

Meeting Minutes

March 27, 2013

10:00 am to 12:15 am

Chair- Sia Haghighi • Vice-Chair- Robert Lopez • Janet Yaldezian, Treasurer • Sam Tutton Secretary
Past Chair Angela Sanchez

March 27, 2013

Orange County Environmental Health

1241 E. Dyer Road, Santa Ana, 92705

2nd Floor, Crystal Cove Conference Room

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

(714) 433-6000

Sia Haghighi Chair-elect 2013 called the meeting to order at 10:15am

All attendees present did self-introductions.

Treasurer's Report: Janet Yaldezian (Treasurer). Balance \$ 2,067.15

Meeting Minutes: No meeting minutes were drafted for December holiday meeting.

Consumer Education Subcommittee Report:

Would like to do some type of outreach either at OC Fair or comparable venue but are waiting on whether OC Fair will correct issues that lead to opting out last year (location of the booth). This year they want to do a student video contest (2-3 minutes, topic opened up to anything related to food safety) that could be submitted and eventually uploaded to YouTube. Prizes would be solicited from local vendors/industry to provide more substantial prizes than just using cash awards/gift cards from FSAC funds.

Health Department Report: Karen Newe, OC Environmental Health, Dr. Eric Handler, OC Health Officer

Some interdepartmental reorganization to more equally distributes management delegations. Karen and Mike have split oversight of the retail inspection program. No big change for FSAC members/operators as they have always supported one another but in the future, some emails may be sent to Karen to respond if it is in her region (etc.). Karen still has Plan Check and Mobile Food Facilities.

Awards of Excellence for 2012 were mailed last week and are posted to the website. 3274 awards were given (33.3% of permit holders were eligible. The Awards of Excellence are given to those facilities that meet all the following criteria:

- Had not received a Major Violation on any routine inspection for the previous calendar year;
- Had an average of no more than six (6) Minor Violations for the previous calendar year;
- Had at least one (1) individual who has passed an approved food safety exam for the previous calendar year; and
- Had a minimum of two inspections within the previous calendar year.

Website link: <https://media.ocgov.com/gov/health/eh/food/award/default.asp>

Updates to website for Facility Closures-Now separated to identify voluntary closures vs. involuntary; highlighting and commending the facilities for doing voluntary closures (the right thing).

Website Link: <https://media.ocgov.com/gov/health/eh/food/closures/default.asp>

Currently they are conducting a fee study to determine need for increasing fees. No increases have been done in 4 yrs. They have been operating on limited capacity but increases may be needed to ensure moving forward, the department can support their constituents (permit holders/general public) and provide the best services possible. As done previously, FSAC members will be made aware as the process continues and members provided opportunity to comment and provide input.

Personnel (inspection staff). They have filled several positions and only have one vacancy (field inspector). This is an improvement over previous years.

Cottage Food Regulations went into effect January 1, 2013. There has been a steady trickle of both Class 'A' (direct marketing to consumer) and Class 'B' (indirect marketing) inquiries/permitting/approvals. An overview of general provisions of the new regulations was provided and also available on their website; including short video. Website link: <http://ocfoodinfo.com/cottage> . CCDEH is working with other groups to draft clean-up language for a spot bill for this legislative year.

Robert and Mike are working on an Active Managerial Control Project; taking concepts found in FDA Model Food Code Annexes 4&5 to help facilities struggling with compliance obtain better management on Foodborne Illness Risk Factors.

- Certified food protection managers who have shown a proficiency in required information by passing a test that is part of an accredited program
- Standard operating procedures (SOPs) for performing critical operational steps in a food preparation process, such as cooling
- Recipe cards that contain the specific steps for preparing a food item and the food safety critical limits, such as final cooking temperatures, that need to be monitored and verified
- Purchase specifications
- Equipment and facility design and maintenance
- Monitoring procedures
- Record keeping
- Employee health policy for restricting or excluding ill employees
- Manager and employee training
- On-going quality control and assurance
- Specific goal-oriented plans, like Risk Control Plans (RCPs), that outline procedures for controlling foodborne illness risk factors.

Turonda Crumpler raised the issue that facilities were making changes to soda fountains in response to amendments to ADA requirements. Karen will share information with Plan Check Team.

Dr. Eric Handler, OC Health Officer, joined the meeting to share about a campaign to "End Hunger in Orange County". Statistic shared that Orange County was #2 (behind LA county) in the number of adults who have food insecurity (do not know where their next meal will come from). He asked for volunteers to join their campaign (in various capacities) and reiterated that in regulations are such, that liability is removed for donated foods. Mentioned that some FSAC members are already involved with the campaign. Their next meeting is April 19th 9-11 AM at the training center off 17th St. If you need more information, please contact Karen Newe if you need more information regarding the campaign/meeting and she can put you in touch with the appropriate person within OCHCA.

- **Presenter: Laurel Eu, FDA Public Affairs Specialist, FDA, FSMA update**
 - Comment phase is until May (FDA is committed to reading all comments)
 - FDA website: <http://www.fda.gov/Food/GuidanceRegulation/FSMA> is full of information (both full draft versions, Q&A's & FAQ sheets)
 - See the attached PowerPoint of the presentation
 - Raised awareness that even though there is no direct impact to Retail Establishments, there is indirect impact from a supplier perspective.
 - FDA focus is farm to fork and is committed to establishing partnerships with local agencies and industry to accomplish food safety initiatives.
 - Standards for Produce Safety- seemed to be the most controversial (with regards to what is considered "produce" and disparity between small farms and large farms/definition of a farm, etc.)
 - Food Defense materials Free B, Food Defense toolkits, Information on their website: <http://www.fda.gov/Food/FoodDefense/default.htm>

Voting New Board Members

- Vice Chair- Robert Lopez with Cardenas Markets
- Secretary- Sam Tutton with SKAN Enterprises/ Inland Cash Register
 - Votes were unanimous for both. Thank you both for volunteering and for helping support FSAC in the coming year.

Meeting Adjourned: 12:15 pm

A big thank you to Mike Learakos for bringing the beverages and treats!