Standard 8 - Sample Comparison of Current to Proposed Inspection to FTE Calculation

					of Current Model of the Texas							
	Current Model						Proposed Mo	odel				
FTE DATA CALCULATIONS				Information For	One Employee	Hours/Year	Hours/Day	Hours/Week	Total Hours	а	ctual working da	
					Overall Working Hours Per year		•	•	•	2080		23
OOD SAFETY PROGRAM FTE HOURS PE	RYEAR				Non-productive Hours Per Year ⁶						act	ual working wee
Annual FTE Hours Per Year: Industry Standard 2080				·	Local Holiday Hours Per Year	64			64		46	
	Local Holiday Hour	s Per Year		64		Local Vacation Leave Hours Per Year	96			96		
					Local Sick Leave Hours Per Year	56			56			
			56		Local Family-Personal Leave Hours Per Yea	r 0			0			
	Local Family-Person	nal Leave Hour	s Per Year	0	Productivity Factoring Per Year'							
Annual FTE Hours Per Year: Local Inspector				1864		Travel Time For Inspection ⁸		0.75		1689		
	Productivity Factor	-		256		Break Time		0		1689	4	
	Personal Developm			88		Administrative Work (in-office work)	81			1608	-1	
Productive Annual FTE Hours Per Year (FTE Conversion Factor): Local Inspector			1520		Training Time				1608	-1		
						Others			0	1608		
FOOD SAFETY INSPECTION HOURS PER Y					Personal Development Time Per Year ⁹		1					
Parities Catanana	Food Safety	Number of	Total Food Safety							4530		
Position Category EHS	Inspection Hours 1520	34	Inspection Hours 51680			Continuing Education Hours Others	88			1520 1520	4	
EH Supervisor	760	4	3040		Productive (Food+Nonfood) Hours Per Year	Others	U			1520		
EH Manager	0	1	0		Troubelive (1904 Hollisod) Hours Fer Teal					1320		
FHS	684	8	5472		Non-Food Safety Hours Per Year						1	
Total Food Safety Inspection Hours			60192		,	Neighborhood Nuisance				456		
Other Local Inspector EH Inspection Hours 12					Pools			0				
ctual Food Safety Inspection Hours 60180					Hotels				0			
Total Local FTE			39.6			Others				0		
						Total				456.075		
NUMBER OF FOOD SAFETY INSPECTIONS					Food Safety Hours Per Year ¹⁰					1064		
n accordance with Standard 8 Self-Assessment Guid	ance provided in the											
							Frequency of Low		Frequency of		Frequency of High	
					Texas DSHS	Low Risk Establishment	Risk Est	Moderate Risk	Moderate Risk Est	High Risk	Risk Est	Total
T 4 F 4 Cfb. I bi	# of Food Safety Inspections						Inspections Per	Establishment	Inspections Per	Establishment	Inspections Per Year ²	
Type of Food Safety Inspection Plan Reviews (submissions)	nispections	-			Number of Establishments ¹	171	Year ²	5864	Year ²	2181		400
(0							1994	2.00	1112		1998
Complaint Investigations* - Foodborne Illness	200	4			Follow Up Inspections/Reinspections (17%) ³	29	L	1994		1112		
Complaint Investigations* - Other Food Safety	451 89	_			Foodborne Illness Complaints (0.88%) ⁴ Total Number of Inspections							235
Enforcement Conferences & Hearings	602				Median Hours Spent Per Inspection ⁵	0.7	-	1.34		2.00		235:
Follow-up Inspections Pre-operational Inspections	10				Total Inspection Time	150	***************************************	18387		15311		3519
	10	-					-1	10307		13311		
Risk Assessments Routine Inspections	11200				FTE (Full time equivalent contributing to food Inspections to FTE Ratio	inspections only)						33 7:
Fraining Inspections (on-site)	35	_			inspections to FTE Ratio							,
raming inspections (on site)	12587	†			Notes:							
					1,2,3,4,5: Information obtained from the survey co							
NSPECTION-TO-FTE RATIO					6 (Non-productive Hours Per Year) and 9 (Personal			ons from the Texas DS	HS.			
In accordance with Standard 8 Self-Assessment Guidance provided in the				7 (Productivity Factoring Per Year): Calculated to m 8 (Travel time): Obtained form the survey response		ne Texas DSHS.						
ocal program number of Food Safety Inspections	0	1			10 (Food Safety Hours Per Year): Based on the surv		ent on food inspection	ns as compared to oth	er programs.			
Local program number of FTEs	0.0	. 1			. ,	, .,,	,		. , . 9			