



ENVIRONMENTAL HEALTH DIVISION

Health Department
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Benton County Food Service Advisory Committee (FSAC) February 22, 2010 Meeting Minutes

Members Present: Gary Evans, Chair (Manager/Clodfelter's); John Booker, Food Service Manager (Burger King); Carolyn Raab (Consumer Rep/OSU Extension Service); Barb Eveland, Operator (Nearly Normals); Aleli Hernando-Fisher (Retired Food Service/Albany General Hosp); Bernardo Magana (Operator, El Sol de Mexico); and Jeff Franzoia, General Manager (Applebee's)

Absent Members: none

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)

Guests: Jose Gonzalez (El Sol de Mexico); Wilhelmina Kwansa (EH Volunteer/Intern)

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 August 31, 2009; the Motion was seconded; all were in favor; so moved. *The notes from November 16, 2009 were not official minutes, since there was no quorum.*

AGENDA

Two additions to today's meeting agenda:
Partnership to reduce underage drinking – Gary Evans
Update on FDA Program Standards – Bill Emminger

CITIZEN COMMENTS

None

ELECTION OF VICE CHAIR

Gary: Now that Amy Mahoney is off the committee, we have the Vice Chair position open. Barb Eveland made a **motion** to elect Carolyn Raab to position of Vice Chair, Jeff Franzoia seconded the motion; all in favor; so moved. Carolyn Raab elected as Vice Chair.

SHELDON WAGNER PUBLIC SERVICE AWARD

Marika Medrano

Please submit your nominations to me by March 5th.

Gary: I vote that the committee nominate Carolyn.

Carolyn: I was nominated last year, but I didn't win. I was honored, because there were a lot of great people nominated.

Bill: I don't see a problem with nominating Carolyn again, and we could also look at Amy Mahoney/

Scott: Maybe, due to Amy's illness, we could make it known that she or her family would be under no obligation to attend the award ceremony.

Marika to draft nominations with input from the committee. The award ceremony will be held on Tuesday April 6th at the Benton Corvallis Public Library (invitation to follow).

FOOD MANAGER'S TRAINING

By Robert Baker

Our next class will be May 4, 2010 at Benton County Fairgrounds. The Serv Safe class is an 8 hour day class and we provide lunch. We have 7-8 people signed up at this time.

Scott: Robert will take the lead on this class. Our goal would be to have 25-30 people attend.

Currently the cost is \$135.00

Gary: Is there any possibility to offer any scholarship money to pay for this class?

Scott: We would love that option in the future; unfortunately we are barely breaking even right now.

PARTNERSHIP TO REDUCE UNDERAGE DRINKING

Gary Evans

On a side note, Benton County was the healthiest county in Oregon – this is a nice compliment.

Gary: Through OLCC there is a big push to serve food when alcohol is served. Does Environmental Health staff have any input on why we are required to serve food?

Scott: It's a catch because if you serve alcohol, then you have to be a restaurant. Some bars serve hardly any food, but are required to have it on their menu – to maintain their liquor license.

Gary: At one time 35% of your sales had to be food, but that rule has now gone away.

UPDATE ON FDA PROGRAM STANDARDS

Bill Emminger

To keep everyone in the loop – and to follow up on our November 16, 2009 meeting Benton County Environmental Health is still discussing if we want to participate in the Voluntary FDA Program Standards, and to what level we would participate. There are 9 standards and would need to be completed in approximately 18 months. The most time intensive standard is standard 9 – which is a baseline study. One big question is if we are ready to operate with the 2009 food code. Currently Oregon is operating off the 1999 FDA food code.

One option is to have an entirely separate visit - our inspectors would inspect approximately 100 restaurants (for statistical significance). It may help us locating the gaps in food safety in our county. The second option is to wrap it into our standard inspection.

Gary: How are you going to pay for it?

John: Shouldn't the counties put pressure on the state to adopt the 2009 FDA Food Code standards? It seems it would be a waste to do surveys for 1999 and then have to do the surveys for 2009 standards.

Bill: State is looking at forming a committee that will look at adopting the 2009 Food Code. This is in the beginning stages, it may be a year before we actually adopt. The baseline study would happen in 5 year increments. So the codes we base our study one would change over time. I would be interested in seeing what has changed over time.

Scott: For instance, the state did a baseline study and found that hand washing was a big problem. They hired a communication specialist to find a way to communicate with the food service industry what works best to provide information for food handlers to wash their hands. Food Service workers said “true life stories” worked best. The end result was stickers and the Legends Project. In our county, we handed them out for a year, and it was very well received.

Barb: Could a student or volunteer do the inspections for the survey?

Bill: Possibly, but I think it would be better to have a certified outside party do this – or possibly staff time. FDA has cautioned against doing the baseline at the same time as a regulatory inspection. We could also ask the state to allow this to be an alternative inspection.

Barb: I don't think it would be a problem, most restaurants would probably feel it's another inspection.

Bill: If we decide to take this on – we would have to incorporate it in with our standard inspection (do a non regulatory inspection). If we saw any critical violations, we could let management aware – but there would not be a score, follow up inspections... There are a lot of questions we have on how to do this.

Scott: I think this study is all about finding the gaps of service, items out of compliance. This would be a way to find particular issues that may be a problem in Benton County.

Gary: Just keep us posted

Bill: we will still deciding what our level of involvement will be. If we do the baseline study, I want us to do it right.

Gary: Too bad there is no funding for this.

Bill: There is a small dollar amount (\$2,500), we could use this to assist with paying for Food Manager's Certification.

FDA Link: www.fda.gov/Food/FoodSafety/RetailFoodProtection/ProgramStandards/default.htm

UPDATES

Scott: I am sitting on a committee tomorrow that is developing training protocol for new EHS trainees in Oregon.

Aleli: I sent email to Marika about a food service worker wearing no gloves at Papa Murphy's.

Scott: Unfortunately since it is a “take and bake” operation, Dept of Agricultural licenses. We do not have a “no bare hand contact” in this state – as long as the hands are clean.

John: There is a new Subway opening in Philomath. I am also sitting on a committee for Healthy Foods and Healthy Alternatives and we are looking at plans for non-smoking apartments. Our next meeting is March 9th.

Gary: Partnership to reduce underage drinking will have another ID Training on April 10th at the Benton Corvallis Public library. There also be another night walk around the town in April or May once the weather warms up. Gary to keep us posted on the date.

NEXT MEETING

May 24

- FDA Program Standards follow up

MEETING ADJOURNED at 3:50pm

Minutes approved 9/30/10



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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



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Benton County Food Service Advisory Committee (FSAC) September 30, 2010 Meeting Minutes

Members Present: Gary Evans, Chair (Manager/Clodfelter's); 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: Barb Eveland, Operator (Nearly Normals)

Staff Present: Bill Emminger (EH, Deputy Administrator), Marika Medrano (EH, Division Coordinator)

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 June 17, 2010; the Motion was seconded; all were in favor; so moved.

CITIZEN COMMENTS

None

AGENDA

John Booker: Delete temporary permit discussion – not relevant for the FSAC. This is a City of Corvallis zoning issue. The City of Corvallis has a requirement that temporary placement of structures can not exceed 45 days in the downtown area. The City of Corvallis could enforce their requirement on mobile food units, but will do so on a complaint only basis. So far there is only one mobile unit that we are aware of that could be affected and they are in contact with the City of Corvallis

FOOD SAFETY FOCUS

Marika Medrano

Issue mailed out in August – we will look at publishing again in November.

John B: maybe we could focus on committee members.

Bill: We could add contact information for members. We are looking for ideas on topics for newsletter material. This also ties into the work we are doing on an EH annual report (for 2008). We are good about tracking data and now we want to put it to use. How can we use our data to inform & educate the food service community? We are hoping to have a useful tool.

2011 FEES

Bill Emminger

We are looking at a 6% fee increase this year. We operate at full cost recovery. We do get some general fund money, but I use most of the general fund money to pay for outbreak investigations, animal bites and complaint investigations. I try to keep the fee setting process as transparent as possible. I have a formula for the fees based upon our hourly rate – I have calculated that to be \$157.00.

John B: I was concerned about the reorganization and how it will affect our fees?

Bill: This is a good question, this year the budget process took longer to give me the numbers. Right now I am doing my best analysis of what the budget will look like. At some point I will have to pick up a portion of the Deputy Administrator's salary – but as it looks now not until 2012.

Bill: Please take a look at the fee packet. I have a justification of what full cost recovery looks like. Our food industry has remained fairly flat, but the onsite program has seen almost a 50% drop in revenue. When our second sanitarian in the on site program left, I did not fill the vacancy. I think I might be able to bring someone in as a 0.8 FTE or a 1.0 FTE if they are a trainee. This will all depend on the economic recovery.

Gary E: I would recommend you take out the 2003 DHS State Marker Fees – I don't think they add value and I think it makes the fees look bad since the state's fees 7 years ago were much lower than our proposed 2011 fees.

Bill: I was able to decrease the cost of benevolent rate to \$31. This year we took a closer look at how much time it took to receive and process and benevolent temporary restaurant license application. Previous we assumed that the split was 50/50. The actual time is closer to 15 minutes which is the basis for the new fee and will allow us to reduce administrative fee from \$74.00 to \$31.00. On a related note, in Benton County we have not had a known food borne illness associated with a licensed temporary event. However, some of the larger outbreaks were related to an unlicensed temporary event.

Jeff F made motion to adopt motion as proposed with 6% increase, John B seconded. All were in favor; so moved. FSAC approves the proposed 2011 EH fee schedule with the 6% increase.

SERV SAFE

Marika Medrano

Last class was September 16th – 13 students, all 13 passed.

Next class is April 21st, 2011 at Health Services in Columbia Room

ANNOUNCEMENTS

John: What is the status of the FDA Food Code?

Bill: They had their first meeting today, but they have a robust committee (30 people) that will review the Food Rules.

**Minutes Approved 1-24-11 **

Gary Evans: Pub Stroll tonight at 10pm

Partnership to reduce underage drinking at the library on Nov 6th

Clodfelters is done remodeling – we put in extra restrooms, lottery games and game room

NEXT MEETING

January 24th, 2010 (Monday at 2:30pm)

MEETING ADJOURNED at 3:56