



Food Service Advisory Committee (FSAC) November 26th, 2013

Members Present: Barb Eveland, Chris Heuchert & Susan Melero
Members Excused: Aleli Hernando-Fisher, Ed Wasco & Jon Suttan (Vice-Chair)
Staff Present: Bill Emminger & JonnaVe Stokes (recorder)

- I. **Call to Order** - The meeting was called to order *at 2:15 p.m.*
- II. **Approval of the agenda**
- III. **Approval of the minutes** - The December 2012 minutes were presented for approval.
MOTION was made to approve the December 2012 minutes as written; motion seconded, all in favor, so approved.
- IV. **CITIZEN COMMENTS** - Introductions were made.
- V. **Budgeting & Fees for 2014** - *Bill Emminger, Environmental Health (EH) Division Manager, Benton County Health Services (BCHS)*

Fee History:

- Due to reorganization of the health department, Environmental Health (EH) now pays administrative costs.
 - Before the restructure, EH was working under full cost recovery.
- These additional indirect costs raised EH expenses dramatically.
- In 2009-2011 department allocation costs were \$176,000, in 2012-2013 these fees were increased to \$335,000 (a 32% raise).

The Food Safety Advisory Committee agreed to a 5% increase in fees at the end of 2012, but the Board of Commissioners voted against an increase in fees and held food service industry costs level for 2013.

EH Division Manager Bill Emminger worked on developing new methodologies to help offset an increase in fees.

During 2013, department cost allocation dropped from \$335,000 to \$221,000 still \$45,000 higher than it was before, but lower than the projected costs.

- This still created a full cost recovery need for a 19% fee increase and was not an option.

Development #1

- Reviewed general funds which cover: EH receives \$300,000 a year for outbreak investigations (one outbreak ranges between \$10,000-\$15,000).

Handout: Indirect Cost Calculations Table

Indirect costs = county cost allocation (motor pool, legal counsel, human resources, payroll) plus Health Department cost allocation (budgeting, contracts, administrative support, public health director, health department director, quality assurance) plus direct costs (salary, materials, supplies).

- If EH was to follow this model the fee increase would be 24% passed on to the food service industry.
 - State statute (OAR 333-012) limits administrative costs to a 15% fee increase.
- If EH uses \$65,000 of county general fund money to lower the department cost allocation from \$108,000 to \$43,000, then the food service industry would only have to pay the 15% fee increase.
- Without using the county general funds, EH costs would go from their current rate of \$169.00 an hour to \$181.00 an hour.

How will the food and rabies outbreaks be affected by this?

EH will have to cut back on certain services they offer for free and reduce or eliminate work on various work committees, advisory groups and state groups.

Last year Emminger looked at surrounding counties and how they calculate their fees.

- Lane County uses online food handler training revenue to reduce their licensing fees.
- Linn County has had to eliminate all support staff, so clients are forwarded to voicemail. Field staff follow up on these messages after they return to the office.
- Marion County previously used money from unfilled positions to offset their fees.
- Other counties are using general fund money to offset licensing fees.

In 2012, Benton County had the third highest food service licensing fees in the state, only Curry and Deschutes County are higher.

Handout: Attachment A, Benton County Health Department

All fees were increased in EH during 2013 except in the food service industry.

Page 4

The Department of Environmental Quality is adding an additional fee to the onsite program to cover costs of (rule writing and interpretation and service to local health departments.)

- They have increased their fee from \$60.00 - \$100.00 this year, EH is not raising their fee.

Pages 4-6

Reference licensed facility fee increases.

Page 9

A Partial cost recovery rate will be \$169.00 an hour.

A Full cost recovery rate would be \$181.00 an hour.

Does the Food Service Advisory Committee have a recommendation to take to the Board of Commissioners this year?

Committee members commented they like seeing where their money goes for fees.

Are there any plans for a new revenue stream to help offset these costs?

EH is looking into increasing voluntary contracts (IE: schools, fraternities and sororities, dining halls hiring EH to inspect their food facilities).

- There are also private companies that offer these services.

MOTION was made to recommend an increase in licensed facility fees by 7%; motion seconded, all in favor, so approved.

***EH to meet with the Board of Commissioners and discuss proposed fees, December 3rd, 2012.**

Work sessions are at 9:00 a.m., public hearings begin at 12:00 p.m.

VI. Updates

Senate Bill 631 (governmental entities)

- Removed governmental entities from exemption of inspections required by statute.
- Oregon State University Dining has been voluntarily contracting for years, so they will be applying for a food license this year.
 - Market West will be using a shopping mall fee proposal (dividing seats proportionately between vendors).
 - Conversations are still open for negotiation.
- High School sports concession stands will now also be under regulation.
 - Committee members made a recommendation to develop a training manual to help train volunteers who work food concessions.
 - These are also normally fundraisers for the school and the committee doesn't want to see these put out of business due to high regulatory fees.

Has there been any rule relief for a catering company license to transfer a temporary event?

The tracking logistics of staff time for these would be time consuming and each temporary are marketably different (handwashing, toilet facilities, etc.)

Intern & Committee Project

Handout: Intern Studies on Food Manger Certification Trainings.

Three articles concluded that a Food Manager Certification Training, the presence of a Certified Kitchen Manager and/or having a Certified Food Manager positively impacts inspection scores.

Food Manager Certification Class 2014

- The last Food Manager Certification course had 20 participants with an average passing score of 91%.
- Environmental health will be holding their next Food Manager Certification Class on April 15th, 2014.

Would FSAC want Food Manager Certification mandatory for restaurants in Benton County?

Should inspection scores be posted on the county website?

- The old Food & Drug Administration scoring system did not previously have any correlation between restaurant scores and food outbreaks.
- The new scoring system has improved and is now weighing each violation, allowing more room for improvement.
- Emminger would like to have a recommendation from FSAC before discussing this with the commissioners.

***To be discussed at a future meeting.**

VII. Next Meeting

February 24th, 2014 - in the Mary's Peak Room at the Benton County Sunset Building.

VIII. Meeting Adjourned at 3:55 p.m.