Facts About Consumer Safety at the 2016 Oregon State Fair

- The fun, comfort and safety of fairgoers are the top priorities of the 2016 Oregon State Fair.
- There is a comprehensive "Clean Hands Safety Plan" in place that contains ongoing measures to prevent the transmission of pathogens at the Fair.
- This plan addresses hand washing, food vending, and contact with livestock.
- The plan takes into account that young children are the most likely fairgoers to transmit pathogens.
- HAND WASHING
  - A key part of the plan is to make it easy for fairgoers to wash their hands. So in addition to scores of functioning, fully stocked washbasins on the fairgrounds, the Fair offers four 8-sink hand-washing stations (trailers) that are decorated so as to attract the attention of families.
  - The four hand-washing trailers are located near the following: Petting Zoo, Spirit of Oregon Tower, The Oregon Tap House and the south end of the Food Court.
  - The plan also calls for extensive signage on the fairgrounds—in English and Spanish—that reminds fairgoers to wash their hands.
  - Selected Fair employees have the specific task of monitoring hand-washing stations for proper operations and fresh supplies as needed.
- FOOD VENDING
  - Each food vendor has received the Fair's Health & Sanitation Manual.
  - A particular focus of the Health & Sanitation Manual relates to the handling of raw foods, such as hamburger and sausage. The Fair's Temperature Monitor Protocol calls for raw foods to be temperature checked every two hours.
  - Monitoring by Marion County Health and OSF Food Management staff is conducted to insure proper handling and sanitation of food preparation areas.
- ANIMAL CONTACT
  - Livestock barns are the focus of extensive and ever-evolving procedures for preventing the spread of pathogens.

- The Fair uses large sprayers to disinfect all barn interiors and fencing prior to opening day and during changeover of the various livestock species.
- The Fair employs a third-party expert in the field of animal contact consumer protection.
- This expert's credential is anchored by past work on behalf of the International Association of Fairs & Expositions to develop template programs for animal contact consumer protection. Accordingly, he has designed and implemented customized consumer protection plans for fairs throughout the nation, including the Oregon State Fair.
- The Fair's plan includes an extensive pre-fair checklist based on a barn-by-barn schematic developed by the third party expert.
- New for 2016, a pre-fair livestock exhibitor outreach effort was executed to encourage compliance with best practices while at the Fair.
- The third party expert attends the Fair daily, records ongoing site observations, signs off on documentation submitted by workers in animal contact areas, and forwards all documentation to fair leadership in a timely manner.
- Food is not allowed in livestock barns.
- A post-Fair assessment is conducted by the third party expert to take a measure of the effectiveness of the plan, with an eye toward ongoing improvements.