



Food Service Advisory Committee

(FSAC) Meeting Minutes

March 9th, 2015

Members Present: Jeff Franzoia (Chair), Chris Heuchert & Susan Melero

Members Excused: Barb Eveland, Jon Suttan (Vice-Chair) & Aleli Hernando-Fisher

Staff Present: Bill Emminger, Scott Kruger & Elizabeth Whitlock (recorder)

- I. **Call to Order** - The meeting was called to order at 2:15 pm by Chair Franzoia.

- II. **Citizen Comments** - Introductions were made.

- III. **Approval of the Agenda** - The March 2015 agenda was presented for approval.
MOTION was made to approve the March 2015 agenda as written; motion seconded, all in favor, so approved.

- IV. **Approval of the Minutes** - The November 2014 minutes were presented for approval.
MOTION was made to approve the November 2014 minutes as written; motion seconded, all in favor, so approved.

- V. **Recruitment for Permits Clerk Status Report** - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)*
 - Update on Permits Clerk Assistant position in Environmental Health is as follows: there were 90 applicants and the position was filled by Megan Watts.

- VI. **Food and Drug Administration (FDA) Voluntary Program Standards Assessment**
 - Initial review was one year ago.
 - Grant for \$2,500 was received.
 - Standards 8 and 9 need to be reviewed, all others have been reviewed and assessed.
 - Standards on food temperature and no bare hand contact with food to be served, need to be a state level decision.
 - Follow-up plan on non-compliant and compliant data on violations.

Handout: FDA Program Standards Summaries

Training Pieces: The Nine Standards are comparing well with regulations of the FDA food code and the Oregon Food Code.

- Training of new employees
- Risk base inspection
- Uniform inspection program
- Foodborne illness and food defense preparedness and response

Note: There has been great communication between departments involved in this process. An example would include the norovirus outbreak at a local restaurant in Corvallis, OR in February 2015. Thus far there has been an estimated 3,523 norovirus outbreaks in the state of Oregon for the year 2015.

- Compliance and enforcement
- Industry and community relations
- Program support and resources
- Program assessment

Suggestions for Improving the Quality Process - FSAC members

- Create sub-committee
- Involve the food advisory committee in the process
- FDA suggested non-regulatory inspections be supervised by someone not involved with the restaurant.

Causes and Suggestions for Fail to Comply and Foodborne Illness Outbreaks

Causes:

1. Language barriers can cause there to not be an understanding of rules and regulations when working in a food service establishment.
2. Lack of management control

Suggestions:

1. Make sure the restaurant provides policy procedures, foodborne illness outbreak procedures, plan of action procedures, risk control plans and damage control plans to their employees in ways they can understand them.
2. In cases of an illness outbreak, you can suggest a temporary closure of food facility until proper procedures can be done to break that chain of contact. This was done in the case of a norovirus outbreak at one of the local restaurants. The owners closed the restaurant and did a thorough cleaning, disinfecting, and elimination of possibly contaminated food. They reopened later that evening, notifying Benton County Environmental Health of their reopening.

VII. Next Meeting

May 11th, 2015 ♦ Benton County Sunset Building ♦ Sunset Meeting Room

VIII. Adjourn

Meeting Adjourned at 3:12 pm