisor FTE	.25

- Average January temperature = 34F
- Average July temperature = 72F



# JACKSON COUNTY

Facility Type	Number	Inspections Completed
Restaurants	626	100%
Mobile Units	97	100%
Commissaries	15	96%
Warehouses	12	100%
Vending	1	100%
Pools/Spas	212	100%
Traveler's Accommodations	138	100%
Bed and Breakfasts	29	100%
Recreational Parks	33	100%
Organizational Camps	8	100%
<b>Total Facilities</b>	<b>1,171</b>	



## Additional Program Information:

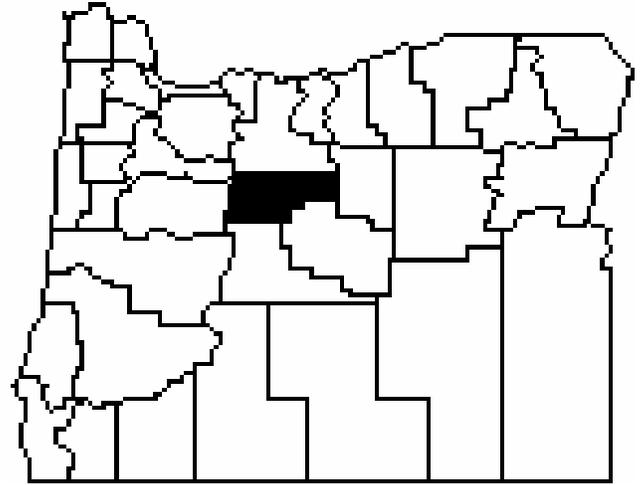
Foodhandler Cards Issued	5,481
Failure to Comply Notices	2
Summary Closure Notices	0
Voluntary Closures	1
<b>Total Food Complaints</b>	<b>148</b>
Foodborne Illness Complaints	64
Foodborne Illness Outbreaks Investigated	5
Foodborne Illness Outbreaks Confirmed	2
Number of Cases	6
<b>Temporary Restaurants</b>	<b>371</b>
State-Standardized Inspectors	3
Staff with Current NSPF Pool Operator Certification	1
Field FTE	3.9
EH Clerical FTE	.8
EH Supervisor FTE	.5

- Average January temperature = 38F
- Average July temperature = 73F



# JEFFERSON COUNTY

Facility Type	Number	Inspections Completed
Restaurants	54	100%
Mobile Units	6	100%
Commissaries	2	100%
Warehouses	—	—
Vending	1	100%
Pools/Spas	16	100%
Traveler's Accommodations	19	100%
Bed and Breakfasts	1	100%
Recreational Parks	15	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>117</b>	



## Additional Program Information:

Foodhandler Cards Issued	234
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	1
Total Food Complaints	3
Foodborne Illness Complaints	1
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	57
State-Standardized Inspectors	0
Staff with Current NSPF Pool Operator Certification	0
Field FTE	0
EH Clerical FTE	0
EH Supervisor FTE	.6

- Average January temperature = 37F
- Average July temperature = 70F

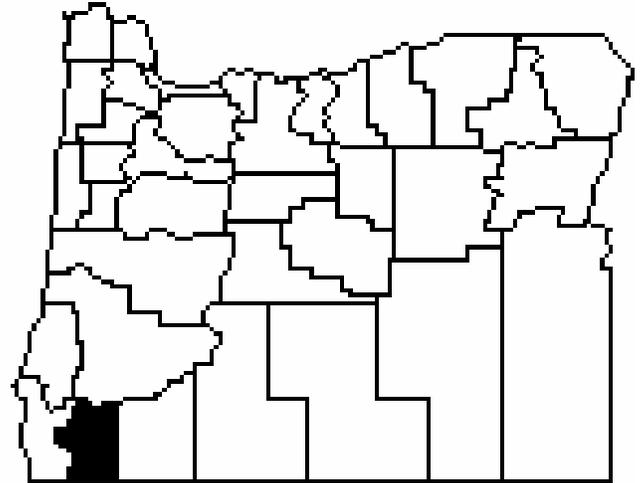


# JOSEPHINE COUNTY

Facility Type	Number	Inspections Completed
Restaurants	222	100%
Mobile Units	14	100%
Commissaries	3	100%
Warehouses	2	100%
Vending	1	*
Pools/Spas	37	100%
Traveler's Accommodations	32	100%
Bed and Breakfasts	8	100%
Recreational Parks	22	73%
Organizational Camps	1	100%

**Total Facilities 342**

\* Data not submitted



## Additional Program Information:

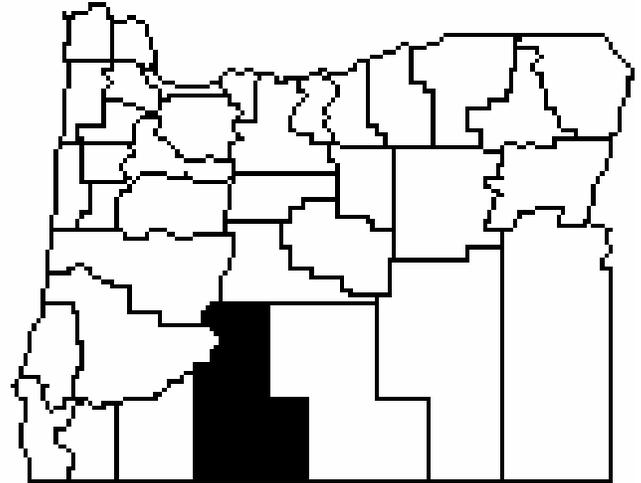
Foodhandler Cards Issued	1,622
Failure to Comply Notices	6
Summary Closure Notices	0
Voluntary Closures	6
Total Food Complaints	96
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	43
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	305
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	2.29
EH Clerical FTE	.7
EH Supervisor FTE	.51

- Average January temperature = 40F
- Average July temperature = 72F



# KLAMATH COUNTY

Facility Type	Number	Inspections Completed
Restaurants	184	100%
Mobile Units	23	100%
Commissaries	1	100%
Warehouses	6	100%
Vending	1	100%
Pools/Spas	38	78%
Traveler's Accommodations	53	100%
Bed and Breakfasts	—	—
Recreational Parks	50	100%
Organizational Camps	6	100%
<b>Total Facilities</b>	<b>362</b>	



- Average January temperature = 30F
- Average July temperature = 68F



### Additional Program Information:

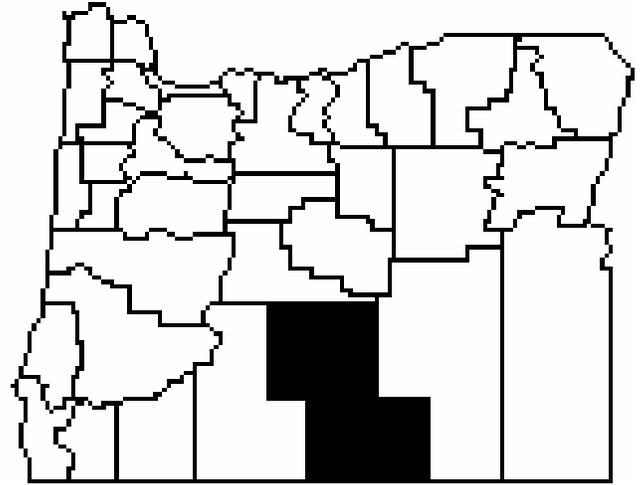
Foodhandler Cards Issued	1,199
Failure to Comply Notices	3
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	29
Foodborne Illness Complaints	15
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	311
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.47
EH Clerical FTE	.37
EH Supervisor FTE	.4

# LAKE COUNTY

Facility Type	Number	Inspections Completed
Restaurants	34	100%
Mobile Units	9	67%
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	6	100%
Traveler's Accommodations	14	100%
Bed and Breakfasts	2	100%
Recreational Parks	17	100%
Organizational Camps	1	100%

**Total Facilities 83**

- Lake County is inspected under contract with two Registered Environmental Health Specialists.
- Average January temperature = 28F
- Average July temperature = 67F

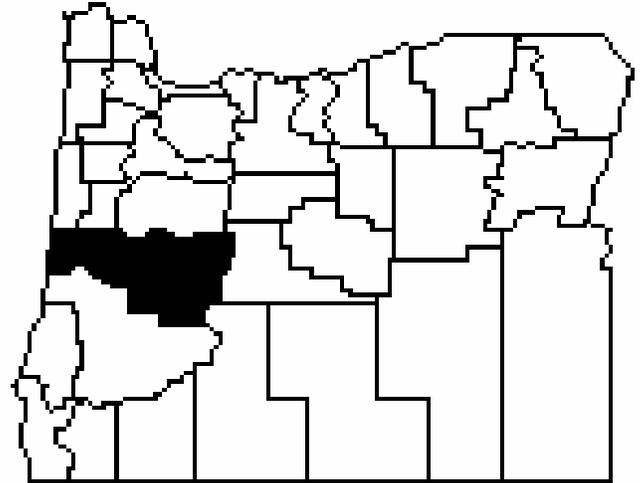


## Additional Program Information:

Foodhandler Cards Issued	19
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	6
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	25
State-Standardized Inspectors	0
Staff with Current NSPF Pool Operator Certification	0
Field FTE	.10
EH Clerical FTE	0
EH Supervisor FTE	0

# LANE COUNTY

Facility Type	Number	Inspections Completed
Restaurants	937	100%
Mobile Units	152	100%
Commissaries	19	100%
Warehouses	18	100%
Vending	4	100%
Pools/Spas	266	100%
Traveler's Accommodations	116	100%
Bed and Breakfasts	13	100%
Recreational Parks	73	98%
Organizational Camps	12	100%
<b>Total Facilities</b>	<b>1, 610</b>	



## Additional Program Information:

Foodhandler Cards Issued	69,789
Failure to Comply Notices	4
Summary Closure Notices	1
Voluntary Closures	3
Total Food Complaints	138
Foodborne Illness Complaints	178
Foodborne Illness Outbreaks Investigated	4
Foodborne Illness Outbreaks Confirmed	3
Number of Cases	14
Temporary Restaurants	1, 075
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	3
Field FTE	5.5
EH Clerical FTE	2.8
EH Supervisor FTE	.8

- Average January temperature = 40F
- Average July temperature = 70F



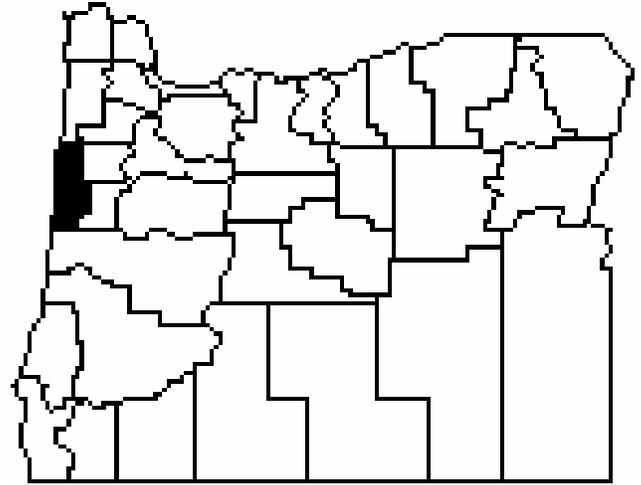
# LINCOLN COUNTY

Facility Type	Number	Inspections Completed
Restaurants	287	80%
Mobile Units	8	73%
Commissaries	—	—
Warehouses	2	100%
Vending	—	—
Pools/Spas	129	78%
Traveler's Accommodations	123	100%
Bed and Breakfasts	8	*
Recreational Parks	46	75%
Organizational Camps	3	0%

**Total Facilities 606**

\* Data not submitted

- Average January temperature = 44F
- Average July temperature = 58F



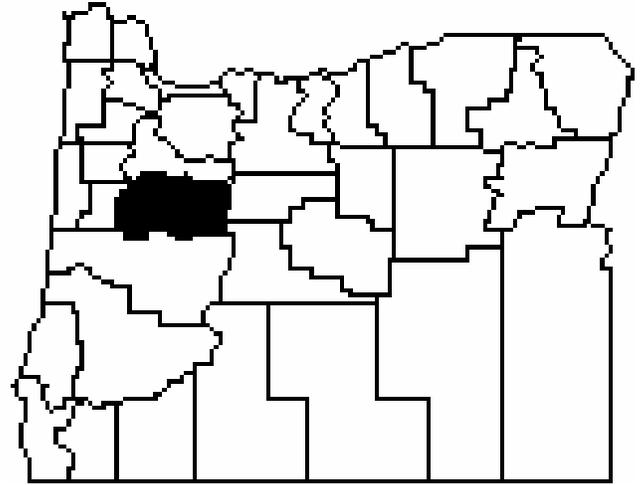
## Additional Program Information:

Foodhandler Cards Issued	1,154
Failure to Comply Notices	1
Summary Closure Notices	*
Voluntary Closures	*
Total Food Complaints	*
Foodborne Illness Complaints	27
Foodborne Illness Outbreaks Investigated	1
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	193
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.6
EH Clerical FTE	.25
EH Supervisor FTE	.25



# LINN COUNTY

Facility Type	Number	Inspections Completed
Restaurants	239	97%
Mobile Units	20	56%
Commissaries	1	50%
Warehouses	5	56%
Vending	3	100%
Pools/Spas	43	100%
Traveler's Accommodations	19	100%
Bed and Breakfasts	1	100%
Recreational Parks	12	67%
Organizational Camps	7	57%
<b>Total Facilities</b>	<b>350</b>	



## Additional Program Information:

Foodhandler Cards Issued	1,900
Failure to Comply Notices	1
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	72
Foodborne Illness Complaints	31
Foodborne Illness Outbreaks Investigated	*
Foodborne Illness Outbreaks Confirmed	1
Number of Cases	12
Temporary Restaurants	263
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	2
Field FTE	*
EH Clerical FTE	*
EH Supervisor FTE	*

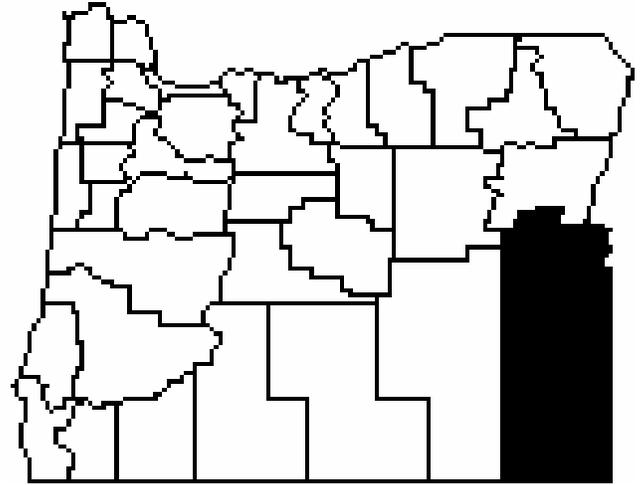
\*Data not submitted

- Average January temperature = 39F
- Average July temperature = 66F



# MALHEUR COUNTY

Facility Type	Number	Inspections Completed
Restaurants	80	100%
Mobile Units	5	100%
Commissaries	1	100%
Warehouses	1	100%
Vending	—	—
Pools/Spas	20	100%
Traveler's Accommodations	21	100%
Bed and Breakfasts	1	100%
Recreational Parks	12	100%
Organizational Camps	1	100%
<b>Total Facilities</b>	<b>142</b>	



## Additional Program Information:

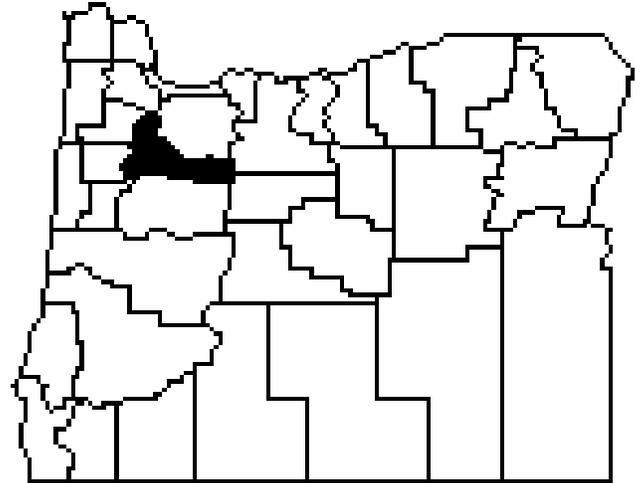
Foodhandler Cards Issued	529
Failure to Comply Notices	3
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	0
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	105
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.49
EH Clerical FTE	.25
EH Supervisor FTE	.65

- Average January temperature = 29F
- Average July temperature = 76F



# MARION COUNTY

Facility Type	Number	Inspections Completed
Restaurants	813	100%
Mobile Units	112	100%
Commissaries	15	100%
Warehouses	16	88%
Vending	5	100%
Pools/Spas	191	100%
Traveler's Accommodations	36	100%
Bed and Breakfasts	—	—
Recreational Parks	26	100%
Organizational Camps	12	100%
<b>Total Facilities</b>	<b>1,226</b>	



## Additional Program Information:

Foodhandler Cards Issued	6,241
Failure to Comply Notices	9
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	261
Foodborne Illness Complaints	124
Foodborne Illness Outbreaks Investigated	3
Foodborne Illness Outbreaks Confirmed	2
Number of Cases	1
Temporary Restaurants	914
State-Standardized Inspectors	4
Staff with Current NSPF Pool Operator Certification	2
Field FTE	6.4
EH Clerical FTE	.25
EH Supervisor FTE	.45

- Average January temperature = 39F
- Average July temperature = 66F

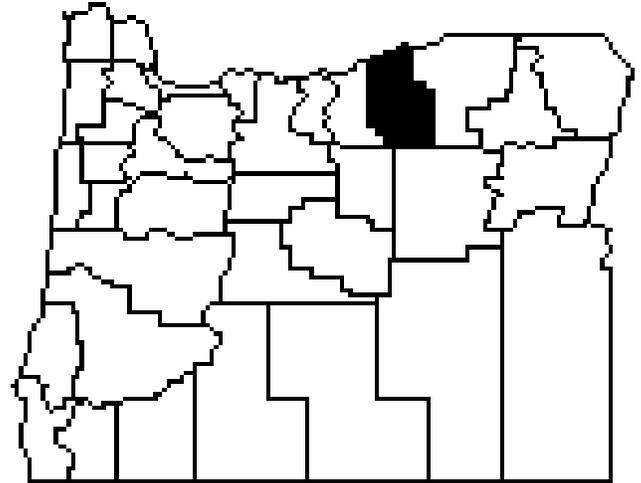


# MORROW COUNTY

Facility Type	Number	Inspections Completed
Restaurants	22	100%
Mobile Units	6	100%
Commissaries	1	100%
Warehouses	1	100%
Vending	2	100%
Pools/Spas	9	100%
Traveler's Accommodations	7	50%
Bed and Breakfasts	—	—
Recreational Parks	5	100%
Organizational Camps	1	0%

**Total Facilities 54**

- Morrow County is inspected under contract with Umatilla County Environmental Health staff.
- Average January temperature = 33F
- Average July temperature = 69F

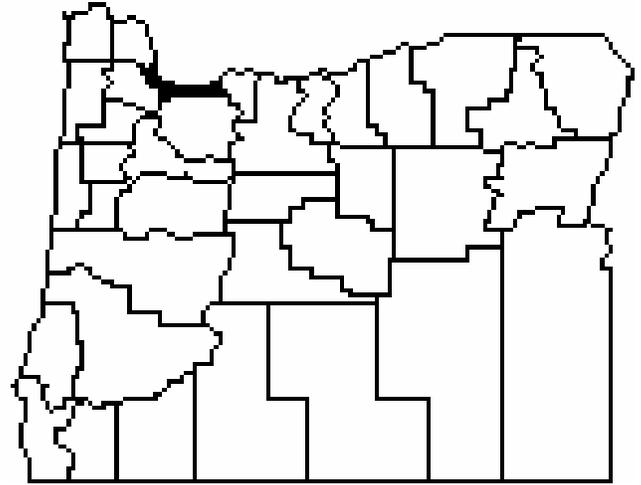


## Additional Program Information:

Foodhandler Cards Issued	202
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	0
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	21
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.15
EH Clerical FTE	.11
EH Supervisor FTE	.50

# MULTNOMAH COUNTY

Facility Type	Number	Inspections Completed
Restaurants	3,008	96%
Mobile Units	603	92%
Commissaries	64	80%
Warehouses	59	92%
Vending	12	100%
Pools/Spas	560	100%
Traveler's Accommodations	162	100%
Bed and Breakfasts	8	100%
Recreational Parks	11	100%
Organizational Camps	8	100%
<b>Total Facilities</b>	<b>4,495</b>	



## Additional Program Information:

Foodhandler Cards Issued	14,673
Failure to Comply Notices	24
Summary Closure Notices	*
Voluntary Closures	*
Total Food Complaints	301
Foodborne Illness Complaints	205
Foodborne Illness Outbreaks Investigated	17
Foodborne Illness Outbreaks Confirmed	5
Number of Cases	63
Temporary Restaurants	621
State-Standardized Inspectors	3
Staff with Current NSPF Pool Operator Certification	5
Field FTE	17.9
EH Clerical FTE	4.3
EH Supervisor FTE	2.7

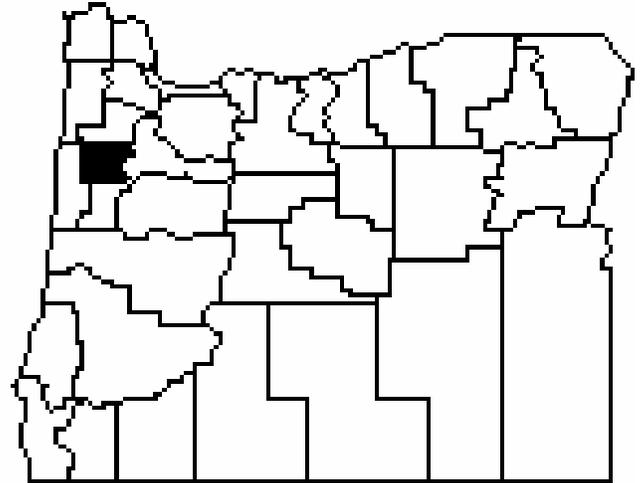
- Average January temperature = 39F
- Average July temperature = 68F



\*Data not submitted

# POLK COUNTY

Facility Type	Number	Inspections Completed
Restaurants	129	100%
Mobile Units	10	95%
Commissaries	1	100%
Warehouses	—	—
Vending	1	100%
Pools/Spas	27	100%
Traveler's Accommodations	3	100%
Bed and Breakfasts	3	100%
Recreational Parks	9	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>186</b>	



## Additional Program Information:

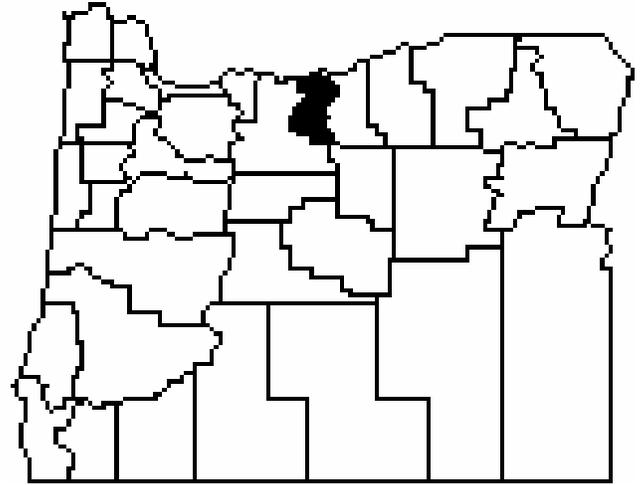
Foodhandler Cards Issued	1,312
Failure to Comply Notices	2
Summary Closure Notices	0
Voluntary Closures	3
Total Food Complaints	8
Foodborne Illness Complaints	5
Foodborne Illness Outbreaks Investigated	2
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	175
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	2
Field FTE	.75
EH Clerical FTE	.25
EH Supervisor FTE	.5

- Average January temperature = 39F
- Average July temperature = 66F



# SHERMAN COUNTY

Facility Type	Number	Inspections Completed
Restaurants	10	100%
Mobile Units	—	—
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	1	100%
Traveler's Accommodations	8	100%
Bed and Breakfasts	—	—
Recreational Parks	6	100%
Organizational Camps	—	—
<b>Total Facilities</b>	<b>25</b>	



### Additional Program Information:

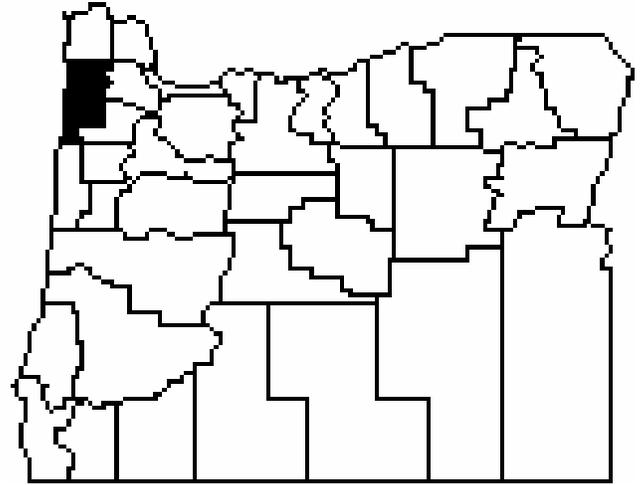
Foodhandler Cards Issued	0
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	1
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	5
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.4
EH Clerical FTE	.07
EH Supervisor FTE	.12

- Sherman County is inspected by North Central Public Health District staff.
- Average January temperature = 31F
- Average July temperature = 68F



# TILLAMOOK COUNTY

Facility Type	Number	Inspections Completed
Restaurants	116	100%
Mobile Units	18	100%
Commissaries	2	100%
Warehouses	8	100%
Vending	—	—
Pools/Spas	29	100%
Traveler's Accommodations	56	100%
Bed and Breakfasts	2	100%
Recreational Parks	34	98%
Organizational Camps	7	100%
<b>Total Facilities</b>	<b>272</b>	



### Additional Program Information:

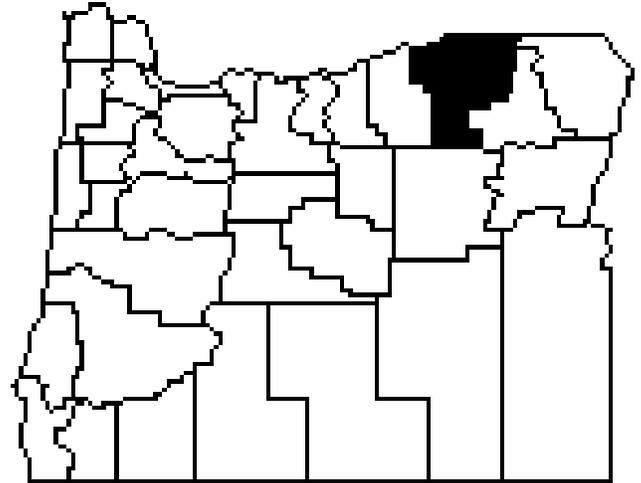
Foodhandler Cards Issued	591
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	6
Foodborne Illness Complaints	8
Foodborne Illness Outbreaks Investigated	1
Foodborne Illness Outbreaks Confirmed	1
Number of Cases	28
Temporary Restaurants	240
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.8
EH Clerical FTE	.2
EH Supervisor FTE	.5

- Average January temperature = 42F
- Average July temperature = 68F



# UMATILLA COUNTY

Facility Type	Number	Inspections Completed
Restaurants	159	100%
Mobile Units	40	100%
Commissaries	2	100%
Warehouses	3	80%
Vending	5	100%
Pools/Spas	58	99%
Traveler's Accommodations	31	100%
Bed and Breakfasts	2	100%
Recreational Parks	28	100%
Organizational Camps	5	100%
<b>Total Facilities</b>	<b>333</b>	



## Additional Program Information:

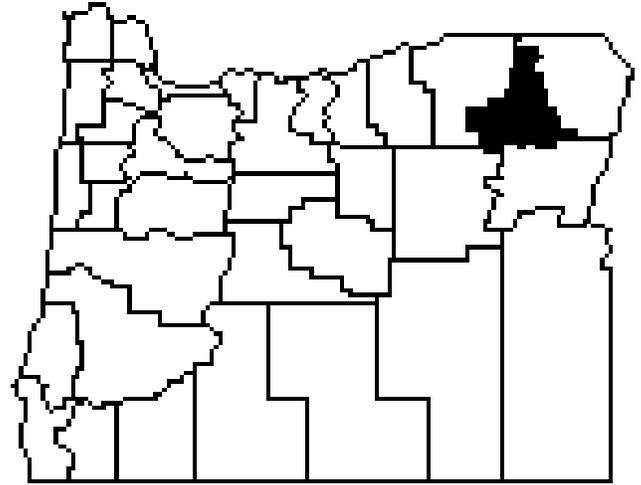
Foodhandler Cards Issued	1,356
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	15
Foodborne Illness Complaints	4
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	231
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.1
EH Clerical FTE	.4
EH Supervisor FTE	.2

- Average January temperature = 32F
- Average July temperature = 74F



# UNION COUNTY

Facility Type	Number	Inspections Completed
Restaurants	83	95%
Mobile Units	5	77%
Commissaries	—	—
Warehouses	—	—
Vending	—	—
Pools/Spas	23	100%
Traveler's Accommodations	15	71%
Bed and Breakfasts	1	100%
Recreational Parks	4	100%
Organizational Camps	5	100%
<b>Total Facilities</b>	<b>136</b>	



## Additional Program Information:

Foodhandler Cards Issued	51
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	1
Foodborne Illness Complaints	1
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	76
State-Standardized Inspectors	0*
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.57
EH Clerical FTE	0
EH Supervisor FTE	0

- Average January temperature = 31F
- Average July temperature = 71F



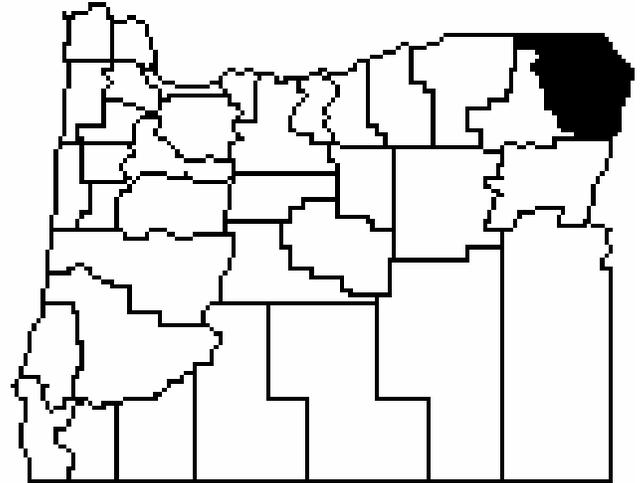
\*Training plan submitted

# WALLOWA COUNTY

Facility Type	Number	Inspections Completed
Restaurants	*	*
Mobile Units	*	*
Commissaries	*	*
Warehouses	*	*
Vending	*	*
Pools/Spas	*	*
Traveler's Accommodations	*	*
Bed and Breakfasts	*	*
Recreational Parks	*	*
Organizational Camps	*	*
<b>Total Facilities</b>	*	

\* Data not submitted

- Wallowa County is inspected under contract with a Registered Environmental Health Specialist.
- Average January temperature = 24F
- Average July temperature = 63F



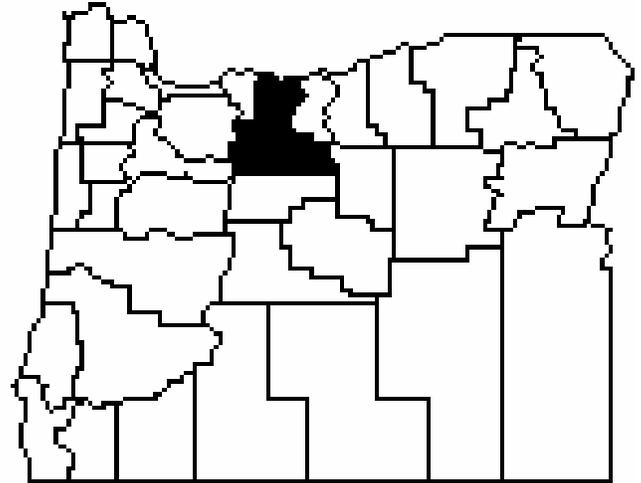
## Additional Program Information:

Foodhandler Cards Issued	*
Failure to Comply Notices	*
Summary Closure Notices	*
Voluntary Closures	*
Total Food Complaints	*
Foodborne Illness Complaints	*
Foodborne Illness Outbreaks Investigated	*
Foodborne Illness Outbreaks Confirmed	*
Number of Cases	*
Temporary Restaurants	*
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	*
EH Clerical FTE	*
EH Supervisor FTE	*

\* Data not submitted

# WASCO COUNTY

Facility Type	Number	Inspections Completed
Restaurants	88	100%
Mobile Units	6	100%
Commissaries	—	—
Warehouses	3	100%
Vending	1	100%
Pools/Spas	21	79%
Traveler's Accommodations	15	71%
Bed and Breakfasts	1	50%
Recreational Parks	4	100%
Organizational Camps	3	75%



**Total Facilities 142**

- Wasco County is inspected by North Central Public Health District staff.
- Average January temperature = 33F
- Average July temperature = 73F

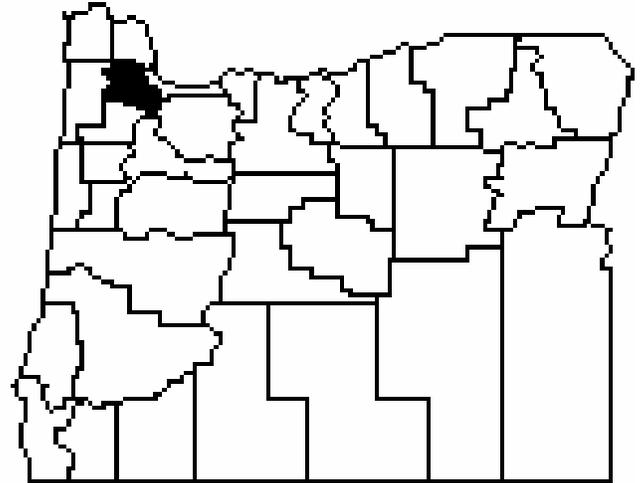
## Additional Program Information:

Foodhandler Cards Issued	570
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	0
Foodborne Illness Complaints	1
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	68
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.8
EH Clerical FTE	.4
EH Supervisor FTE	.3



# WASHINGTON COUNTY

Facility Type	Number	Inspections Completed
Restaurants	1,182	100%
Mobile Units	72	100%
Commissaries	30	100%
Warehouses	4	100%
Vending	8	100%
Pools/Spas	637	100%
Traveler's Accommodations	49	100%
Bed and Breakfasts	1	—
Recreational Parks	7	100%
Organizational Camps	5	100%
<b>Total Facilities</b>	<b>1,995</b>	



## Additional Program Information:

Foodhandler Cards Issued	10,038
Failure to Comply Notices	32
Summary Closure Notices	14
Voluntary Closures	0
Total Food Complaints	232
Foodborne Illness Complaints	83
Foodborne Illness Outbreaks Investigated	34
Foodborne Illness Outbreaks Confirmed	2
Number of Cases	33
Temporary Restaurants	687
State-Standardized Inspectors	2
Staff with Current NSPF Pool Operator Certification	7
Field FTE	7.68
EH Clerical FTE	1.85
EH Supervisor FTE	1.23

- Average January temperature = 40F
- Average July temperature = 67F

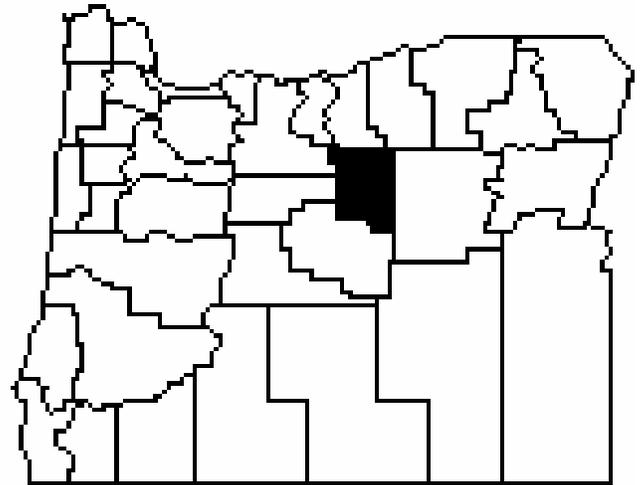


# WHEELER COUNTY

Facility Type	Number	Inspections Completed
Restaurants	9	100%
Mobile Units	1	100%
Commissaries	1	100%
Warehouses	—	—
Vending	—	—
Pools/Spas	—	—
Traveler's Accommodations	6	33%
Bed and Breakfasts	2	100%
Recreational Parks	3	100%
Organizational Camps	1	100%

**Total Facilities 23**

- Wheeler County is inspected under contract with Grant County Environmental Health staff.
- Average January temperature = 35F
- Average July temperature = 66F



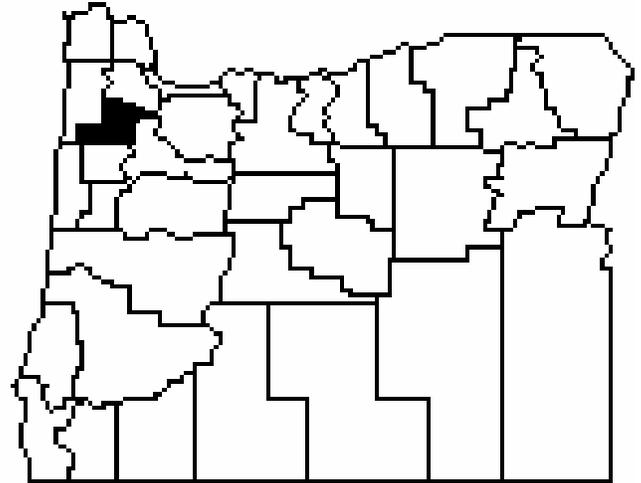
## Additional Program Information:

Foodhandler Cards Issued	2
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	0
Foodborne Illness Complaints	0
Foodborne Illness Outbreaks Investigated	0
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	5
State-Standardized Inspectors	0*
Staff with Current NSPF Pool Operator Certification	1
Field FTE	.1
EH Clerical FTE	0
EH Supervisor FTE	.04

\* Training plan submitted

# YAMHILL COUNTY

Facility Type	Number	Inspections Completed
Restaurants	220	100%
Mobile Units	19	100%
Commissaries	5	100%
Warehouses	3	100%
Vending	2	100%
Pools/Spas	35	100%
Traveler's Accommodations	16	100%
Bed and Breakfasts	15	100%
Recreational Parks	6	100%
Organizational Camps	3	100%
<b>Total Facilities</b>	<b>324</b>	



### Additional Program Information:

Foodhandler Cards Issued	1,767
Failure to Comply Notices	0
Summary Closure Notices	0
Voluntary Closures	0
Total Food Complaints	16
Foodborne Illness Complaints	3
Foodborne Illness Outbreaks Investigated	1
Foodborne Illness Outbreaks Confirmed	0
Number of Cases	0
Temporary Restaurants	258
State-Standardized Inspectors	1
Staff with Current NSPF Pool Operator Certification	1
Field FTE	1.3
EH Clerical FTE	.51
EH Supervisor FTE	.26

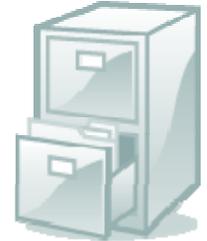
- Average January temperature = 39F
- Average July temperature = 65F



# ANNEX A

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## Foodborne Illness Prevention Program Triennial Review Results 2010



This year, we reviewed 12 counties (Clatsop, Coos, Curry, Deschutes, Hood River, Josephine, Lane, Malheur, Tillamook, Washington, Wheeler and Yamhill) and accompanied 15 inspectors during their routine food service inspections. If county staff are state-standardized, they are not required to complete the field part of the review, since the standardization process is so rigorous.

### Program Review Summary:

Category	In Compliance
Licensing and Fees	98%
Inspection Standards	92%
Staffing and Training	100%
Food Handler Training	75%
Record Keeping and Reporting	100%
Epidemiology and Accident Investigation and Reporting	100%
Enforcement Procedures	92%
Minimum Standards, Program Review and Penalties	97%

#### Areas that still need improvement statewide are:

##### Licensing and Fees:

- License categories may not be added
- Fees for additional inspections must be charged properly

##### Inspection Standards:

- Inspection rates for **all** licensed facilities should be 100%
- Temporary restaurants must receive an inspection or a consultation (benevolent only)
- Problem and correction statements for violations noted on restaurant inspection reports must be clear and distinct
- OAR references for violations must be included on all hand-written inspection reports
- If a critical violation has been corrected, it must be clearly stated on the inspection report or a recheck inspection must be conducted

##### Food Handler Training:

- Must meet minimum criteria and document training methods

##### Enforcement Procedures:

- ORS 183 must be adopted for administrative hearings

##### Minimum Standards:

- All field staff must comply with minimum requirements of the Field Review protocol

**Field Review Summary:**

**Percent In Compliance**

<b>Category</b>	<b>2003</b>	<b>2004</b>	<b>2005</b>	<b>2006</b>	<b>2007</b>	<b>2008</b>	<b>2009</b>	<b>2010</b>
Introduced self to the operator prior to starting the inspection and provided business card	100%	100%	100%	83%	100%	96%	100%	100%
Washed their hands at the beginning and as needed during the inspection	100%	100%	100%	100%	100%	100%	100%	100%
Checked each hand sink for accessibility, hot & cold water, soap and paper towels	100%	100%	100%	100%	100%	100%	100%	100%
Took temperatures on the cook line, hot holding units, and cold holding units	94%	97%	94%	67%	100%	91%	100%	100%
Asked open-ended questions and listened to the operator	98%	100%	100%	83%	100%	100%	100%	100%
Observed food handlers for handling of raw product, personal hygiene and hand washing	98%	95%	95%	83%	100%	100%	100%	100%
Asked operators about the availability, use, calibration, and cleaning of probe thermometers	96%	93%	93%	83%	95%	96%	86%	100%
Checked for refrigerator thermometers	100%	100%	100%	83%	100%	100%	100%	100%
Checked wipe cloths for sanitizer residual	100%	100%	100%	100%	100%	100%	100%	100%
Asked operators about their use of sanitizer test strips	94%	96%	96%	83%	95%	100%	100%	100%
Asked about cleaning procedures of in-place equipment	84%	100%	94%	83%	100%	100%	100%	100%
Asked how and where food is prepared	100%	100%	100%	100%	100%	96%	100%	100%
Asked cooks how they know when an item is cooked to proper temperature	100%	100%	100%	83%	95%	96%	100%	100%
Asked cooks how they cool food items prepared in advance and in large quantities	100%	100%	100%	100%	95%	96%	86%	100%
Asked cooks about their procedures on how foods are reheated	100%	100%	100%	100%	95%	96%	86%	100%
Asked operators about their hand washing and ill employee policies	100%	96%	96%	67%	90%	100%	71%	93%
Asked about catering activities	94%	96%	100%	67%	95%	87%	100%	93%
Asked about menu changes	100%	96%	100%	100%	95%	100%	86%	93%
Verified that critical violations were corrected or an approved alternative was in place before leaving the facility	100%	96%	100%	100%	100%	96%	100%	100%
Asked questions regarding food handler cards	100%	96%	94%	67%	100%	96%	86%	100%

**Specific areas for field staff improvement statewide are:**

- Asking about cuts and burns and double handwash policy
- Asking about catering activities and temperatures in transport, hot and cold holding off site and use of thermometers
- Asking about service of exotic foods/meats and parasite destruction for fish served raw



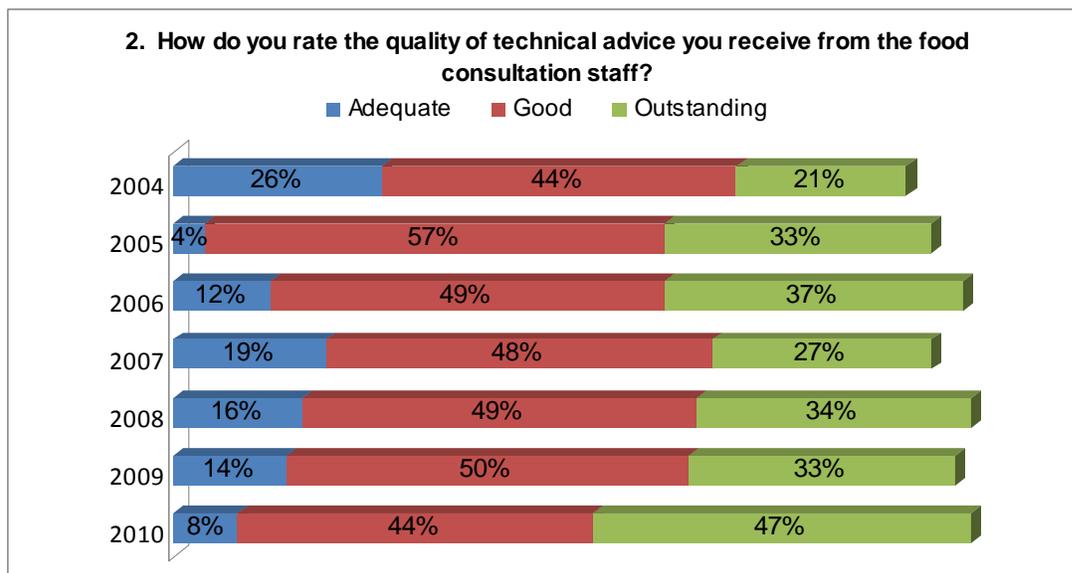
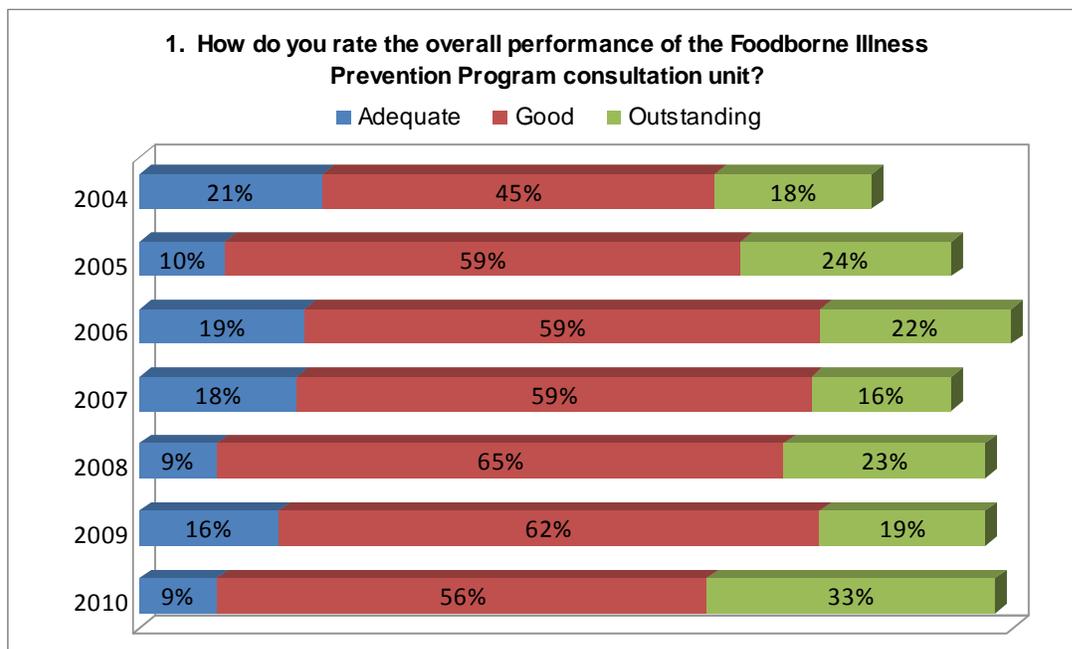
# ANNEX B

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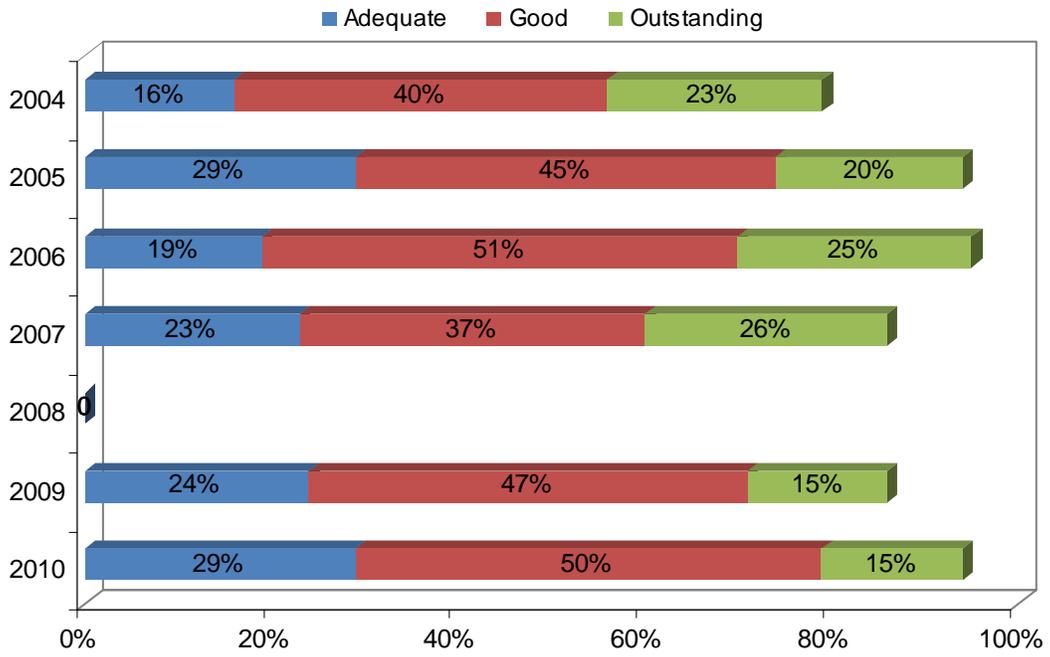


## Foodborne Illness Prevention Program Customer Satisfaction Survey 2010

In July 2010, a web-based satisfaction survey was sent out to County Health Administrators, Environmental Health Supervisors, and Environmental Health Specialists. This survey asked for feedback regarding the services provided by the Foodborne Illness Prevention and Swimming Pool and Tourist Accommodation Programs.



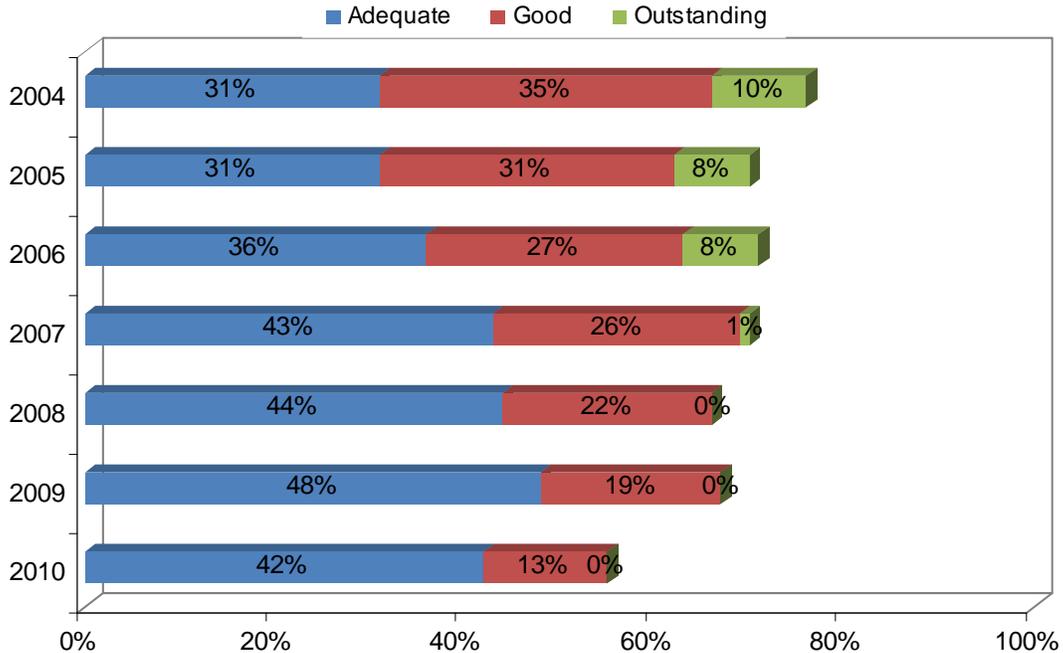
### 3. How do you rate the response time of the food consultation staff?



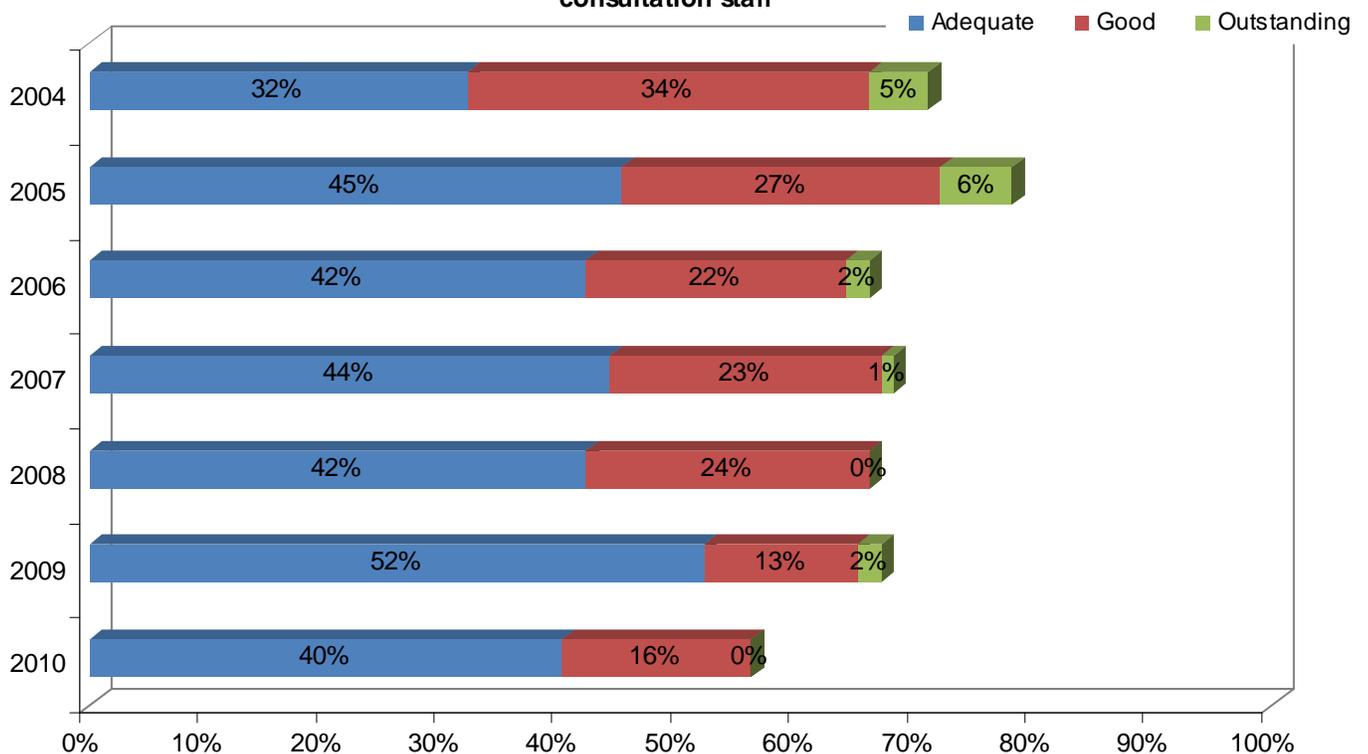
# Public Pool and Tourist Accommodation Program Customer Satisfaction Survey 2010



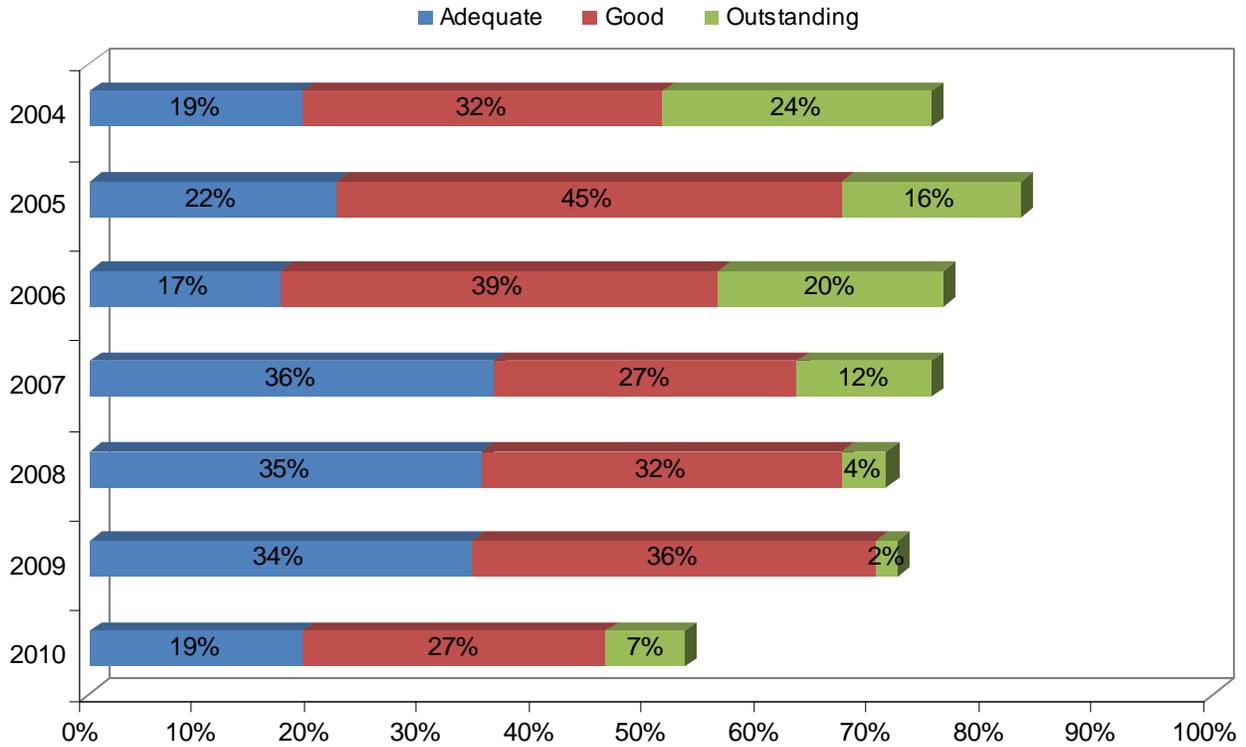
## 9. Please rate the overall performance of the swimming pool program consultation staff



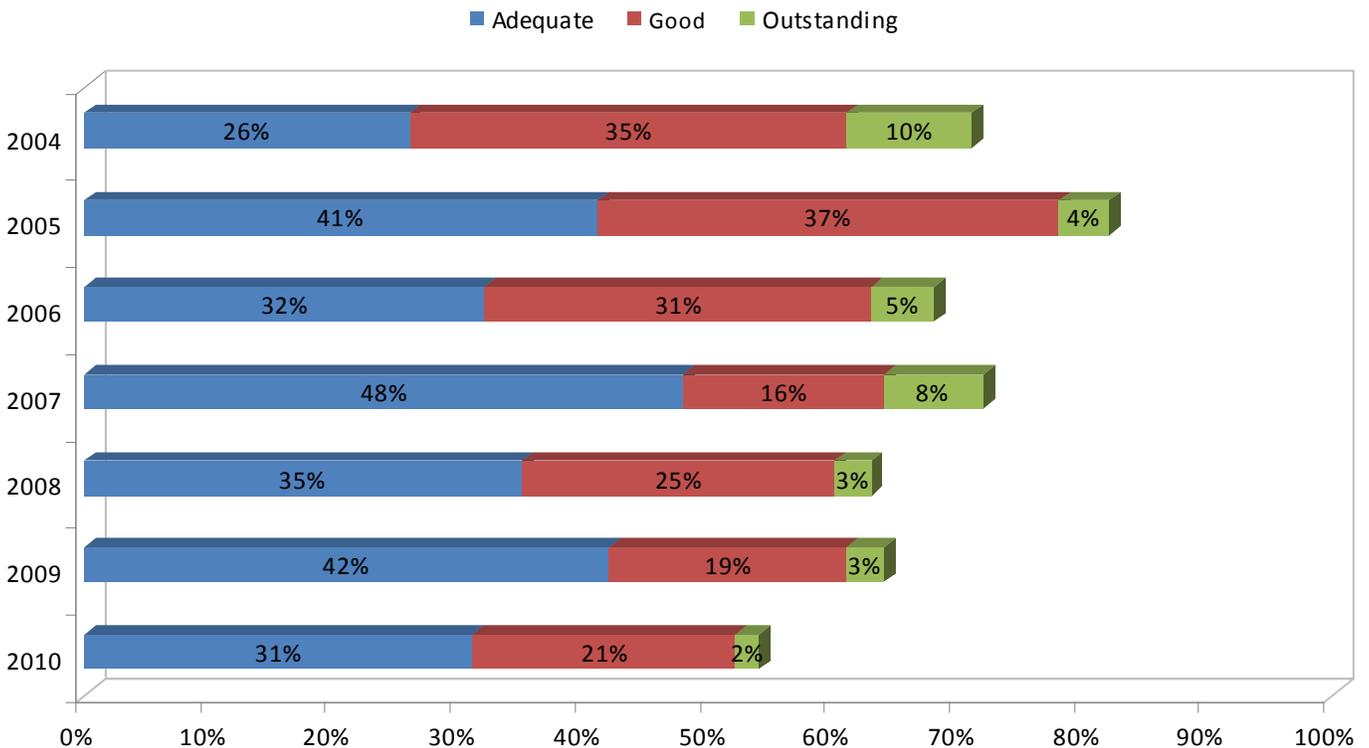
## 10. Please rate the overall performance of the tourist accommodation program consultation staff



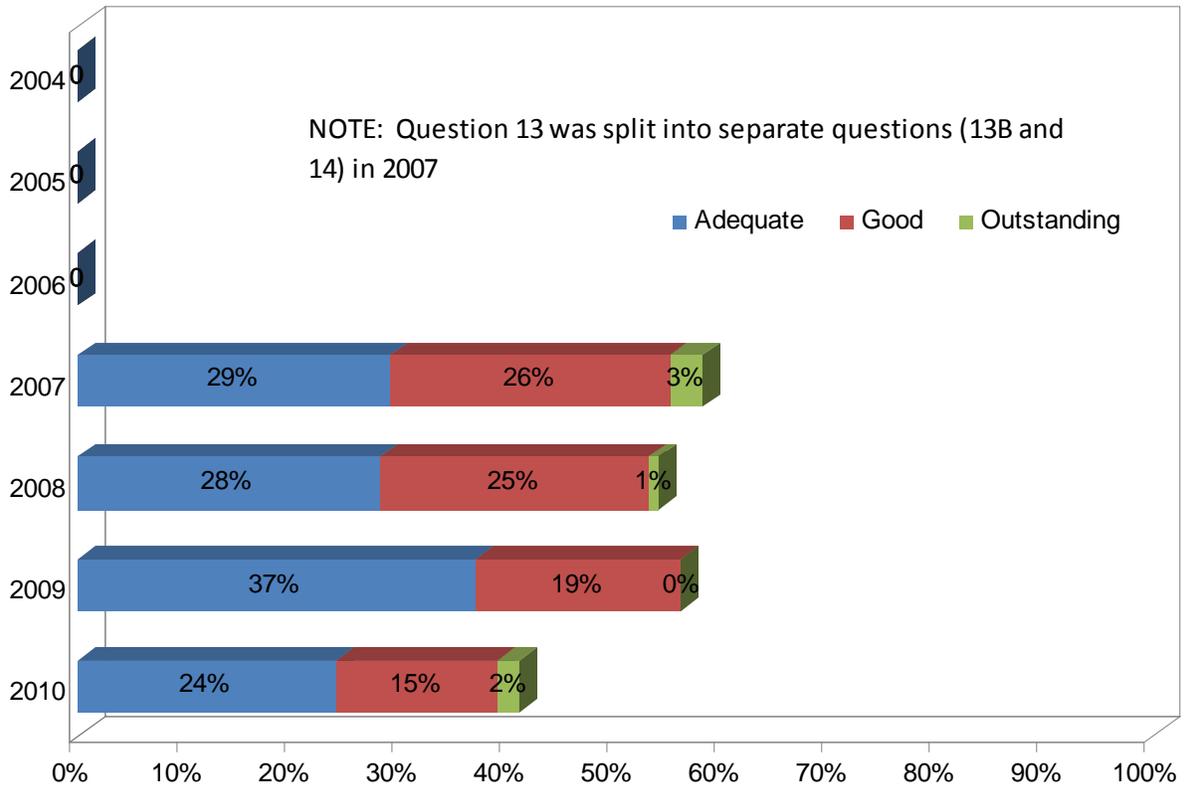
**11. How do you rate the quality of technical advice you receive from the swimming pool consultation staff**



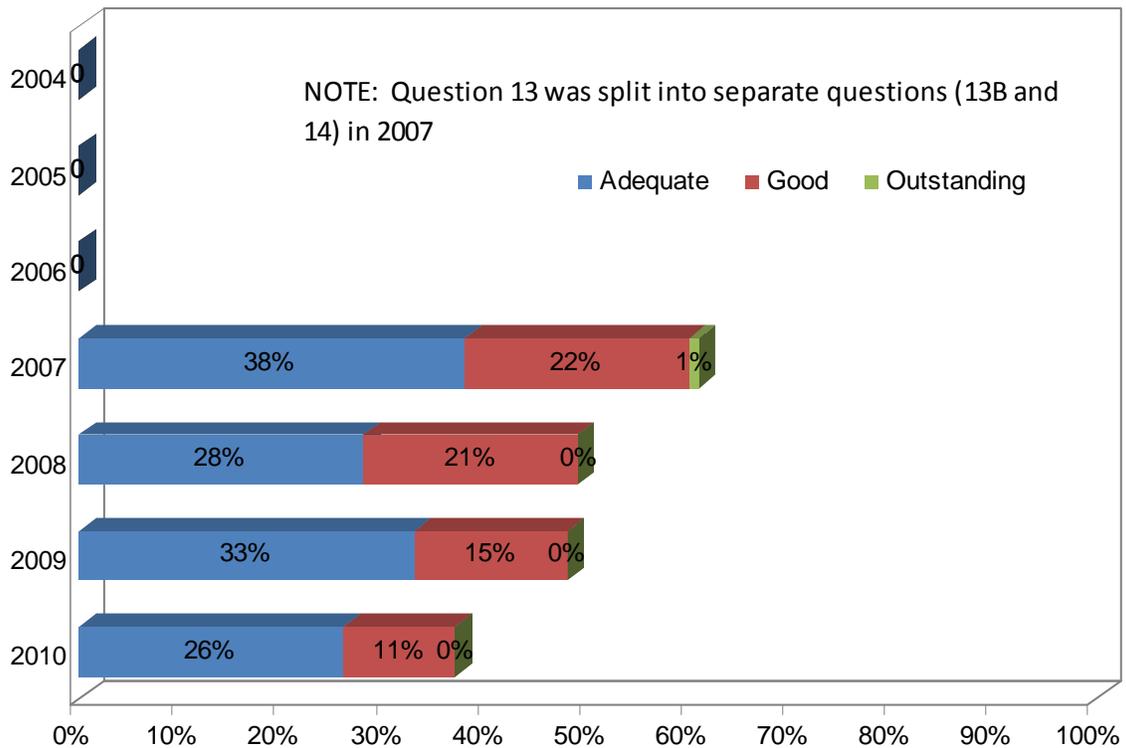
**12. How do you rate the quality of technical advice you receive from the tourist accommodation consultation staff?**



**13.B Please rate the response time from the public pool program staff to your requests**



**14. Please rate the response time from the tourist facility program staff to your requests**



*Pictures provided by: <http://bluebook.state.or.us/default.htm>, Gary Halvorson, Oregon State Archives*