



Food Service Advisory Committee (FSAC) Meeting Minutes May 9th, 2016

Members Present: Jon Suttan (Vice-Chair), Aleli Hernando-Fisher, Jeff Franzoia (Chair), Barb Eveland & Chris Heuchert

Members Excused: Susan Melero

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

I. Call to Order

The meeting was called to order at 2:07 p.m. by Chair Franzoia.

II. Introductions and Citizen Comments

III. Approval of the Agenda

The May 2016 agenda was presented for approval.

MOTION was made to approve the May 2016 agenda as written; motion seconded, all in favor, so approved.

IV. Approval of the Minutes

The February 2016 minutes were presented for approval.

MOTION was made to approve the February 2016 minutes as written; motion seconded, all in favor, so approved.

V. Oregon State Norovirus Update - Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)

- Student Health Services reported a few cases of sick students in April to the health department. The first case was reported 1 day after the dining halls reopened after Spring break.
- After a few days, 10 new cases a day were reported. Symptoms included nausea, vomiting and diarrhea. At this point it was not confirmed as Norovirus.
- BCHS met with Oregon State University (OSU) Housing and Dining to look at all locations students were eating. After tracking student eating cards, there were no hints that the sickness was contracted from the dining halls.
- When a housing attendant became ill after cleaning up vomit in a residence hall, this was a sign that the illness pointed to Norovirus.
- Students were passing the virus through direct physical contact and the OSU Housing and Dining halls were ruled out.
- After day 10, 80-90 students were ill; 86 of these were rooming in residence halls.
- BCHS worked with university housing to set control measures that included use of one way utensils and no self-service to help prevent further infections.
- After testing Norovirus GII was the confirmed bug. This bug can remain up to seven days on a surface. Disinfecting with 1000 - 5000 parts per million (ppm) with bleach was used to knock this bug down. Touch point cleaning included countertops, doorknobs, handrails, etc.

- *When did this outbreak end?* After 72 hours of no new cases the outbreak was assumed over. This has remained true for the last two weeks. The overall timeframe for this illness took two weeks for the outbreak to pass.
- *Where do most of these university students work?* A lot of the students work in the restaurant industry. Environmental health (EH) staff identified a gap in their communication system, when they wanted to get the word out to Benton County restaurant managers. EH will be reinstituting a new listserv for restaurant managers.

VI. Update on FDA Voluntary Program Standards - Bill Emminger, Environmental Health Division Manager, BCHS

- EH received their first verification audit. Staff met the advisory committee requirement, but did not pass Standard II., due to a rule change around staff training requirements.
 - The Food and Drug Administration (FDA) requires all staff that perform inspections be required to take every training course, perform 25 joint training inspections, and perform 25 of their own inspections.
 - The health department will most likely not ever be able to meet this requirement unless staff duties are spread evenly.
 - Currently there are two onsite and solid waste inspectors and two food safety and restaurant inspectors. EH may look at changing their staff modeling.
- The purpose of the voluntary program standards is to know Benton County is meeting standards at the local level.
- There are a total of nine standards. Some of these Benton County will not be able to meet, because Oregon has never adopted the FDA Foodcode.
- Other pieces involve developing procedures for follow up investigations for FDA food recalls, which requires learning how to perform a trace back to source, ie: discovering where the product was purchased and when the product come into the establishment.

The Food Safety Advisory Committee will review changes made to Benton County Code Chapter 3 which will update the FSAC by-laws; to be discussed at the next meeting.

FSAC members were asked if they preferred having the Food Manager Certification Course remain a one day class or be split into several 2-4 hours sessions. Members preferred to keep the course at one day.

VI. Upcoming Meetings

- Next meeting: August 8th, 2016 - Sunset meeting room, Sunset Building

VII. Adjournment

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

The meeting was adjourned at 3:07 p.m., by Chair Franzoia.