

Minutes approved 9/30/10



ENVIRONMENTAL HEALTH DIVISION

Health Department
PO Box 579
530 NW 27th Street
Corvallis, OR 97339-0579

(541) 766-6841 FAX (541) 766-6248 TTY (541) 766-6835 www.co.benton.or.us

Benton County Food Service Advisory Committee (FSAC) June 17, 2010 Meeting Minutes

- Members Present:** John Booker, Food Service Manager (Burger King); Carolyn Raab (Consumer Rep/OSU Extension Service); Aleli Hernando-Fisher (Retired Food Service/Albany General Hosp); Jeff Franzoia, General Manager (Applebee's); and Bernardo Magana (Operator, El Sol de Mexico);
- Absent Members:** Gary Evans, Chair (Manager/Clodfelter's); Barb Eveland, Operator (Nearly Normals)
- Staff Present:** Bill Emminger (EH, Deputy Administrator), Marika Medrano (EH, Division Coordinator); Robert Baker (EH, Environmental Health Specialist); and Scott Kruger (EH, Environmental Health Specialist)

CALL TO ORDER

The Vice Chair called the meeting to order at 2:05 PM

APPROVAL OF MINUTES

A **motion** was made to approve Minutes from February 22, 2010; the Motion was seconded; all were in favor; so moved.

AGENDA

Addition to today's meeting agenda:
EH Comment Cards – Marika
Health Department Reorganization – Bill Emminger
2009 FDA Food Code – Bill Emminger
Temporary Event Rules – Bill Emminger

CITIZEN COMMENTS

None

CALENDAR

We will look at moving out meetings to the 1st, 3rd or 4th Thursdays of a given month. This committee meets quarterly.

SHELDON WAGNER

Marika Medrano

Amy Mahoney won the Sheldon Wagner award and Carolyn Raab was recognized as a nominee. Thanks to all committee members for your time and work on this committee.

SERV SAFE

Robert Baker

Last class was held on May 4th, we had 10 student. We got a lot of positive feedback and only 1 person did not pass the first time (they re-took test yesterday). I think the issue for this person was language (she is a French speaker).

Carolyn: Did you break even?

Scott: No, we need about 15 to break even, but we will continue with our classes. Our next class will be held in September 16th. We are exploring ways of making it more cost effective. Maybe using an alternative source for educational materials and maybe cutting back to having just one of us proctoring the class.

Bill: I like having both Scott and Robert involved in the process, because it sets up a good tone and collaborative relationship with members of the community – since these are managers they will work and interact with on inspections.

Bill: Some other things I have been thinking of is offering an advanced food handler course – not for the first time food handler (but less than Serv Safe).

John: What about FSAC members taking a more active volunteer role, such as helping at Serv Safe or food handler class?

Bill: There may be some volunteer opportunities down the road, and I will also talk about some possible opportunities later in this meeting.

Robert: I have noticed that a lot of people are not aware they can take the Food Handler class online.

John: what about a weekend or evening Serv Safe?

Scott: Evenings maybe, weekends would not work since that would require overtime on our parts.

FEES

Bill Emminger

Soon we will be looking at fees. Historically there has been a 3-5% increase. DEQ recently went through a fee increase in their on-site program. It had been 10 years since they increased fees. To get to a break even point they had to almost double their fees. This year due to the economy I dropped 1 FTE in our on-site program (usually have two, now I have one). This leads into my next agenda topic on the reorganization happening here in the Health Department.

HEALTH DEPARTMENT REORGANIZATON

Bill Emminger

Due to reorganization changes in the Health Department our budget will need to pay a portion of the salary of the Deputy Administrator of Public Health (Charlie Fautin) in addition to the salary of the Health Department Director (Mitch Anderson). So this may affect our fees. This is early and I don't know yet how this will affect Environmental Health's budget.

EH COMMENT CARDS

Marika Medrano

We are still handing these out. Folks can review. The last sets of comments are from January to March 2010. The first set is June to December of 2009, which this committee has seen before.

John: I saw some helpful comments from people about requests for material (in other languages), alternative food handler classes, etc. Rates and scheduling comes up – those seem to be the common theme. I was impressed with the comments – majority of the comments were positive.

Jeff: You guys are non-confrontational and have been a great resource. You have a collaborative attitude.

Bill: When I hire for the food program, I like to choose staff that has experience working in food industry. They understand what goes on in a restaurant and know the industry.

John: I saw comments about the time of the inspection (busy hours or when a manager is on site)

Bill: We usually try to avoid busy times, but there are exceptions when we may want to see what is happening during a busy time (prompted by Foodborne Illness complaints). In terms of a scheduled inspection - by state law we are not supposed to schedule an appointment. However I have thought about it for a case control study – for every other inspection having a scheduled inspection. We would then want to go back and see if it made any difference in the time period that we did scheduled inspections versus unscheduled inspections. The advantage to a scheduled inspection is a convenient time to have all key players at the site at one time. The disadvantage is that a facility may clean up their act for a scheduled inspection – whereas an unscheduled inspection – an inspector may get a better picture of the day to day operation/cleanliness/practices.

2009 FDA FOOD CODE

Bill Emminger

Today we heard that the state is starting to review the 2009 FDA Food Code and adopting the rules in January 2012. Department of Ag and DHS will do the food code review jointly – which I am happy about. In the past Ag and DHS had adopted different sets of rules. It makes it difficult for the folks to communicate proper cooking temperatures to the public when organizations (and states) use different safety standards.

Roles for the FSAC committee: I'm hoping Benton County will have a seat on the committee that is reviewing the code. I think our county can have a meaningful contribution; Scott & Robert have experience from Serv Safe that are similar to new rules in the FDA Food Code. I could look at getting copies of the FDA Food Code to this committee and this committee could review the new rules and make recommendations to the state committee.

John: I would be concerned that some of the wording changes will create more difficulty. For instance change from "Critical" to "Priority."

TEMPORARY EVENT RULES

Bill Emminger

When a grouping of 6 or more is at an event – they can get a 30 day permit. Saturday Market vendors fall in this category. Unfortunately Wednesday Market has only 3 vendors, so those vendors have to get a separate license for every week. Their cost is 4 times greater than vendors to the Saturday Market. This doesn't make much sense when they are doing the same thing, but because they don't have 6 vendors they are dinged for more money. As a result we are looking at striking the language "6 more" from the statutes. There is a state committee that was created to start this discussion on changed to the Temporary Event Rules. We are also looking at a 90 day license – but we are little uncomfortable with that.

Carolyn: Maybe temporary events really need to be inspected at least 30 days. 90 days can cross seasons and run into temperature control problems.

Bill: There may be some items we may want to consider providing the feedback or writing a letter to go to the state committee.

Bill: Scott & Robert have noticed they are doing more follow up inspections. I wanted to ask the FSAC Managers: are restaurants cutting in areas of sanitation, staff, equipment, preventative maintenance contracts?

John: I think due to the economy and business going down – we have made minor cuts in sanitation supply and staff cuts. We have a hiring freeze at Burger King.

Jeff: We are going in the opposite direction. Our company is working on sanitation. During the summer we do cut some staff, but nothing changes with operational inspections. I think it's important to get your employees and managers to buy into a philosophy of taking pride in what they do. "If you don't inspect, you can't expect." You need to have managers uphold standards.

Bernardo: We are a family run operation, so I think we have a great staff.

Carolyn: Is sanitation the main reason for re-inspection?

Robert: It has been primarily refrigeration problems. We have had problems with reach-ins and walk-ins. I wonder if they are cutting back on preventative maintenance. I had 13-15 re-inspections last month.

Jeff: We had an issue where our cleaning staff accidentally turned off a refrigeration unit. The next morning – when we noticed the machine was off, food was at 52 or 54 – well we had to throw it all away. This is about making sure that your employees are paying attention to the details.

Something like turning off of an important piece of equipment translates into wasted product.

Bill: Does FSAC have any ideas on how to handle this issue? I am sure that this is part of the economy. But do you think there is anything we can do?

Jeff: Education. If cuts need to be made, you can't cut on the important issues: refrigeration.

John: We have had a problem with a high turnover in management.

Carolyn: This could be an article in the newsletter! We could include anonymous personal stories. This might be a great way to get this message out – along with tips for operators.

Aleli: Do you use HACCP plans?

Bill: We do, we only use for certain variance. A lot of restaurants are starting to include it in their food operations.

NEXT MEETING

July 29th (If Bill is not ready on fees, this will be pushed out to September 2nd)

- Fees
- Newsletter

MEETING ADJOURNED at 3:50pm