

# Meeting Agenda

## September 14 , 2011

### 10:00 am to 11:45 am

**2011 Board:**

**Jennifer Garza, Chair – (Starbucks Coffee Company)**

Angela Sanchez, Vice-Chair • Dan Goldberg, Past Chair • Janet Yaldezian, Treasurer • Sue Heinlein, Secretary

### Orange County Environmental Health

1241 E. Dyer Road, Santa Ana, 92705

2<sup>nd</sup> Floor, Crystal Cove Conference Room

(Exit Dyer off 55 Fwy, behind Embassy Suites off Tech Center Dr.)

(714) 433-6000

Jennifer Garza called the meeting to order at 10:13am

All attendees present did self-introductions.

Treasurer's Report: Jennifer Garza

**Balance on hand: \$1,**

**\*Reminder: Meeting Dues - \$5.00**

**April 6, 2011 Meeting Minutes: Approved with amendment/clarification:** Health Department report- 3 uncorrected SB602 violations (or any minor violations) could subject the facility to issuance of a Notice of Violation. It would not cloud their permit. Mike Haller clarified that OCHCA does not hold grudges.

**Consumer Education Subcommittee Report:** Mike Haller & Robert Curtis- Orange County Fair was a success. The booth was in an obscure location but the BAC suit went out into the crowds and attracted people back to the booth. This year they borrowed the BAC suit from FightBAC but are looking into creating their own for next year. This year they had a mosaic of giveaways. For next year they are looking at finding a giveaway that has the FSAC logo or helps tie everything together. FDA representatives asked us to contact them about the possibility of being included and assisting with next year's fair. The FSAC banner is getting worn and look at replacing this for next year. Expected cost is approximately (\$200) and will go out to bid. Bid will be brought back to committee for comment before final decision is made.

**Health Department Report:** Karen Newe & Mike Haller. OC Fair is a big event for inspection staff & they successfully inspected 200+ vendors on day 1 of the fair. Karen also reported that plans are continuing to come in steadily and they have not seen a drop in plan check activity. The recent Foodborne Illness Outbreaks throughout the world have led to several public inquiries. Mike Haller reported on South County Power Outage. An info bulletin "Power Down during a Power Outage" will be on their website to provide operators guidance on actions to take during a power outage to keep food safe. He also reiterated that enforcement action is not taken for owner initiated closures (not reported as facility closures on the website). Mike gave an update on the Food Handler Card Law (SB303) – Law passed and gave more companies the ability to become accredited. OCHCA is referring persons to CCDEH website for the most up-to-date information. OCHCA is

still in the educational enforcement phase (until January 1, 2012). The Awards of Excellence awards are on the website. OCHA is in the process of making a series of food safety videos for YouTube. The 1<sup>st</sup> one focuses on the Award of Excellence Program and sheds a positive light on Food Code compliance. It is currently on YouTube but not yet publicized on their website. Subsequent videos will focus on CDC risk factors and they are looking at possibility of adding hyperlinks to videos on health department reports.

**Presenters: Pat Copps, Technical Services Manager and Ted Whitford, QA Manager - Orkin, LLC**

Pest Management for Certified Organic Facilities with Implications for Retail Establishments

- Certification is only required for processors. Retailers that do not process are exempt.
- NOP- National Organic Program- focus on Exclusion & Management of Environmental Factors & use of mechanical/ physical controls
- Last resort is the use of products on National List of EPA exempt (ex. peppermint oil, soaps, algaecides). As a very last resort, pesticides may be used (as long as no contact with product) but must 1<sup>st</sup> be approved by accrediting agency
- Some Consumer Feedback data shows a trend away from “Organic” toward Food Safety in general and/or toward “Green” “locally grown”. There continues to be a push for growers/ producers to be compliant with Food Safety Standards (ex. GFSI).
  - Consumers make the assumption terms are synonymous. Other studies show that the Organic Industry is still thriving and growing popularity.

**Presenters: Laurel Eu, FDA Public Affairs Specialist; Dan Solis, Director of FDA’s Import Operations Branch in Los Angeles**

FSMA Update

- Good Housekeeping Magazine, October 2011 “How to Keep Food Safe” gives a good indication on the reason why FSMA ( Food Safety Modernization Act) passed: consumer interest in food safety, issues with Foodborne outbreaks, globalization of our food supply etc.)  
<http://www.goodhousekeeping.com/health/womens-health/how-to-keep-food-safe-3>
- Problems with FSMA may be caused by undefined terms such as “high risk foods”
- 4 overlapping approaches to food safety: Prevention/ Development of Standards; Inspections, Compliance & Response; Import Safety; Enhanced Partnership
- Overview of Import Process  
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**Meeting Adjourned: 12:00**

**Next meeting: Holiday luncheon meeting- more info to follow**