

F ood S afety A dvisory C ouncil <i>of Orange County</i>	<i>"To promote food safety in Orange County through industry and regulatory agency cooperation."</i>
	<h1>Meeting Minutes</h1> <h2>April 19th, 2017</h2> <h3>10:00 AM to 12:00 PM</h3>
2017 Board:	Todd Frantz REHS, Chair Cristina Chang, Vice Chair • Sia Haghighi, Past Chair Janet Yaldezian, Treasurer • Erin Thompson, Secretary

Meeting Called to Order

- Vice Chair Jason Horn called the meeting to order.
- Attendee introductions.
- December meeting minutes approved.
- Treasurer Janet Yaldezian reported the OC FSAC account balance is \$2,142.39.
- The \$5 meeting fee is currently suspended because the current balance is healthy.
- No Consumer Education Subcommittee Report.

Data/Communications Subcommittee Report

- Kelli Cavaliero introduced a request to enhance the OC Health Care Agency (OCHCA) system for assessing reports and provide better public information on health inspection data, such as major violations.
- The OCHCA began reposting PDF files of inspection reports and summaries on their website in January 2017.
- Liza Frias mentioned that the industry would have to pay an additional cost in order to provide the open data platform. The initial setup may cost around \$10,000-\$15,000, not including maintenance costs.
- There was a consensus in favor of moving forward with the request, but it was not unanimous. Cavaliero will send copies of her request letter to FSAC members to allow final concerns to be raised and ask if they would like to move forward.
- Considerations:
 - What happens if someone disputes a report?
 - What would the cost be to the industry?
 - Would it be a nightly or weekly data dump of information?
 - Should there be a delay to have this information posted?

- Should the industry have an opportunity to see the report first and to fix it before the information is released to the public?

Orange County Health Department Updates

- **Marking Guideline and Compliance Checklist:** The new guidelines and compliance checklist are available online.
 - The checklist breaks the items into critical risk factors (major and minor) and good retail practices. Items #1-24 (critical risk factors) must be in compliance and corrected on site.
 - The new checklist gives the facility positive feedback.
 - The OC Marking Guideline was implemented January 2017 to help the industry know what items are major, minor, or good retail practices.
- **OC Food Safety Home Page (www.ocfoodinfo.com):** An overview of the website was given. The website displays information on health inspection reports, closures, Food for Thought, Waste Not OC food donation, recalls, and the electronic marking guide.
- **Update on Reinspection Due Seal:** The criteria for issuing reinspection due-pass seal has been changed to 3 or more major critical risk factor violations. If the facility experiences repetitive patterns of violations, they will still get the reinspection due pass seal.
- **SB 1067 and Menu Labeling Guidance:** New changes announced for consumer advisory, ROP/HACCP, food allergens, and juicing. The menu labeling guidelines include changes to the CalCode language, and the soft rollout has been extended to May 2018.
- **S3 Conference:** Upcoming symposium includes topics such as food safety, sustainability, and security.
- **Draft Allergen Poster:** To help facilities comply with the new allergen rules, an 11 x 14 in. major food allergens poster is being drafted. After inserting approved pictures on the draft, the poster will be finalized. It will be voluntary for facilities to post them. Suggestions can be submitted to Jackie Hampton (JHampton@ochca.com).
- **Award of Excellence Criteria:** This award is issued every year based on the compliance history of the food facility. It is awarded per health permit. The old criteria requires the establishment receive no major violation on a routine inspection and an average of not more than 6 minor violations. The new proposed criteria would reflect critical risk factors. Some combinations proposed include
 - **Option 1:** No more than 1 minor CRF or 5 GMP (Items #25-49)
 - **Option 2:** No more than 2 minor CRF and no more than 4 GMP during any routine inspection.

However, after further discussion, Director Liza Frias indicated that the Data Communications Committee could work on proposing the appropriate option.

- Proposed Permitting Policy Update: There is a new draft SOP on health permitting and definitions for food facilities (food warehouse, restaurant, mobile food facility, processor, etc.) that will go into effect in November 2017. New permits (for new construction or change of ownership) will require advance payment. Payment may be made online, by mail, or at the counter so that the health permits can be issued immediately. New permit applications will require the articles of incorporation and/or sellers permit to establish legal responsibility and ensures the application reflects the proper owners.

Next Meeting

- The next joint Orange County-Los Angeles FSAC meeting will take place on June 14, 2017, from 9:30 am to 12:00 pm. It will take place at the So Cal Gas Energy Resource Center located at 9240 Firestone Blvd, Downey, CA 90241.
- The cost of attendance is \$5/person. Attendees may also stay for lunch at the cost of \$20/person.

Election of New Board Members

- FSAC members unanimously voted for the following board members for the 2017-2018 year:
 - Chair: Todd Frantz, REHS
 - Vice Chair: Cristina Chang
 - Treasurer: Janet Yaldezian
 - Secretary: Erin Thompson

Meeting Adjournment