

Benton County Food Service Advisory Committee (FSAC) January 24, 2011 - Meeting Minutes

Members Present: Gary Evans, Chair (Manager/Clodfelter's); John Booker, Food Service Manager (Burger King); Aleli Hernando-Fisher (Retired Food Service/Albany General Hosp); Jeff Franzoia, General Manager (Applebee's); and Barb Eveland, Operator (Nearly Normals)

Absent Members: Carolyn Raab, Vice Chair (Consumer Rep/OSU Extension Service); and Bernardo Magana (Operator, El Sol de Mexico).

Staff Present: Bill Emminger (EH, Division Director), and Marika Medrano (EH, Program Assistant).

CALL TO ORDER

The Chair called the meeting to order at 2:30 PM

APPROVAL OF MINUTES

A **motion** was made to approve Minutes from September 30, 2010; the Motion was seconded; all were in favor; so moved.

AGENDA ADDITIONS

John B: I would like to talk about the FDA Food Code & Senate Bill 510

CITIZEN COMMENTS

Gary E: I work with the Partnership to reduce underage drinking. We are working with Kelly Locey to host a free "Retailer Training" in April. This is hands on education and will have 50 spots available. Bill has already said it should be alright for the Environmental Health Specialists to hand out. We are working on finding a venue (possibly the Fire Station) and then Kelly will finish the flyer.

SERV SAFE

Bill E: Our upcoming class is on April 21st at the Health Department (Columbia Room). The certification is good for 5 years. Serv Safe is a nationally recognized program. The cost is \$135.00 and includes the textbook, lunch and test.

FOOD SAFETY FOCUS

Marika M: I will add Partnership to reduce underage drinking flyer.

Gary E: What about an article for the Temporary Restaurants? It is timely since we have Red White & Blues, & then Da Vinci Days coming up.

Bill E: We are seeing an increase in the number of Temporary Restaurant Permits we are issuing. Due to the economy and unemployment, people are looking for alternative ways to make money. A Temporary Restaurant event is an easy and relatively inexpensive way to try out a restaurant idea. This

year we cut our benevolent fees in half (down to \$31 for a temporary event) to help out benevolent groups.

Gary E: Cops & Chops – fundraiser 2nd & Monroe on June 4th.

SHELDON WAGNER PUBLIC HEALTH SERVICE AWARD

Marika M: Please submit your nominations by March 4th (see attachment)

FOOD SAFETY & AWARENESS HANDOUT

Bill E: This is a handout from Department of Homeland Security and Food and Agriculture Sector Council. Oregon DHS has asked us to hand this out – this will be part of a Food Safety & Awareness series. I think this is a good handout to post for your employees (and the public) to see... it's a reminder to just keep our eyes open to something suspicious.

2011 FEES & BUDGET UPDATE

Bill E: We requested a 6% increase; we got a 3% increase from the Board of Commissioners. We won't be filling the empty position in our onsite program. The worst case scenario is if my cost allocation went up, then I would have to reduce FTE, layoff or reduce hours of one of the Environmental Health Specialists (if that happened then the State could take that program back from us). We will know more by end of March when we have a draft budget.

ANNOUNCEMENTS

Bill E: The Board of Commissioners has purchased a new building and there is a possibility that Environmental Health will move to the new property (not until 2012). Environmental Health and Developmental Disabilities (DD) are two self contained programs that could potentially move to the new location. At some point we will need to do a community assessment. I have been working on our space needs in Environmental Health (for instance a lab and a library). We will be looking for key individuals from our community partners to act on the community assessment. We would probably have preliminary plans in place late February or early March. It should only be a couple meetings. I will keep this committee posted.

FDA CODE

Bill E: We are in the process of reviewing the 2009 FDA Food Code. Department is Ag is at the table. We are trying to change the Department of Ag rules at the same time as we change the Restaurant rules. We have 32 people in the workgroup. We will be done with review in about a month. Then the state will review and start the Rule change process. Some big changes: Hot food drops to 135 and the cooling process will change. Scott & Robert are currently teaching the 2009 FDA Food Code in the Serv Safe Class. This is good for us because it gives us an advantage in knowing the changes that may be coming.

SENATE BILL 510

Bill will review material from John and address at our next meeting

NEXT MEETING April 18th at 3:30pm

Agenda: Elections, Budget Update, SB 510

MEETING ADJOURNED at 3:40