

Food Advisory Committee meeting minutes

December 9, 2021

Those Attending

Ragina Gray, Chris Stringer, Michael Johnson, Zach Christopher, Leah Tax, John Lane, Sandy Shaw, Shelly Mackie, Juliana Fisher

Food program Fee Schedule

The Board of Health reviewed the proposed fees and approved them without changes. The fee schedule was adopted and updated on Nov. 11, 2021.

Enforcement Update

Working on updating and changing our enforcement procedures. Looking over workflows for staff for accuracy and changes needed. Reinspections are triggered by certain number of red points. The cost for a reinspection is \$200. Imminent Health Hazards (power outage, loss of water/hot water, sewage back up, etc.) must close with a health officer order and need a reinspection to reopen. Currently, our enforcement procedure for repeat red violations follow these steps:

Step 1 – Reinspection or closure.

Step 2 – Create a Risk Control Plan.

Step 3 – Office Conference.

Step 4 – Closure

Step 5 – Can end up in a loop. Close a facility, reinspection while they are closed, reopen, next inspection has same or more red item issues, which is back to step 1.

Looking into our policies on non-essential equipment and grandfathered systems. Developing how to address ongoing issues relating to facilities and equipment. Developing procedures for lack of payment of annual permit at time of change of ownership. In that process, they receive a 90-day conditional operating permit. This gives a facility 90 days to pay for an annual permit. Looking at code language, which does allow for permanent revocation of a permit. We rarely do this and would need to make sure there is consistency. Looking at formalizing this after a facility has gone through the progressive steps above.

We recognize that there are gaps and want to work on those processes. We have changed permit renewal billing to anniversary billing vs. everyone being billed on January 1. There are unpermitted operations that use social media. We need to develop a process for that. Revise procedure around foodborne illness outbreak investigations, looking at the facility perspective.

Food Code Changes

Many food code changes are coming in March 2022. We are developing handouts and templates and are almost ready to have our new webpage, dedicated to food code changes, go live. The top 3 food code changes that facilities need to work on now are:

1 – Clean Up Plan of Vomit and Diarrhea Events

Establishments must have written procedures for employees to follow when responding to events that involve the discharge of vomit or fecal matter onto surfaces in the food establishment. The procedures must include specific actions employees must take to clean and sanitize the area to:

- Minimize vomit and fecal matter exposure to employees and customers.
- Minimize the contamination of food and surfaces.

2 – Employee Illness

The information below must be provided to each food worker in a way that can be verified. An example of a verifiable method could be keeping a signed statement for each employee stating they have been made aware of this requirement. The Person in Charge must be able to prove that every food worker has received this information.

Food workers must inform the Person in Charge if they have: Diarrhea, vomiting, sore throat with fever, jaundice, a lesion on hand or wrist containing pus or an infected wound on hand or wrist that is open and draining. Food workers must inform the Person in Charge if they are diagnosed with: Norovirus, Hepatitis A virus, Shigella, Shiga-toxin producing E. coli, Salmonella Typhi (typhoid fever), Salmonella (non-typhoidal).

3 – Date Marking

There are some specific foods that will need to be marked and used within 7 days. Those foods are refrigerated, ready-to-eat, perishable foods that are prepared in-house or in opened packages. This applies only to foods that will be held in the establishment for more than 24 hours. Written labels on food containers, day dots, or other systematic procedures that effectively track the expiration of foods are acceptable. The day of preparation counts as day one. If you combine any ingredients that are date marked, you must continue to use the earliest date for the new product. If a food item has been cooled on-site and will be held in the establishment for more than 24 hours, date marking will be required, starting with the first day of cooling.

There was a question on the Certified Food Protection Manager (CFPM) requirement, which does not go into effect until March 2023. The new food code will require each food service establishment to have a CFPM. This CFPM will need to have passed an American National Standards Institute (ANSI) approved food manager test. This is a list of the ANSI [six approved courses](#) that will meet that requirement. The CFPM does not need to be on-site, although a copy of the certificate does. This means that not all managers need to be certified. You could



have one person designated as the CFPM for the food service establishment or even several establishments or even a whole school district.

Excellence Awards

We went through the process for the 2021 Excellence Awards. Inspectors nominate one facility in their inspection area for each of the 6 categories: Limited menu, Full Service, Fast Food, Large grocery stores, Temporary and School/Industrial/Institutions. Inspectors write up their reasoning on why they give the nomination. Chris emails the nomination packets to volunteers. Those volunteers will read through them and decide who they believe should be the winner and email those decisions back to Chris by JANUARY 1ST, 2022. Chris will be reaching out to FAC members to see who would like to volunteer to help determine the winners. If you are interested in volunteering, you can email Chris at cstringer@snohd.org. Once we have all the decisions, we tabulate results and determine the winners. This information is given to our administration department to put together the awards and the Board of Health ceremony in April. We will also post the winners on our website and in our newsletter.

Many members were unable to attend. If you have any questions, thoughts or ideas on the fees and budget, please contact us at foodsafety@snohd.org. These minutes will be posted on our [Food Safety Program](#) webpage.

Next meeting March 24, 2022 at 10:00 a.m. via Zoom. Link will be provided prior to the date.