



Food Service Advisory Committee (FSAC) Meeting Minutes February 8th, 2016

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

Members Excused: Susan Melero

Staff Present: Bill Emminger, Scott Kruger, Analyssa Quaranta & Mandi Dodds (recorder)

I. Call to Order

The meeting was called to order at 2:09pm by Chair Franzoia.

II. Introductions and Citizen Comments

III. Approval of the Agenda

The February 2016 agenda was presented for approval.

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

IV. Approval of the Minutes

The September 2015 minutes were presented for approval.

MOTION was made to approve the September 2015 minutes as written; motion seconded, all in favor, so approved.

V. 2016 Activities that FSAC would like to work on - Bill Emminger, Environmental Health Division Manager, Benton County Health Services (BCHS)

- Food and Drug Administration Voluntary Program Standards for accreditation.
- Baseline study - may need more full time equivalent (FTE) to do this; 250-260 restaurants would need to be inspected. Full time this would take about 6 months to complete the study; will look into other options.
 - The committee agreed to focus on some of the other items and hold off on the baseline study.
 - Finding an unbiased party to do the baseline inspections, maybe “trading” inspectors with another county.
- Pros/cons of having a mandatory food manager certification/ServSafe type program
 - Education and enforcement if this becomes mandatory.
 - Three scenarios
 - FSAC - hands on looking at the data.
 - FSAC - as the steering committee with a subgroup that would perform the study and bring the information back to the FSAC.
 - Use a separate group to do it all.
- Temporary licenses, education and enforcement (ex: Fall Festival).
- Accreditation discussion
 - Staff will work on being more mindful when completing documentation during outbreaks, etc. and know whether or not if it can be used for reaccreditation.
- Discussion about law enforcement enforcing the rules and regulations, the language is muddled and difficult for police/sheriff to enforce.

Question: is it ethical to publish in the paper information about the establishments that continue to not follow the rules?

- The State may start publishing scores this year. Benton County may add something to their website; not a summary of the inspection but the entire inspection as a whole.

Handout: FDA Voluntary Program Standards

- #5 is the highest priority.

Handout: Food Recall Procedure

- The FDA does a lot of work for trace, distributors, etc. most places should have already been contacted about the recall before the county comes in.
- The county is like quality assurance, making sure the item(s) have been removed.

VI. Update Environmental Health Fees Approved - Bill Emminger, Environmental Health Division Manager, BCHS

- There has been one glitch with fees in the old computer program.
- Environmental health to implement onsite fees once the new computer system is up and running - mid March.

VI. Upcoming Meetings

- Next meeting: May 9th, 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 3:11pm, by Chair Franzoia.



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.



Food Service Advisory Committee (FSAC) Meeting Minutes September 12, 2016

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

Members Excused: Chris Heuchert

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

I. Call to Order

The meeting was called to order at 2:12 pm by Chair Franzoia.

II. Introductions and Citizen Comments

III. Approval of the Agenda

The September 2016 agenda was presented for approval.

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

IV. Approval of the Minutes

The May 2016 minutes were presented for approval.

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

V. Benton County Code Chapter 3

Committee members reviewed the changes to the Benton County Code and the FSAC By-laws.

MOTION was made to approve changes made to the FSAC by-laws; motions seconded; all in favor, so approved.

VI. Board of Commissioners Appreciation & Recruitment Event

The appreciation event will be held at Guerber Hall at the Benton County Fairgrounds from 5:30-7:00pm. Committee members are encouraged to attend with a guest for a dinner event with the Benton County Commissioners.

VII. Discussion: Food Protection Program Manager Certification - *Scott Kruger, Registered Environmental Health Specialist (REHS), Benton County Health Services*

The next Food Protection Program Manager Certification class will be held October 4, 2016.

Kruger discussed his role in public health accreditation and how his work with environmental health helps meet national public health standards. A piece of this work involves customer satisfaction with environmental health food safety classes and another piece includes customer satisfaction with the domestic well safety program.

Kruger discussed the Food Manager Certification Course and how it may become a mandatory certification in the State of Oregon.

Kruger and co-worker Baker attended a course on policy development at Oregon State University that laid the foundation for public health policy and law. Both staff may be called upon in the future to help with policy development within the county and state.

Environmental Health (EH) staff are currently looking at data documenting that less critical violations occur when a certified manager is on duty during an inspection. In a course of one year there could be up to 30,000 less critical violations if certified managers were required to be on site when a food service facility is open.

Who is required to have the food manager certification? All managers at Sodexo and Applebee's are required to be certified. Both of these companies perform four or more self-audits per year in addition to the semi-annual county audits.

How does the committee think this would affect smaller non-chain restaurants? It would be hard on business owners to pay for the course, the staff's salary for the day, and be short a staff member that day.

What does renewing a Food Safety Card do for food workers who remain in the industry for years? EH staff are discussing offering a more challenging and useful course that could be created and offered for these workers. EH staff will continue to research other state's program policies - why they created them and how they are helping the food workforce. The Food Manager Certification requirement could set a precedence for future workers in the food industry.

Where do we go from here? Keep the FSAC informed of the future policy development around this requirement. Committee members were also asked if they would be interested in policy development of a city ordinance; no members are interested at this time.

VIII. Restaurant Licensing Fees - Bill Emminger, Environmental Health Division Manager, BCHS

Handout: 2016 Justification for Environmental Health Fees

Page one of the handout shows projected fees for the 2017-2018 biennium and references the Oregon Administrative Rule where administrative costs must be limited to 15% of direct costs.

Page two discusses how the hourly rate is calculated, full cost recovery and partial cost recovery.

Handout: Fiscal Year 2017 Indirect Cost Calculations based on OAR 333-012-0053

Using methodology the registered environmental health specialist partial cost recover fee would be increased to \$189.00 and the full cost recovery fee would be increased to \$222.00 per hour.

Handout: Attachment Environmental Health Division 2017 Fee Schedule

This handout shows the new fees environmental health will charge under the 3% rate increase.

There has been a 38% increase in restaurant licenses in the last ten years. Division Manager Emminger will be looking at workload projections from the past few years to review them with current numbers, which could lead into hiring additional full time equivalent staff. Recently entrepreneurs have been calling the city and county inquiring about licensing and operating mobile food units.

MOTION was made to approve the proposed environmental health fees for 2017; motion seconded; all in favor, so approved.

IX. Next Meeting: November 14, 2016 in the Sunset meeting room of the Sunset Building.

X. Adjournment

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

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