Food
Safety
Advisory
Council
of Orange County

2017-18 Board:

"To promote food safety in Orange County through industry and regulatory agency cooperation."

Meeting Minutes April 18, 2018

10:00 AM to 12:00 PM

Todd Frantz REHS, Chair

Cristina Chang, Vice Chair

Sia Haghighi, Past Chair

Janet Yaldezian, Treasurer

Erin Thompson, Secretary

Meeting Called to Order

- Chair Todd Frantz called the meeting to order.
- Attendee introductions.
- October 2017 meeting minutes approved.
- Kelly Cavaliero gave an update on the data communications- they are moving forward gathering information on utilization of the process, more information to come. If anyone is interested in joining the sub-committee please contact Kelly.
- Maria Hernandez provided an update on the CalFresh Restaurant Meals Program (CF -RMP).
 The program was launched last November with 10 participating restaurants, and have since added 14 Subways, 10 Pizza Huts and 4 others. This program assists the elderly, disabled and homeless with meals they can purchase at a discounted price. They help 28,300 households, have had 404 transaction and \$4,750 in purchases.
 - The Orange County Social Services Agency continues to recruit restaurants in the cities of Anaheim and Santa Ana to participate in the CF-RMP. The RMP allows CF recipients to use their CF benefits to purchase prepared meals at participating restaurants.
 - For more information about the program or how to apply, please use the contact information below:

Website: http://ssa.ocgov.com/calfresh/calfresh/rmp_owner

Email: oc.rmp@ssa.ocgov.com Phone: (714) 245-6013

Orange County Health Department Updates

- Liza Frias, Environmental Health Director gave an update on Orange County.
 - They have added two new food safety managers: Stephanie Wilkins-Singleton and Bao Huynh.
 - The fee package is going to be reviewed that will show an increase over 3 years, a letter will be provided to FSAC members to vote on it.
 - The fee will be based on categorizing the markets by what each provides.
- Current Legislature
 - AB 2524 catering host permits- FOODA a facility can host an event that is catered by must have a permit.
 - AB 2178 charitable feeding permit-churches and non-profit (feeding the homeless)
 - o AB 626 Microenterprise home kitchen permits- Air B&B
 - o AB 2212 Meal deliveries permits- Blue Apron and Plated
 - SB 946 Sidewalk vending permits-mobile food facilities

- Past legislation-
 - Menu labeling- May5, 2018 effective, a soft roll out by the county and more to come on enforcement
 - Sharing tables- schools
- "Food for Thought" Spring/Summer 2018 Issue 5 now available at www.ocfoodinfo.com. The current issue contains:
 - How to Achieve an Award of Excellence
 - o Donate Your Excess Food from your Phone or Desktop!
 - Food Safety? Employees are Key!

If you would like to offer suggestions for future issues, please contact us at ehealth@ochca.com

Norovirus Transmission

Dr. Matthew Zahn, County of Orange Medical Director, Epidemiology and Assessment

CDC estimates half of all food borne illness outbreaks are caused by Norovirus. In OC, approximately 90% of food borne illnesses are caused by Norovirus, found in restaurants, nursing homes and schools. Transmission is fecal to oral and sick individuals can shed in stools for several days. Only a small amount of cells are needed to contaminate others or food. To clean up after a diagnosis occurs the environment needs to be thoroughly cleaned with concentrated bleach to kill the virus.

Jenafer Forester, County of Orange Supervising Environmental Health Specialist, Illness Prevention and Response Section

Person in Charge (PIC) needs to have knowledge to prevent the transfer of the virus. This includes GI symptoms in the employees, and the employees need to report this to the PIC. FDA requires 48 hours of exclusion and the health department recommends 72 hours exclusion after symptoms are gone. This it to help prevent any transfer of the virus to the public and other employees. The following pamphlets were provided and are a good tool for training employees.

- "Prevent Foodborne Illness Outbreaks Brochure" available at www.ocfoodinfo.com
- Norovirus: Facts for Food Handlers available at https://www.cdc.gov/norovirus/downloads/foodhandlers.pdf
- Clean-up and Disinfection for Norovirus ("Stomach Bug")
 http://www.dph.illinois.gov/sites/default/files/publications/NorovirusIncident-English-Color-05092017.pdf

Next Meeting

The next joint Orange County – Los Angeles FSAC Meeting will take place in Los Angeles on June 13th, 2018 at the Southern California Gas Company located at 9240 E Firestone Blvd, Downey CA 90241. More information to come.

Past meeting agendas and minutes are posted for your review at www.ocfoodinfo.com/general/fsac

Meeting Adjournment