



# Food Service Advisory Committee (FSAC) February 24<sup>th</sup>, 2014

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**Members Present:** Aleli Hernando-Fisher, Jon Suttan (Vice-Chair), Chris Heuchert & Susan Melero

**Members Excused:** Barb Eveland, Ed Wasco & Jeff Franzoia (Chair)

**Staff Present:** Bill Emminger, Brian Cooke, Scott Kruger & JonnaVe Stokes (recorder)

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- I. **Call to Order** - The meeting was called to order *at 2:25 p.m.*
- II. **Citizen Comments** - Introductions were made.
- III. **Approval of the Agenda**
- IV. **Approval of the Minutes** - The December 2012 and November 2013 minutes were presented for approval.  
**MOTION was made to approve the December 2012 and November 2013 minutes as written; motion seconded, all in favor, so approved.**
- V. **Follow-up on Fee Adoption** - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)*

- Submitted fee increase proposal to the Board of Commissioner which was approved at 5%.
- Environmental health (EH) was able to offset some of the fees with general funds and limit indirect costs to 15%. This model will be used again in the future as needed.
- In 2013 fees were not increased for restaurants but were for the onsite program; this year restaurant fees increased by 5% while the onsite program had no increases.

*What happens if a restaurant is delinquent?*

- If restaurant operators don't pay their renewal fees they receive a 30 day grace period.
- If they pay after January 1<sup>st</sup> of each year operators are charged a \$100 reinstatement fee + their license costs.
- If fees are not paid by February 1<sup>st</sup> operators pay an additional 50% penalty (ie: if a license costs \$500, an operator will pay the license fee + \$250 + the \$100 reinstatement fee).
- If fees are paid beyond this period, for every month they remain delinquent there is an additional 50% penalty added to the license ( 3 months late = \$ 500 original license fee + \$100 reinstatement fee + \$250 for month 1 + \$250 month 2, etc.) or they are taken to court for operating without a valid license.

*Do we have three or four star restaurants here?*

- No. EH has steered clear of that, because under the old scoring system violations were not weighted appropriately.
- EH may look into this now that the new scoring system is weighted accordingly for critical violations of food borne illness.

*Will there be a certificate offered for restaurants in good standing as far as food safety is concerned?*

- EH is willing to look into that.

**VI. New Rules on Governmental Entities - Scott Kruger, Registered Environmental Health Specialist (REHS), BCHS**

Previously under Oregon law, governmental entities were not regulated for food safety violations by environmental health specialists.

A recent outbreak of norovirus at an Oregon zoo prompted this regulatory legislation.

Oregon State University (OSU) will now be required to be inspected.

- OSU catering is operated from the Arnold Dining Hall.
- McNary dining hall restaurants are now individually licensed.
- The Reser Stadium commissary kitchen is also regulated.
- Sushi Dining and Sodexo are also individually licensed.

These regulations now also include high school sport concession stands, which are open to the public.

REHS are currently working with other municipalities to bring them up to speed.

**VII. FDA Voluntary Program Standards: status report - Bill Emminger, EH Division Manager, BCHS**

Benton County EH signed up to apply the nine sets of Food and Drug Administration (FDA) program standards which are designed to help regulate counties equally nationwide.

The first step with this program is a self-assessment, then EH will look for gaps and start a process to address these.

1. regulatory foundation
2. trained regulatory staff
3. inspection based program based on Hazard analysis and critical control points (HACCP) principles
4. uniform inspection program
5. foodborne illness and food defense preparedness and response
6. compliance and enforcement
7. industry and community relation
8. program support and resources
9. program assessment

These standards are very detailed, ie Standard 1: How closely does the state of Oregon meet the FDA food code? REHS have compared Oregon statute to federal code to check if standards are currently met or not.

*Is the Food Safety Advisory Committee willing to cross reference this data to check if Benton County is meeting those standards?*

**\*The committee agreed to review these standards with EH staff over the next two FSAC meetings.**

Meeting #1: debriefing of the voluntary standards

Meeting #2: gap analysis (what can be done to make the program better?)

**VIII. Top 10 Critical Violations for 2013 - Scott Kruger, REHS, BCHS**

*Handout: Priority Violations and Priority Foundation Violations 2013*

**Priority violations create a significantly increased risk to the public's health.**

1. Hot and cold holding (not held in the appropriate temperature zone).
2. Ready to eat food disposition (expired).
3. Separation, packaging, segregation and cross contamination (ie: finding raw meat commingled with other product or placed above ready to eat product).
4. Cooling (improper techniques used).
5. Food contact surface cleaning frequency (ie: knife used to cut raw chicken and then salad, a hood system with the potential to drip, dirty or moldy interiors of reach-ins or shelves where food may not be covered).
6. When to wash (not washing hands when employees are supposed to).
7. Time as a control (if this method is used the operator must have written procedures).
8. Safe, unadulterated & honestly presented (ie: labeled from an approved source the product has been legally inspected) and unadulterated/honestly presented: (ie: a customer is told a food product is one thing when it is actually something else - lasagna with mold scraped off and served anyway).
9. Improper cooking of raw animal foods (temperature not appropriate post cooking).
10. Reheating for hot holding (food must be heated to 165 degrees within two hours).
11. Compliance with food law source (proof that product was purchased from an approved source).

**Priority foundations are elements that can cause a higher risk violation, ie: no soap to wash contaminated hands.**

1. Ready to eat food (proper dating).
2. Eating, drinking, using tobacco.
3. Hand drying provision (having paper towels available at handwashing sinks).
4. Equipment food contact surfaces clean (clean shelving in walk-ins).
5. Hand washing sink accessible (keeping it clear and accessible at all times).
6. Time as a control (using procedures).
7. Hand cleanser available.
8. Records, creation, retention (tags on food).
9. Compliance with food law labeling (taking bulk foods and repackaging without the labeling, preventing a trace back to source).
10. Where to wash (having a designated area).

**IX. Impact of Food Manager Certification in Benton County: preliminary data**

*Evaluation Presentation – Bill Emminger, Division Manager Environmental Health, BCHS*

*Does this course have any value in reducing critical violations or prevent illness?*

Causes of foodborne illness:

- Viruses: norovirus
- Bacteria: e-coli, salmonella, etc.
- Other: parasites, fungi and biological toxins

Foodborne outbreak sources: 52% of outbreaks occur in restaurants and many others occur in long-term care facilities

Five most common risk factors:

- Food from unsafe sources
- Inadequate cooking temperature
- Inadequate holding temperature
- Contaminated equipment
- Poor personal hygiene

Food manager certification program offers: a higher level of food safety training; meets the National Conference for Food Protection Standards; and directs authority, control or supervision over food handlers.

Stakeholders:

- Environmental health specialists
- Food establishment owners
- Food establishment patrons

Three nation-wide training programs include: ServSafe, the National Registry of Food Safety Professionals and Learn2serve.

Project Evaluation Objectives:

- Determine whether having a certified food manager (CFM) reduces the number of critical violations found during inspections.
- Determine whether the overall inspection score is higher with the presence of a CFM.

Previous studies on Food Manager Certification efficacy:

- Found that the presence of a CFM was positive in increasing inspection scores.
- The overall number of violations were reduced.
- There were improvements in: holding temperatures, inadequate plumbing, non-functional toilet and handwashing facilities and improper storage of toxic items. These improvements were sustained over a two year follow-up period.

There were 228 food establishments and 431 routine inspections in Benton County, 2011. 2011 was the last year Oregon operated under the old scoring system and the first year REHS asked sites if they had a CFM onsite

Inspection scores under the old scoring system:

- 1 critical violation = 4-5 points (now priority and priority foundation).
- 1 non-critical violation = 1-2 points (some are not scored now at all).

Results:

- Of 109 inspections with CFMs on site, mean inspection scores were lower, but there were fewer critical violations.
- Inspections without a CFM on site had higher scores, but there were more critical violations.

EH found 27 restaurants that had no CFM during the site's first inspection of the year, but at the second inspection found there was a CFM on site.

- Did not find any significances where there were more/less critical and non-critical violations or an increase/decrease of overall inspection scores.
- The sample size may have been too small in this instance.

Limitations and suggestions:

- Relatively small sample size.
- Link certified food manager to an establishment.
- Additional studies are needed to further evaluate the impact of the program.

**X. Hepatitis A Table Top Exercise: next steps - Bill Emminger, EH Division Manager & Brian Cooke, Emergency Preparedness Program Coordinator, BCHS**

Symptoms include: hospitalization, liver transplants, etc.

*At what time are the employees most contagious with Hepatitis A?*

- The onset time of can take up to 50 days and could go community wide very quickly.

This exercise helped EH staff prepare for potentially different outbreak scenarios.

- Suggestions were made to include more community stakeholders in future trainings.
- Staff plan to go through the state investigative guidelines and take any questions they have back to the state as needed.

**XI. Briefing on Domestic Well Safety Program Grant**

- EH received a \$5000 grant to perform outreach on domestic well safety.
- Well testing will be offered for free in Benton County and is designed to educate the community and help with best practice.
- There are around 10,000 domestic wells in Benton County and this funding will be able to test 90 of these.
- The Oregon Department of Environmental Quality has reported elevated nitrates in areas south and east of Corvallis - which are the target areas for this testing.

**XII. Date for Upcoming Food Manager Certification Course**

Tuesday, April 15<sup>th</sup>, 2014.

**XII. Next Meeting**

May 19<sup>th</sup>, 2014 - at the Benton County Sunset Building in the Sunset Meeting Room.

**XIII. Meeting Adjourned at 4:20 p.m.**



# Food Service Advisory Committee

## (FSAC) Meeting Minutes

### May 19<sup>th</sup>, 2014

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**Members Present:** Barb Eveland, Aleli Hernando-Fisher, Jon Suttan (Vice-Chair), Chris Heuchert, Ed Wasco & Susan Melero

**Members Excused:** Jeff Franzoia (Chair)

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

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- I. **Call to Order** - The meeting was called to order at 2:04 pm
- II. **Citizen Comments** - Introductions were made
- III. **Approval of the Agenda**  
**MOTION was made to approve the May 2014 agenda as written; motion seconded, all in favor, so approved.**
- IV. **Approval of the Minutes** - The February minutes were presented for approval  
**MOTION was made to approve the February 2014 minutes as written; motion seconded, all in favor, so approved.**
- V. **Update on Governmental Entities** - *Scott Kruger, Registered Environmental Health Specialist (REHS), BCHS & Rob Baker, REHS, BCHS*
  - There has been a small spike in temporary restaurant applications.
  - All sites at Oregon State University are now licensed and have had a semi-annual inspection completed.
    - These include: Marketplace West and McNary & Arnold Dining Halls
  - Environmental health (EH) staff have already met with all of the schools in the county to prepare them for the new food safety rules they are now required to operate under.
- VI. **Temporary Restaurant Season** - *Scott Kruger, REHS, BCHS*
  - If any event is open to serve food to the public, there must be a valid restaurant permit.
  - Many new operators are just starting to learn food safety rules about handwashing stations, thermometers, etc.
- VII. **Review of FDA Voluntary Program Standards Assessment** - *Bill Emminger, Environmental Health Division Manager, BCHS & Scott Kruger, REHS, BCHS*

*See Handouts: Progress Report Food and Drug Administration (FDA) Voluntary Standards & FDA Program Standard Summaries*

  - EH recently completed the self-assessment portion the voluntary standards.
  - To review standard 1 and compare the differences between the old and new food code.
  - Standard 2, 100% completed.

- Standard 3 & 4 cannot be met until the state changes their model to match the FDA model.
- Standard 5; 4 of 18 requirements have not been met yet.
- Standard 6 & 7 are complete.
- Standard 8 is mostly complete, needs some review and follow-up.
- Standard 9 requires a baseline study; looking at sample sets of inspections to identify root causes of risk.
  - The State of Oregon completed their baseline study and found that people were not washing their hands as often as they should.
  - Both REHS took part in a risk base inspection seminar put on by the FDA; emphasis included thinking about who you are serving and how you could affect their life.
  - Emminger is looking into several options after submitting the initial application to the FDA; if grant funds are available they may be used to hire an outside inspector to perform this baseline study.

The FSAC is open to helping EH review improvements needed and help set priorities for gaps that Benton County has in the FDA Voluntary Program Standards.

- EH staff will have list ready for prioritization at the August Meeting.

#### **VIII. Other Topics of Discussion**

There are many more outbreaks in Long Term Care Facilities than in restaurants in Benton County.

Why is this happening?

- Quality of inspections.
- Number of inspections required.
- Turnover rate in staff.

Where are the Critical Control Points?

- Food line staff interacting with live-in clients and/or coming to work sick.
- Outside visitors and contaminants.

Options to prevent future occurrences:

- One way food flow: food leaves the kitchen, goes to client, goes to trash.
- Separate entrances for food service workers.
- Segregated bathroom for food service workers from the general population to prevent contamination.

KEZI News has been running stories on EH programs

- In Lane County programs have been shown on: food safety, inspections of fraternities/sororities and mobile food safety and restaurant inspections.
- In Benton County: domestic well safety program, onsite program and chemical lab cleanouts for high schools and middle schools.

#### **IX. Next Meeting**

August 18<sup>th</sup>, 2014 ♦ Benton County Sunset Building ♦ Sunset Meeting Room

#### **X. Meeting Adjourned at 3:27 pm**



# Food Service Advisory Committee

## (FSAC) Meeting Minutes

### August 18<sup>th</sup>, 2014

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**Members Present:** Barb Eveland, Jon Suttan (Vice-Chair), Chris Heuchert & Susan Melero

**Members Excused:** Aleli Hernando-Fisher

**Absent:** Jeff Franzoia (Chair)

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

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- I. **Call to Order** - The meeting was called to order at 2:08 pm
  
- II. **Citizen Comments** - Introductions were made
  
- III. **Approval of the Agenda**  
**MOTION was made to approve the August 2014 agenda as written; motion seconded, all in favor, so approved.**
  
- IV. **Approval of the Minutes** - The May 2014 minutes were presented for approval  
**MOTION was made to approve the May 2014 minutes as written; motion seconded, all in favor, so approved.**
  
- V. **Topics for Food Safety Newsletter** - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS), Scott Kruger, Registered Environmental Health Specialist (REHS), BCHS*  
*Handout: As I See It, Styrofoam*
  - Former environmental health (EH) intern and the Environmental Health Issues Advisory Committee (EIAC) developed this letter for outreach and education to the public and was previously printed in the Gazette Times newspaper.FSAC members reported they use the newsletter and post it in their facilities for staff to view.
  - Suggested topics should include: hot topics, temperature logs, information that others will find useful, appropriate utensil cleaning timelines, health symptoms - when and when not come to work, food waste recycling, etc.
  
- VI. **Interfraternity Council (IFC) Updates** - *Scott Kruger, REHS, BCHS*
  - The Evergreen contract has been renewed.
  - Half of the fraternities have entered into personal contracts with EH.
  - The Interfraternity Council has allowed freshman to move into housing under university rules which require mandatory inspection.
  
- VII. **Review of FDA Voluntary Program Standards Assessment** - *Bill Emminger, EH Division Manager, BCHS, Scott Kruger, REHS, BCHS & Robert Baker, REHS, BCHS*  
*See Handout: Progress Report Food and Drug Administration (FDA) Voluntary Standards & FDA Program Standard Summaries*



- There are nine standards to meet the Food and Drug Administration (FDA) Voluntary Program Standards.
  - *What is the best way to involve the FSAC in this process?*
  - *What is Benton County not in compliance with right now?*

Currently there is a 22 page list on non-compliant findings, please see handout.

- *Should Benton County adopt ordinances to cover gaps in state rules?*

A previous EH intern collected data of past inspections (when Certified Food Managers were on duty) and looked to see if inspections scores were better or worse and if there were more or less critical food safety violations.

- Findings: overall scores were worse, but the number of critical violations were significantly less.
- The old scoring tool was flawed in how violations were scored.

FSAC may propose some local ordinance changes to the commissioners; but some of the other standards need technical clean-up that should be addressed by the state.

*What are the benefits of meeting the FDA Voluntary Program Standards?*

- Some counties are adopting their own computer based inspection programs.

FSAC may make recommendations to the state but are not interested in making local ordinances at this time. Continuity between counties is very important; all counties should follow the state code.

- *This is a good exercise, how much value does this have if we have no control over changing it? The state has to go through this same system of checks.*
- *If counties start to adopt some of this FDA foodcode, the state may adopt these as well.*
- Standard 1 is state regulatory, but Standards 2-9 are workable at the county level.

#### **VIII. Next Meeting**

Servsafe October 29<sup>th</sup>, 2014

FSAC October 20<sup>th</sup>, 2014 ♦ Benton County Sunset Building ♦ Sunset Meeting Room

#### **IX. Meeting Adjourned at 3:46 pm**



# Food Service Advisory Committee

## (FSAC) Meeting Minutes

### November 3<sup>rd</sup>, 2014

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**Members Present:** Jeff Franzoia (Chair), Aleli Hernando-Fisher, Jon Suttan (Vice-Chair), Chris Heuchert & Susan Melero

**Members Excused:** Barb Eveland

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

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- I. **Call to Order** - The meeting was called to order at 2:11 pm by Chair Franzoia.
- II. **Citizen Comments** - Introductions were made.
- III. **Approval of the Agenda**  
**MOTION was made to approve the November 2014 agenda as written; motion seconded, all in favor, so approved.**
- IV. **Approval of the Minutes** - The August 2014 minutes were presented for approval.  
**MOTION was made to approve the August 2014 minutes as written; motion seconded, all in favor, so approved.**
- V. **Review Proposed 2015 Fees** - *Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)*

*Handout: 2015 Justification for Environmental Health Fees*

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- Using the full cost recovery model administrative costs exceed the 15% allowable under OAR 333-012-0053
- If partial cost recovery is used (\$116,700.00 from the general fund account) then administrative costs would be lowered to the 15% allowable under OAR 333-012-0053

*Handout: FY 2015 Indirect Cost Calculations Based on OAR 33-012-0053*

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- There has been a 4% increase in the budget from last year.
- Last year the license facility program was increased by 5%; the onsite waste water program had no rate increases.
- Reviewed how the hourly billing rate for an Environmental Health Specialist and how it is calculated, which comes out to \$188.00 per hour to gain full cost recovery and \$175.00 at partial cost recovery (using a portion of county general funds).
- Using this formula two inspections a year per licensed facility would cost \$700.00 each year.
- Other fee changes proposed for 2015 include a flat fee charge for record search requests (which have more than doubled since 2009) and an increased fee for a septic record search.

*Attachment A: Benton County Health Department Environmental Health Division 2015 Fee Schedule*

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- Page 4, shows 2014 fees for licensed facility and the increased fees for 2015.

**MOTION was made to approve the 2015 Fees as presented; motion seconded; all in favor, so approved.**

**VI. Recruitment for Permits Clerk Status Report - Bill Emminger, Environmental Health Division Manager, BCHS**

- Environmental Health's (EH) long time Permit Clerk recently retired from the department; the recruiting process to hire a replacement at .60 FTE has begun.

**VII. FDA Voluntary Program Standards Assessment Status Report - Bill Emminger, Environmental Health Division Manager, BCHS**

- Emminger applied for a \$2,500 grant to complete an assessment (a requirement of the voluntary program standards) to be reviewed by a third party.
- Some of these standards can be met locally, but some of the standards will require a state wide rule change, ie: no bare hand contact and mandatory food management certification.
- To complete a set of written procedures for how local EH will work with / assist the Food and Drug Administration during a recall.

**VIII. Program Updates**

EH received a \$5,000 grant from the Oregon Department of Environmental Quality for a domestic well testing service

- Outreach event held at farmers market
- Tested 90 individual homes
  - 15% of the wells tested positive for total coliforms
  - 12% tested positive for arsenic, 1-9 parts per million (ppm) detected; 4% exceeded the recommended rates.
  - 24% of the wells had a level of nitrates just below the safe drinking water level; .05-9.9 ppm; 3.3.% had levels above the safe drinking water level.
  - East of highway 99 and highway 20 are the ground water management areas that have been tested for over ten years in Benton County.
- EH plans to apply for additional grants to continue this program.

**IX. Next Meeting**

February 9<sup>th</sup>, 2014 ♦ Benton County Sunset Building ♦ Sunset Meeting Room

**IX. Meeting Adjourned at 3:48 pm**