

Meeting Minutes

October 7, 2020

1:00 PM to 2:00 PM

2019-20 Board:

David Haywood, Chair • Vacant, Vice Chair
Janet Yaldezian, Treasurer • Erin Thompson, Secretary
Cristina Chang, Past Chair

REGISTRATION LINK: <https://connect.ul.com/FSACallMeeting.html>

Hosted By: UL Everclean

1. **Meeting Called to Order – David Haywood (FSAC Chair)**
2. **Introductions – All**
3. **OC EHD Updates – Bao Huynh**
OC Environmental Health is now under Health Care Agency – Public Health Services
4. **Overview of Latest OC Health Order / Quarantine at Home Guidelines – Jenafer Forester**
Order (mandated) versus Recommendation
 - A. Order #4: Self-Isolation of Persons with COVID-19 required for at least 10 days from when symptoms first appeared or positive test date AND at least 24 hours after recovery from fever without the use of fever reducing medications and respiratory symptoms have improved. Note: more restrictive self-isolation can be required by County Health Officer, example when severe symptoms and hospitalization takes place may require a 21-day self-isolation.
 - B. Order #5: Self-Quarantine of Persons Exposed to COVID-19. This is required for anyone with a close contact to the COVID case as defined by 6 feet or less for 15 minutes or more within a 24 hours period.
 - i. The only individuals who are exempt from self-quarantine are health care workers and first responders.
 - ii. Case can be infectious 48 hours prior to onset of initial symptom. It is important to evaluate when your staff last worked in relation to their onset of symptoms. Ensure your investigation includes interviews with staff to identify those staff who may have come in close contact with the case during the infectious period at work, through carpool, living situation or social gatherings.
 - C. Refer to the most recent Health Order here:
<https://ocovid19.ochealthinfo.com/article/oc-health-officers-orders-recommendations>
5. **Triggers for Moving into Next Phase as per CDPH – Bao Huynh**
 - A. OC presently in Red Tier – which means that OC will need to maintain criteria metrics for 3 weeks within the Red Tier AND In order for OC to move to the Orange Tier, OC

will need to maintain criteria metrics for 2 weeks within the Orange Tier.

- B. Blueprint for a Safer Economy relies on two measures of criteria - Case Rate and Test Positivity are used to determine when a county can move to a less restrictive tier with more sector openings and increased interactions among residents as a result.
 - i. Daily Case rate per 100,000, currently at 5.2 (Red Tier) and Daily Case rate per 100,000 for the Orange Tier is 1.0 – 3.9
 - ii. Positivity Test rate, currently at 3.2 (Orange Tier), but falling back to Red Tier because daily case rate was not met for Orange Tier.
 - iii. Equity Focus Metrics is aimed at addressing certain communities that are disproportionately impacted by COVID-19 in terms of higher rates of infection, hospitalizations, and deaths. Identifies populations within the bottom 25% that make up 45% of the entire cases. For counties entering into the Orange Tier, essentially must be within 5% of the positivity rate in order to meet the less than or equal to 5.2%.
- C. OC Trend – Daily Cases went up instead of down yesterday, note caveat – Daily Cases is in the Red Tier, but Test Positivity and Equity Focus Metric within 5% of positivity, then can move forward into Orange Tier even if Daily Case did not meet.
- D. Refer to the CDPH Blue Print Economy website for additional details:
<https://covid19.ca.gov/safer-economy/>

6. Expectations – Inspection, Enforcement and Compliance Seal Posting – Bao Huynh

- A. COVID Observations are documented in notes section of the routine inspection report. Education is provided during the site visit.
- B. Seals are still posted after each routine inspection and re-inspection. Closure seals are only used for major violations that are imminent health risk, thus warranting a health permit suspension: examples include vermin infestation, no hot water and unable to effectively wash, rinse and sanitize, sewage, lack of potable water or power outage.
- C. Enforcement Action related to COVID is taken by the State and is active.

7. SafeDineOC Restaurant Program Grant – Darwin Cheng

- A. Purpose of grant is to award money in order that restaurants may protect employees and the public.
- B. Process is through reimbursement of up to \$5,000 for supplies, such as outdoor dining use purchases for purpose of promoting safety aspect.
- C. Receipts must be provided for proof of purchase to OC Business Council
- D. Criteria for eligibility
 - i. must have a valid health permit with OC EHD (current)
 - ii. comply with CA State Guidance for reopening
 - iii. W-9
 - iv. Attestation completed and proof with a photo to demonstrate currently posted in a public facing location
 - v. Most recent inspection report demonstrates no Critical Risk Factors (CRF) and or all CRF have been observed to be corrected and documented by OC EHD\
- E. \$4 million dollars has been allocated to date and the total amount allocated to the grant is \$10 million.
- F. Deadline for applications is October 16, 2020
- G. For more information visit <https://www.ocbc.org/safedineoc-grantrecipient/>

8. FSAC Q & A

Darwin Cheng, REHS (County of Orange Environmental Health – Assistant Director)

BaoAn Huynh, REHS (County of Orange Environmental Health – Food Safety Program Manager)

Stephanie Wilkins-Singleton, REHS (County of Orange Environmental Health – Food Safety Program Manager)

Jenafer Forester, REHS (County of Orange Environmental Health – Supervising EHS)

David Haywood (FSAC Board Chair)

Brendan Locke (UL Facilitator)

Q1: Where can school vaccination information be found?

- Refer to Health Order #7 <https://ocovid19.ochealthinfo.com/article/oc-health-officers-orders-recommendations>.

You may also contact the Health Referral Line (800) 564-8448, the option for schools is made available in the phone tree.

Q2: What is the maximum capacity for school cafeterias where schools are still in session?

- Follow guidelines for restaurants in tier system, currently at 25%. You may find additional information in the CDPH Guidelines for Schools here: <https://files.covid19.ca.gov/pdf/guidance-schools--en.pdf>

Q3: Do grocery stores need an attestation and checklist?

- Yes, both are required for any business in operation during the COVID pandemic. Post Industry Checklist visible at the front entrance and to include an attestation that the business has:
 - Performed a detailed risk assessment and implement a site-specific protection plan
 - Trained employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
 - Implemented individual control measures and screenings
 - Implemented disinfecting protocols
 - Implemented physical distancing guidelines.

Q4: Is there an outreach website that is public facing?

- Multiple agencies have COVID outreach on a public facing website, here are a few:
Centers for Disease Control and Prevention: How to Protect Yourself & Others - <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/prevention.html>
CDPH Blue Print Economy - <https://covid19.ca.gov/safer-economy/>
OC Health Care Agency Guidance: Business & Worksites - <https://ocovid19.ochealthinfo.com/guidance-businesses-worksites>

Q5: What is criteria for returning to work when an employee tests positive?

- Refer to Health Order #4 Self-Isolation of Persons with COVID-19 <https://ocovid19.ochealthinfo.com/article/oc-health-officers-orders-recommendations>

Q5: What if an employee has a household member that tests positive?

- Refer to Health Order #5
<https://ocovid19.ochealthinfo.com/article/oc-health-officers-orders-recommendations>

Q6: What is current occupancy in dine-in restaurants?

- Refer to the Blueprint for a Safer Economy Activity and Business Tier Framework –
https://www.cdph.ca.gov/Programs/CID/DCDC/CDPH%20Document%20Library/COVID-19/Dimmer-Framework-September_2020.pdf

In Red Tier restaurants are open indoors with modifications, maximum 25% capacity or 100 people, whichever is fewer. Ensure physical distancing can be maintained or a protective barrier is in place.

Q7: Is there a Cal-OSHA COVID-19 general checklist for Dine-In Restaurants?

- Yes, CDPH partnered with Cal-OSHA to provide a checklist for each industry, to include Dine-In Restaurants. Refer to the Industry Guidance Checklist for Dine-In Restaurants here:
<https://files.covid19.ca.gov/pdf/checklist-dine-in-restaurants.pdf>

Note: Based on your restaurant operation you may include all or some of the items on the checklist. For example, to minimize touchpoints you install a foot installation at the restroom door.

For more information regarding other industry checklists visit

<https://www.dir.ca.gov/dosh/coronavirus/Guidance-by-Industry.html>

9. FSAC Announcements – David Haywood

- A. Marcus Burgess has relocated to the East Coast and OC FSAC is currently seeking to fill the vacant Vice Chair position. Please provide nominations to David Haywood, FSAC Chair.
- B. Propose a Winter Meeting in place of the Holiday Meeting due to the pandemic. OC FSAC Board will discuss further with LA FSAC since this is a joint meeting.