## Standard 8 - FTE to Inspection Ratio Calculator (Using Median Inspection Time/Risk Categorization)

	Low Risk Establishment	Frequency of Low Risk Est Inspections Per Year	Moderate Risk Establishment	Frequency of Moderate Risk Est Inspections Per Year	High Risk Establishment	Frequency of High Risk Est Inspections Per Year	Total
Median Hours Spent Per Inspection	0.75		1.34		2.00		
Number of Establishments	863	1.19	1124	1.89	539	2.73	4626
Total Hours Needed to Work on Food							
Inspections Per Year	771		2848		2945		6564
Food Safety Hours Per Year							784
FTE (Full time equivalent contributing to food inspections only)							8.4
Inspections to FTE Ratio							553
Percent of Time Spent only on Food Safety as Compared to other Programs							0.80
Number of Employees Needed							10.5

: Total Number of Inspections

## Notes:

- 1) Median hours spent per inspection calculated based on information of 101 health departments
- 2) Number of establishments based on average for 101 health departments
- 2) Frequency of inspections per year based on average for 101 health departments
- 3) Risk Category 1 = Low Risk; Risk Category 2 = Moderate Risk; Risk categories 3 and 4 = High Risk.

Full-Time Equivalent (FTE) is defined as the number of productive hours (conducting retail food inspections) contributed by one person working full-time for one year.

This file is the database of 101 health department obtained through Survey Monkey.

