HB 2600 A STAFF MEASURE SUMMARY

Joint Committee On Ways and Means

Prepared By: Kim To, Budget Analyst

Meeting Dates: 6/10

WHAT THE MEASURE DOES:

Requires personnel at specified facilities to receive training to recognize disease outbreaks and infection control at the time of hiring, unless training received at another facility within the previous 18 months or annually as part of continuing education requirements. Authorizes the Department of Human Services (DHS), in consultation with the Oregon Health Authority (OHA), to establish training components by rule. Provides for training in person, in writing, by webinar, or by other electronic means. Requires specified facilities to establish and maintain infection prevention and control protocols for a safe, sanitary, and comfortable environment, that prevents development and transmission of communicable diseases. Requires a facility to designate an individual to be responsible for infection prevention and disease control protocols. Requires DHS, in coordination with OHA, to communicate regularly with facility administrators on best practices and prevention protocols. Authorizes DHS, in consultation with OHA, to notify facilities in a community where an elevated risk of infectious disease outbreak exists. Requires DHS to inspect kitchens and other areas where food is prepared annually, except when DHS has scheduled a survey in the same year. Allows DHS to charge an inspection fee of up to \$200. Prohibits DHS or OHA from denying or delaying a license or refusing renewal of a license for a facility's first failure to pass inspection, or if the agency fails to conduct inspection in a timely manner. Directs fees collected for inspections to be appropriated continuously for ongoing inspections. Permits OHA to establish when disease must be reported in rule. Requires DHS to conduct on-site inspection of kitchen and other areas where food is prepared upon receipt of a license application and fee to operate a facility. Requires Long Term Care Ombudsman to notify DHS or OHA of disease outbreaks reported by residents.

ISSUES DISCUSSED:

EFFECT OF AMENDMENT:

Extends the period of time which an employee of a facility could have received disease-prevention training at a prior facility from 18 months to 24 months prior to the time of hiring. Specifies that DHS must inspect a facilities' kitchens and food preparation areas in the same year that DHS is required to conduct a survey of the facility, as part of the survey. Permits DHS to charge a fee of up to \$200 only when an inspection not conducted as part of a legally required survey. Stipulates that the inspections must be conducted by an individual who has training and expertise in food sanitation.

BACKGROUND:

Long-term care facilities provide care and assistance for individuals who need help with activities of daily living, medication, and personal care. The Department of Human Services, Office of Licensing and Regulatory Oversight licenses long-term care facilities including residential care facilities. The Oregon Health Authority manages the state's public health functions from disease prevention and control, to food safety and inspections.

The measure establishes new protocols, training, and inspection requirements for long-term and residential care facilities to prevent and control disease outbreaks.