

Environmental Health Overview

2021 Storyboard

Review of COVID-19 Impact

Landlord/Tenant Situations

2022 Program Evaluation – **PASSED!**

- Standard 1 (Regulatory Foundation)
- Standard 2 (Trained Regulatory Staff)

2023 Program Evaluation –

- Standard 3 (Inspection Program Based on a Systems Approach, i.e. inspection policies)
- Standard 8 (Program Support and Resources, i.e. data sharing)

Standard 2 (Trained Regulatory Staff) Workshop

Software Update

Annual FTE				
2017	2018	2019	2020	2021
1.06	1.10	1.08	0.91	1.06



Kandiyohi-Renville Community Health Board

Environmental Health

Our Environmental Health Program works to protect the public from environmental health hazards in the home, workplace and community. Inspections at area establishments and events are performed to assure compliance with public health standards.

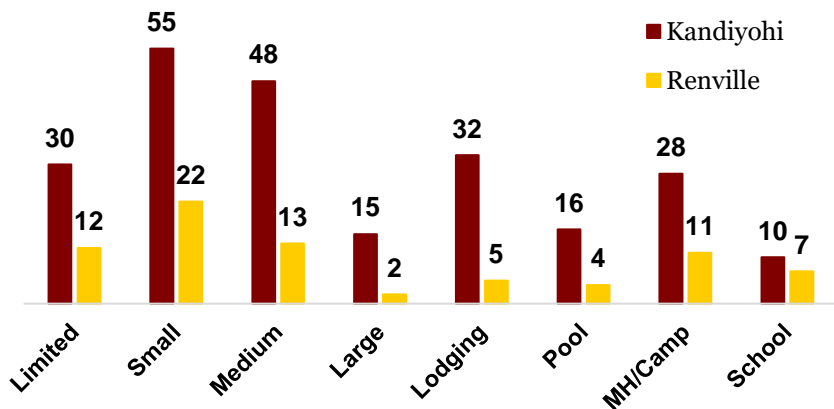
OUR STORY

We license all Food, Pool and Lodging establishments annually across Kandiyohi and Renville counties.

WHAT WE DO

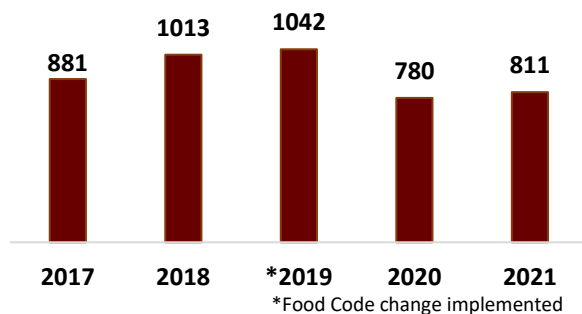
- Two full time Registered Sanitarians carry out program duties.
- Carry out routine inspections as determined by state statute for all licensed establishments.
- Complete post-inspection reports and share them with each establishment managers.
- **Provide information and education** during inspections to assist establishment managers in meeting food code and statute guidelines.
- Respond in a timely manner to food and nuisance complaints from the public.
- Conduct plan reviews for new construction or remodeling of existing establishments.
- Provide information on health risks (indoor air quality, water quality, mold, radon, bed bugs and vector borne diseases) and other environmental health needs in the community.

Establishments by License Category



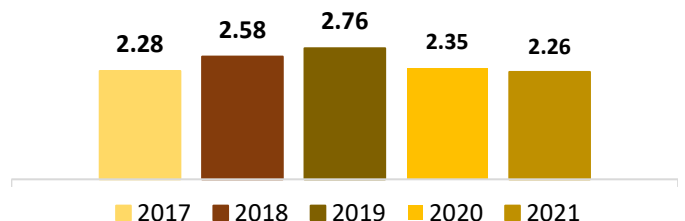
HOW ARE WE DOING

Violations Issued



Licensed **390** Special Events

Average Number of Violations per Inspection



Our new mobile inspection application that integrates with our electronic licensing system was implemented in 2021. This system allows us to track violations using these newly implemented categories:

Priority 1 violations: items directly impact hazards associated with foodborne illness or injury (such as food temps & date marking). **Priority 2 violations:** items support Priority 1 items (such as equipment, utensils, and facilities). **Priority 3 violations:** items focus on sanitation & good retail practice (such as cleaning frequency & maintenance)