



Food Service Advisory Committee (FSAC) February 24th, 2014

Members Present: Aleli Hernando-Fisher, Jon Suttan (Vice-Chair), Chris Heuchert & Susan Melero

Members Excused: Barb Eveland, Ed Wasco & Jeff Franzoia (Chair)

Staff Present: Bill Emminger, Brian Cooke, Scott Kruger & JonnaVe Stokes (recorder)

- I. **Call to Order** - The meeting was called to order *at 2:25 p.m.*
- II. **Citizen Comments** - Introductions were made.
- III. **Approval of the Agenda**
- IV. **Approval of the Minutes** - The December 2012 and November 2013 minutes were presented for approval.
MOTION was made to approve the December 2012 and November 2013 minutes as written; motion seconded, all in favor, so approved.
- V. **Follow-up on Fee Adoption** - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)*

- Submitted fee increase proposal to the Board of Commissioner which was approved at 5%.
- Environmental health (EH) was able to offset some of the fees with general funds and limit indirect costs to 15%. This model will be used again in the future as needed.
- In 2013 fees were not increased for restaurants but were for the onsite program; this year restaurant fees increased by 5% while the onsite program had no increases.

What happens if a restaurant is delinquent?

- If restaurant operators don't pay their renewal fees they receive a 30 day grace period.
- If they pay after January 1st of each year operators are charged a \$100 reinstatement fee + their license costs.
- If fees are not paid by February 1st operators pay an additional 50% penalty (ie: if a license costs \$500, an operator will pay the license fee + \$250 + the \$100 reinstatement fee).
- If fees are paid beyond this period, for every month they remain delinquent there is an additional 50% penalty added to the license (3 months late = \$ 500 original license fee + \$100 reinstatement fee + \$250 for month 1 + \$250 month 2, etc.) or they are taken to court for operating without a valid license.

Do we have three or four star restaurants here?

- No. EH has steered clear of that, because under the old scoring system violations were not weighted appropriately.
- EH may look into this now that the new scoring system is weighted accordingly for critical violations of food borne illness.

Will there be a certificate offered for restaurants in good standing as far as food safety is concerned?

- EH is willing to look into that.

VI. New Rules on Governmental Entities - Scott Kruger, Registered Environmental Health Specialist (REHS), BCHS

Previously under Oregon law, governmental entities were not regulated for food safety violations by environmental health specialists.

A recent outbreak of norovirus at an Oregon zoo prompted this regulatory legislation.

Oregon State University (OSU) will now be required to be inspected.

- OSU catering is operated from the Arnold Dining Hall.
- McNary dining hall restaurants are now individually licensed.
- The Reser Stadium commissary kitchen is also regulated.
- Sushi Dining and Sodexo are also individually licensed.

These regulations now also include high school sport concession stands, which are open to the public.

REHS are currently working with other municipalities to bring them up to speed.

VII. FDA Voluntary Program Standards: status report - Bill Emminger, EH Division Manager, BCHS

Benton County EH signed up to apply the nine sets of Food and Drug Administration (FDA) program standards which are designed to help regulate counties equally nationwide.

The first step with this program is a self-assessment, then EH will look for gaps and start a process to address these.

1. regulatory foundation
2. trained regulatory staff
3. inspection based program based on Hazard analysis and critical control points (HACCP) principles
4. uniform inspection program
5. foodborne illness and food defense preparedness and response
6. compliance and enforcement
7. industry and community relation
8. program support and resources
9. program assessment

These standards are very detailed, ie Standard 1: How closely does the state of Oregon meet the FDA food code? REHS have compared Oregon statute to federal code to check if standards are currently met or not.

Is the Food Safety Advisory Committee willing to cross reference this data to check if Benton County is meeting those standards?

***The committee agreed to review these standards with EH staff over the next two FSAC meetings.**

Meeting #1: debriefing of the voluntary standards

Meeting #2: gap analysis (what can be done to make the program better?)

VIII. Top 10 Critical Violations for 2013 - Scott Kruger, REHS, BCHS

Handout: Priority Violations and Priority Foundation Violations 2013

Priority violations create a significantly increased risk to the public's health.

1. Hot and cold holding (not held in the appropriate temperature zone).
2. Ready to eat food disposition (expired).
3. Separation, packaging, segregation and cross contamination (ie: finding raw meat commingled with other product or placed above ready to eat product).
4. Cooling (improper techniques used).
5. Food contact surface cleaning frequency (ie: knife used to cut raw chicken and then salad, a hood system with the potential to drip, dirty or moldy interiors of reach-ins or shelves where food may not be covered).
6. When to wash (not washing hands when employees are supposed to).
7. Time as a control (if this method is used the operator must have written procedures).
8. Safe, unadulterated & honestly presented (ie: labeled from an approved source the product has been legally inspected) and unadulterated/honestly presented: (ie: a customer is told a food product is one thing when it is actually something else - lasagna with mold scraped off and served anyway).
9. Improper cooking of raw animal foods (temperature not appropriate post cooking).
10. Reheating for hot holding (food must be heated to 165 degrees within two hours).
11. Compliance with food law source (proof that product was purchased from an approved source).

Priority foundations are elements that can cause a higher risk violation, ie: no soap to wash contaminated hands.

1. Ready to eat food (proper dating).
2. Eating, drinking, using tobacco.
3. Hand drying provision (having paper towels available at handwashing sinks).
4. Equipment food contact surfaces clean (clean shelving in walk-ins).
5. Hand washing sink accessible (keeping it clear and accessible at all times).
6. Time as a control (using procedures).
7. Hand cleanser available.
8. Records, creation, retention (tags on food).
9. Compliance with food law labeling (taking bulk foods and repackaging without the labeling, preventing a trace back to source).
10. Where to wash (having a designated area).

IX. Impact of Food Manager Certification in Benton County: preliminary data

Evaluation Presentation – Bill Emminger, Division Manager Environmental Health, BCHS

Does this course have any value in reducing critical violations or prevent illness?

Causes of foodborne illness:

- Viruses: norovirus
- Bacteria: e-coli, salmonella, etc.
- Other: parasites, fungi and biological toxins

Foodborne outbreak sources: 52% of outbreaks occur in restaurants and many others occur in long-term care facilities

Five most common risk factors:

- Food from unsafe sources
- Inadequate cooking temperature
- Inadequate holding temperature
- Contaminated equipment
- Poor personal hygiene

Food manager certification program offers: a higher level of food safety training; meets the National Conference for Food Protection Standards; and directs authority, control or supervision over food handlers.

Stakeholders:

- Environmental health specialists
- Food establishment owners
- Food establishment patrons

Three nation-wide training programs include: ServSafe, the National Registry of Food Safety Professionals and Learn2serve.

Project Evaluation Objectives:

- Determine whether having a certified food manager (CFM) reduces the number of critical violations found during inspections.
- Determine whether the overall inspection score is higher with the presence of a CFM.

Previous studies on Food Manager Certification efficacy:

- Found that the presence of a CFM was positive in increasing inspection scores.
- The overall number of violations were reduced.
- There were improvements in: holding temperatures, inadequate plumbing, non-functional toilet and handwashing facilities and improper storage of toxic items. These improvements were sustained over a two year follow-up period.

There were 228 food establishments and 431 routine inspections in Benton County, 2011. 2011 was the last year Oregon operated under the old scoring system and the first year REHS asked sites if they had a CFM onsite

Inspection scores under the old scoring system:

- 1 critical violation = 4-5 points (now priority and priority foundation).
- 1 non-critical violation = 1-2 points (some are not scored now at all).

Results:

- Of 109 inspections with CFMs on site, mean inspection scores were lower, but there were fewer critical violations.
- Inspections without a CFM on site had higher scores, but there were more critical violations.

EH found 27 restaurants that had no CFM during the site's first inspection of the year, but at the second inspection found there was a CFM on site.

- Did not find any significances where there were more/less critical and non-critical violations or an increase/decrease of overall inspection scores.
- The sample size may have been too small in this instance.

Limitations and suggestions:

- Relatively small sample size.
- Link certified food manager to an establishment.
- Additional studies are needed to further evaluate the impact of the program.

X. Hepatitis A Table Top Exercise: next steps - Bill Emminger, EH Division Manager & Brian Cooke, Emergency Preparedness Program Coordinator, BCHS

Symptoms include: hospitalization, liver transplants, etc.

At what time are the employees most contagious with Hepatitis A?

- The onset time of can take up to 50 days and could go community wide very quickly.

This exercise helped EH staff prepare for potentially different outbreak scenarios.

- Suggestions were made to include more community stakeholders in future trainings.
- Staff plan to go through the state investigative guidelines and take any questions they have back to the state as needed.

XI. Briefing on Domestic Well Safety Program Grant

- EH received a \$5000 grant to perform outreach on domestic well safety.
- Well testing will be offered for free in Benton County and is designed to educate the community and help with best practice.
- There are around 10,000 domestic wells in Benton County and this funding will be able to test 90 of these.
- The Oregon Department of Environmental Quality has reported elevated nitrates in areas south and east of Corvallis - which are the target areas for this testing.

XII. Date for Upcoming Food Manager Certification Course

Tuesday, April 15th, 2014.

XII. Next Meeting

May 19th, 2014 - at the Benton County Sunset Building in the Sunset Meeting Room.

XIII. Meeting Adjourned at 4:20 p.m.