2012 Quality Improvement Grantees
Learning Congress

November 1, 2012

Food Handler's Education and Permit Planning (FHEPP)

Kittitas County Public Health

Kittitas County

- Total population:41,500
- 44% residing in unincorporated areas
- 15.3 FTEs
- \$1.2 million annual budget
- Quality improvement experience

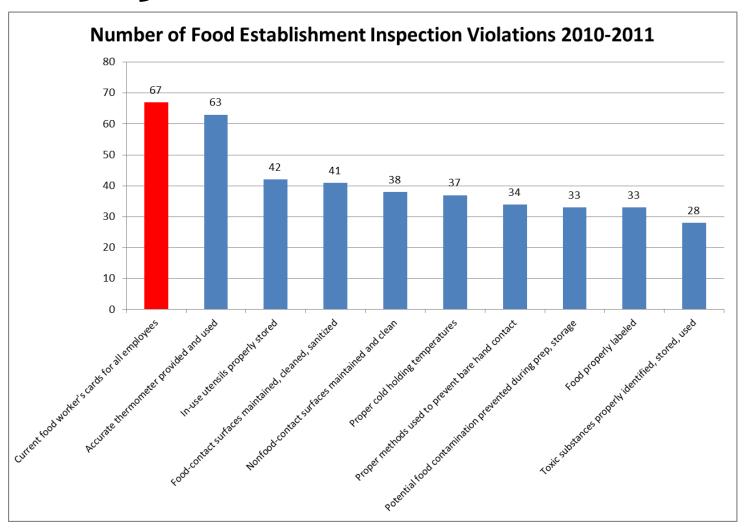


Project Team

- Robin Read, Health Promotion Supervisor (facilitator)
- James Rivard, Environmental Health Supervisor (co-lead)
- Candi Blackford, Administrative Assistant II (co-lead)
- Erin Moore, Public Health Clerk III
- Kasey Knutson, Health Educator



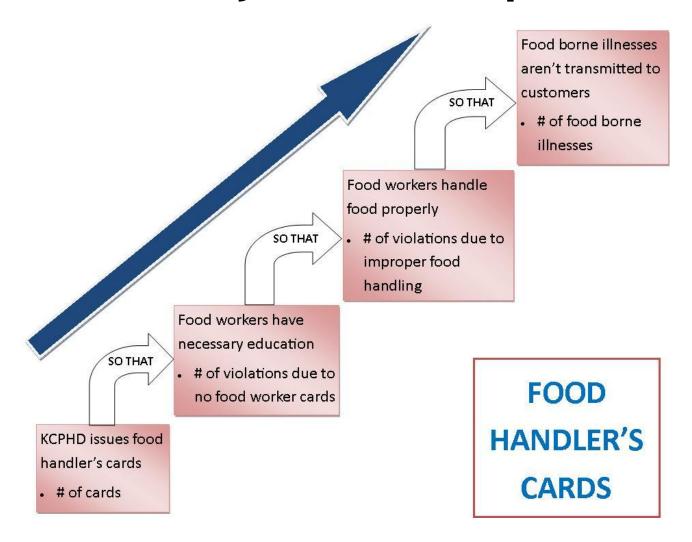
Project Identification



Project Activities

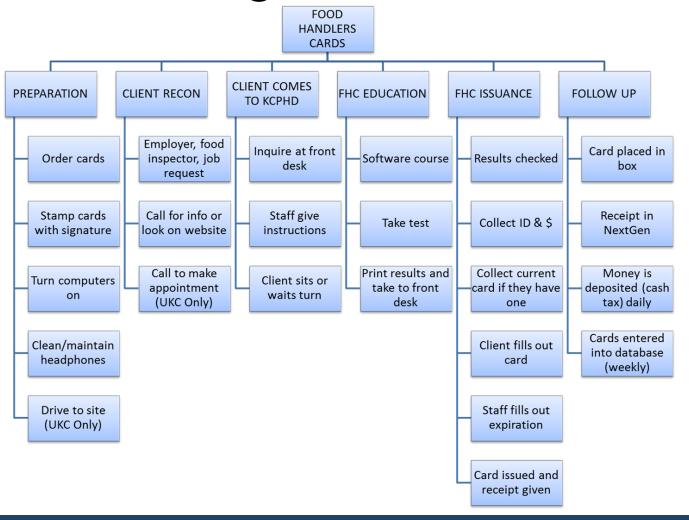
- Assess
- Define
- Measure
- Analyze
- Design
- Verify/Evaluate

Assess: Why is this important?



Assess: What are we currently doing?

- Top-down flow chart
- 16 steps for staff
- 12 for customer



Define: Project Definition Document

QI/QP Project Definition Document

	Definition Document
Project Name:	Sponsor(s):
FOOD HANDLER'S EDUCATION AND PERMIT	Food Safety Program and Quality Improvement Grant
PLANNING (FHEPP) 1-3 word Identifier	Who is governing and resourcing this project?
Problem/Opportunity:	
	permits cannot be updated with upcoming food handling code
	of date information. We need to plan for a different method of
	od handler's permits or expired permits was the most common food
inspection violation in the past 12 months. We need to address	
	cause or solution) and why it is important (impact on Dept./Division strategic goals)
Measure(s):	Target(s):
# of food handler's permits issued (monthly, method—	Increase (# per month? Percentage?)
access database)	
# of food handler's permit violations (quarterly?CAMAS	S) Decrease (average? Percentage?)
# of food handler's permits delayed due to transition (fro	
desk track through transition)	
# of food handler's permits issued with out of date	Zero
	Zelo
education (front desk track through transition)	2 / 2
Wait time for customer (average—customer survey)	Decrease (average, percentage?)
Customer satisfaction—convenience (customer survey)	Increase (percentage? Average?)
The quantitative indicator(s) which would demonstrate performance had improved. More than 2-3 measures may indicate lack of focus	How much improvement is expected/hoped for?
Mission:	
	ion to a new method of food handler's education and permitting while
	rvices, and addressing current barriers to obtaining food handler
permits.	,
1 sentence declaration as to what the project team is to do (without assumption	on of cause or solution)
Process(es) to be addressed:	Customer(s):
Food Handlers education and permit process from Preparation	n Food Handlers
to Follow Up (see top down flow chart)	
Describe the boundaries (the "start" and "stop") of the process(es) to be	Who is/are the PRIMARY recipient(s) of the "output" or service?
improved/built	
Team Leader:	
James-Candi will Co-lead Who is primarily responsible for the conduct and success of this project? (Ideal	No. will actually with the accuracy
Team Facilitator:	ty, will coincide with the process ownery
Robin	
NODIN Who will be assisting the leader with QI methods and tools and group process;	facilitation?
Team Members:	Jacim Cation:
Kasev. Erin. Melissa	
Who will be active participants on the project team? Ensure representation of	process steps and other key stakeholders.
Constraints:	,
New code will be implemented in January 2013 so there is a tir	me constraint. The QI grant timeline is also a constraint. We may or
	ods and this may limit our options for tailoring the food handlers
	d staff time for working on project. Lack of funds for purchasing new
equipment, supplies, etc. Need to be able to address barriers	
funding/revenue for department.	
Are there time, space, financial, system, policy, organizational or other constra	zints that the team leader and members should be aware?
Target Start Date: April 27, 2012	
Target End Date: August 30, 2012	
Process Owner(s):	
EH, FD, HP	
Who will be primarily responsible for maintaining process performance after o	completion of the project?

The Kittitas County Public Health Department will fully transition to a new method of food handler's education and permitting while striving to maintain customer service, and addressing current barriers to obtaining food handler permits.

Measure: Baseline Data

- Issue an average of 175 food handler's permits per month (2100 per year)
- 8-9 food worker card violations per month (average 36 inspections per month)
- Make \$3.39 per card in income

Measure: Surveys

Determining customer needs/root causes:

- Food Worker Customer Survey (50)
 - Average of 19 minutes to travel to health department
 - Average of 45-50 from entering health department to getting card
 - Transportation and hours of operation identified as barriers
 - 71% said online at any computer would have made it easier
- Establishment Owner Survey (25)
 - Transportation and hours of operation most cited by employees as reasons for not having a current food workers card.
 - Many open-ended suggestions to go online.

ANALYZE: Survey

Determine best practices:

- EH Director Survey (25)
 - 80% use online method for food handler's education and permits (all of those use the Tacoma Pierce system)
 - 2 of the 5 who aren't using the online system will be soon
 - 38% of the online users said the number of food handler's card issued increased and 38% said they stayed the same (the rest didn't know)
 - 19% saw an increase in revenue, 31% saw a decrease, and 31% stayed the same

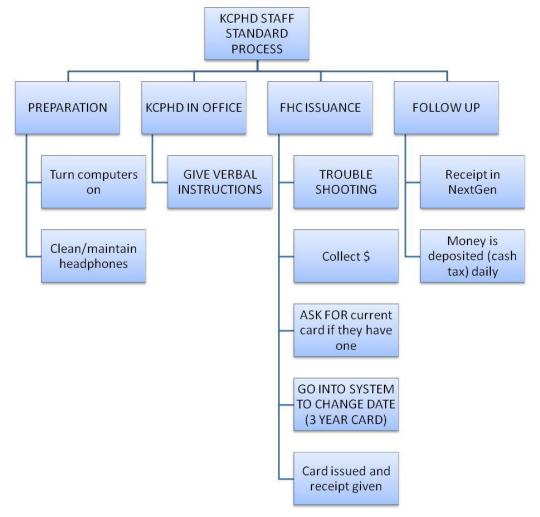
ANALYZE: Survey

Determine best practices:

- EH Director Survey (25)
 - Benefits of online system: convenience/availability, staff time, reduced expenses,
 - Drawbacks: technical issues, loss of revenue, potential for fraud, can't customize

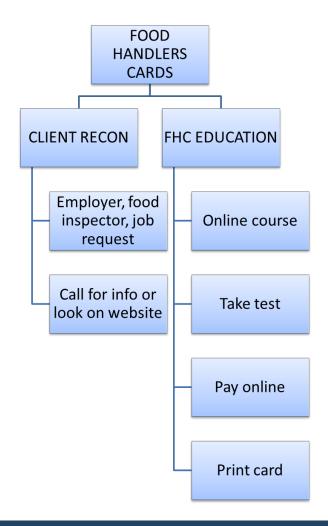
Design: Future state flow chart

 10 steps for staff



Design: Future state flow chart

 6 steps for customer



Design: Review, prevent failure



Date on slide m

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Design: Plan for implementation

- Set target date: 12/1/12
- Promotion plan
- Contract plan
- Technology plan
- Monitoring/evaluation plan

Next Steps

- Contract approval—commissioner presentation
- Implement
- Conduct post surveys for customer satisfaction.
- Measure post project data such as food worker card violations, revenues, etc.

Results



For more information, contact:

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Public Health Performance Management Centers for Excellence