



Food Service Advisory Committee (FSAC) Meeting Minutes February 13, 2017

Members Present: Jon Suttan (Vice-Chair), Chris Heuchert & Jeff Franzoia (Chair)

Members Excused: Barb Eveland & Aleli Hernando-Fisher

Staff Present: Bill Emminger, Robert Baker, Scott Kruger, Cristian Reyes & JonnaVe Stokes (recorder)

I. Call to Order

The meeting was called to order at 2:13 pm by Chair Franzoia.

II. Introductions and Citizen Comments

III. Approval of the Agenda - The February 2017 agenda was presented for approval.
MOTION was made to approve the February 2017 agenda as written; motion seconded, all in favor, so approved.

IV. Approval of the Minutes - The September 2016 minutes were presented for approval.
MOTION was made to approve the September 2016 minutes as written; motion seconded, all in favor, so approved.

V. Health Space Update - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)*

Health Space is a new reporting tool that will be used by health inspectors; the state is rolling this database out to counties beginning next week. For the last 10-15 years inspectors have entered data into PHOENIX, the reporting database that will be retired.

The new database will list out the priority foundation risk factors on inspection reports, along with each facilities overall score.

Some counties are only using electronic reporting where facilities are emailed their inspection reports. Benton County (BC) will continue to print out paper copies at this time, but staff are looking into software and hardware that have electronic reporting options.

Health Space may also provide a listserv to receive emails, food recalls, newsletters, etc. for facilities that want to sign up for those services.

VI. Calendar for 2017

Handout: Draft FSAC Calendar for 2017

The committee was asked if they would like to help with special projects in 2017. After the county budget is final, environmental health would like to send restaurant license renewal notices in September, October and November.

Proposals:

- The May FSAC meeting would normally be the first review of proposed fee increases without knowing the final budget.
- If FSAC waits to meet until August there would be a final review of fee proposals.
- Committee members requested to meet after the budget is finalized and have the regular meeting moved up one month and hold it on June 5, 2017.

***recorder to send out meeting invitation for the June 5, 2017 FSAC meeting.**

March 7 is the next ServSafe Training for food service employees. The last class had 25 attendees.

April 5-6, Baker and Kruger will be attending 40 hours of training in special processing, ie: meat, fermentation, canning, etc.

July, Baker will be attending the National Environmental Health Association (NEHA) training conference.

- Environmental Health (EH) was recently selected to be a host site by NEHA and the Centers for Disease Control and Prevention for paid internships. This is part of a national effort to place students that are working on EH degrees that qualify for this program. Around 25% of students are placed at host sites and includes a ten week paid internship and \$4,000 stipend.
- The Oregon State University EH program is not accredited at this time, but officials are looking into it.

VII. Workload Review - EH Projects - Bill Emminger, EH Division Manager, BCHS

- Onsite work experienced a 50% decrease around 7-8 years ago.
- The food service side has begun to see a progressive increase. Staff are also working public health accreditation and modernization standards into their schedules.
- EH may have to cut back hours or ask for more full time equivalents (fte), but are not sure where the funding would come from. Theoretically fees should pay for additional fte.

VIII. Fee Waiver for Benevolent Temporary Restaurant Licenses - Bill Emminger, EH Division Manager, BCHS

Handouts: Review of Request to Exempt Benevolent Restaurants and Benevolent Temporary Restaurants & Fee Comparison with Linn County

Benevolent Restaurant Licenses:

- Restaurant operators are concerned with the difference in costs between Linn and Benton Counties.

- EH is concerned with undereducated food preparers/program operators, where many don't have food handler cards but a supervisor does.

Benevolent Temporary Restaurant Licenses:

- There are two types of benevolent facilities:
 - Type A ie: facilities giving food to community members.
 - Type B ie: facilities gaining revenue for the business.
- Oregon Administrative Rules (OAR) makes no distinction between these two, but require both to have a license to serve food. If the facility is generating cash, it was felt by the committee that they should be able to pay the \$38 administration fee.
- Committee members suggested that there should be a third classification (Type C) for benevolent fundraising partnerships and also advocated for reduced costs for multiple licenses and redefining whether the benevolent facility is earning funds or donating product.

Options for benevolent restaurants:

A – reduce the fee to \$367 for 2017; for comparison a 0-15 seat restaurant's current fee is \$680. In 2017, the General Fund (GF) ask to support this option would cost \$3,025.

B – charge no fee, the GF would need to support with \$5,594 or other funding mechanism.

C – No inspection takes place or is paid for, no revenue is earned and no GF is used. This could lead to risk of foodborne illness if no inspection takes place.

Next steps:

Committee members understand the concerns that benevolent operators have, but choose not to meet at this time because no OAR will change before January 2018. The committee cannot address concerns immediately, but the committee is looking into other options at this time. Benevolent operators are always welcome to attend the FSAC meetings as they are open to the public.

The committee advocated for factoring a reduction into the next budget, so benevolent facility inspections remain in place; the committee also plans to make a recommendation to the Board of Commissioners to reduce the fee structure for facilities purchasing fees multiple times a year.

IX. *Handout: Assessment of Risk Communication about Undercooked Hamburgers by Restaurant Services – Scott Kruger, Environmental Health Specialist, BCHS*

Under public health accreditation standards, EH staff share peer reviewed public health implications with community partners as recommended by the Public Health Accreditation Board.

Kruger shared the peer reviewed public health article (from the Journal of Food Protection) where inspectors checked servers for demonstration of knowledge about consumer advisories and cooking temperatures of hamburgers. Inspectors purposely ordered

undercooked hamburgers to go all across the country and questioned each server's knowledge about doneness and consumer advisories.

The Benton County Epidemiologist and Kruger developed and included a summary of the article for the FSAC members to review.

IX. Next Meeting: June 5, 2017 - Sunset meeting room, Sunset Building.

X. Adjournment

MOTION was made to adjourn the meeting; motion seconded, all in favor, so approved.

The meeting was adjourned at 3:25 pm, by Chair Franzoia.