

Food Advisory Committee meeting minutes

March 24, 2022

Those Attending

Ragina Gray, Chris Stringer, Michael Johnson, Brenna Hoppe, Zach Christopher, Alicia Susinger, Leah Tax, John Lane, Brooke Davis, Shelly Mackie, Juliana Fisher, Lissa Trischetti, Kerri Lonergan-Dreke, Megan deVries

Staffing and Program changes

We have hired a new Assistant Director who will oversee our Land Use, Safe Environments and Customer Service sections. We will be hiring another Assistant Director in the next few months to oversee the Food Safety section. We received Foundational Public Health Funding, which has given us the opportunity to hire more people. We will be hiring 16 new people, 7 in Food Safety. This will give us the opportunity to provide better service and spend more time with operators. We are looking forward to consistency and building relationships. The money has very specific guidelines on how it can be used. It can only be used on services that are not fee supported. Things like complaints, foodborne illnesses (FBI's), standardization, education. It cannot be used to reduce fees as that is seen as giving money to private businesses.

With more staff, we will be changing district boundaries. We are planning to work with Snohomish County IT services on developing a new mapping tool that we will use to easily move boundaries when necessary. This tool will also be accessible on our website. We'd like you to be able to plug in your address, which will show which district you are in and connect with the area inspector. We are also working on digitizing our files. We need access to our files while out in the field and we would like them to be accessible to the public through our website.

Foodborne Illness (FBI's)

COVID disrupted this work. We are working with our Communicable Disease section to bring this back. We know operators want to be proactive. We are hoping to look at this more in 2023 with feedback from this committee. What are challenges to FBI prevention training in establishments? What are issues that are occurring? Can this go on our website? How can SHD have impactful education on FBI's? Can we create guidance on what is helpful for our investigations?

If you are getting FBI complaints, refer them to the Health District at 425.339.3503.

Food Advisory Committee

We want to revitalize this committee. How do we make meetings better? How do we get more people to attend? All ideas are helpful.

Enforcement Update

Working on updating and changing our enforcement procedures but are not ready to talk about it yet.

Food Code Change

The new Food Code went into effect on March 1, 2022. We went through some of the most important topics:

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.

The Washington Department of Health (WA DOH) has created an [AMC Toolkit - Vomit and Diarrhea Clean-up Plan](#) template as an option for establishments to use when creating their written procedures.

2 – Employee Illness

The information below must be provided to each food worker in a way that can be verified. 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).

The Snohomish Health District has created Restriction and Notification of Ill Food Workers posters and employee signature handouts to help you meet this requirement in a verifiable way. They are all located on our [Educational Resources](#) page. Report reportable diagnoses at 425.339.8730 or foodsafety@snohd.org

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.

4 – Inspection Report Notification

Establishments must post the most recent routine food safety inspection report from the Snohomish Health District or post information on how the consumer can obtain this information from the District. This can be done by posting your 2023 permit, which will have new language on it about accessing inspection reports. The Snohomish Health District has also created a [View Inspection Report](#) poster with a QR code that customers can use to look at the inspection report.

5 – Certified Food Protection Manager (CFPM) requirement

This 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.

Food Code Change Resources

We have created a new [Food Code Updates](#) webpage. This page has links to WA DOH and a copy of the food code. It goes over the major changes and each topic has the code section number for easy reference. There are links to resources and charts outlining some requirements. We also have an [Educational Resources](#) page. This page has links to all SHD handouts and posters and WA DOH's brochures and templates that they have created.



There are several resources in different languages, and we are working hard to get more resources translated as they are created.

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 us. Once we have all the decisions, we determine the winners. This information is given to our administration department to put together the awards and the Board of Health ceremony sometime in the spring. We will also post the winners on our website and in our newsletter. We are looking to revamp this program in the future to make it more equitable. We will be asking the FAC for help on this.

Future Newsletter Ideas

What are the most common violations?

How can operators help during an inspection?

Develop a communication tree. When *this* happens, who do I contact?

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

Next meeting June 23, 2022 at 10:00 a.m. via Zoom. Link will be provided prior to the date.