

Meeting Minutes
March 19, 2019
10:00 AM to 12:00 PM

2018-19 Board:

Cristina Chang, Chair • Marcus Burgess, Vice Chair
Janet Yaldezian, Treasurer • Erin Thompson, Secretary
Todd Frantz REHS, Past Chair

Meeting Location: Orange County Environmental Health
Crystal Cove Conference Room
1241 E. Dyer Road Suite 120, Santa Ana, 92705

1. Meeting called to order by Cristina Chang.
2. Approval of minutes by Erin Thompson.
3. Treasurer’s report by Janet Yaldezian. No dues will be collected at this time.
4. Consumer Education Report by Mike Learakos. The group is engaging and educating permit holders in the community on food safety.
5. OC Health Update by Bao Huynh. Orange and Los Angeles counties are doing a soft roll-out and providing training on the new California legislation:

Plastic Straw Ban

- Required at all full-service restaurants.
- Employees cannot provide a straw unless the consumer asks for one.
- Applies to single-use straws only.

Children’s Meals

- Drink options can only be water, flavored water, unflavored milk, or non-dairy milk alternative.
- Applies to all food facilities.

Sidewalk Vendors

- Cities have restrictions on where these vendors can set up and sell.
- Vendors need a health permit to operate and must display the decal from OCHCA.

Microenterprise Home Kitchen Operations (MEHKO)

- Applies to food operations taking place in a home/residence where food is stored and prepared.
- These can have eating areas at the location and be used for catering and delivering.
- They must submit the SOP to the health department in order to receive a permit and inspection before operating.
- Food handler training and certification is required.

Host/Catering Food Facilities

- Applies to breweries, wineries, and places where they want to host but do not have preparation areas.
 - Must be permitted by the county.
 - Must have handwashing stations and places to set up the food for service.
6. TPHC Presentation by Joyce Tuttle
- Tuttle discussed using time to control potentially hazardous foods. The #1 cause of foodborne illness is improper holding temperatures.
 - If a food facility wants to use TPHC, it needs to be approved by the health department. Written procedures are required to be maintained at the facility and the product needs to be marked with the discard time. Food shall be marked from the moment it is removed from hot or cold temperatures. Cooling procedures must be included in the written procedures.
 - Active managerial control is required, as well as proper monitoring and knowledge of food safety. Purposeful, specific actions or procedures by the food facility operator will help the facility obtain control over foodborne illness risk factors.
 - If TPHC is not used correctly or adequately, this is a temperature violation. TPHC is required at fixed locations, food trucks, and temporary events. Temporary events and food trucks cannot cool the product down and reuse. The product must be discarded at the 4-hour mark and at the end of the day.
7. New Topics
- If there is a topic anyone would like to discuss, please let Cristina Chang know.
 - The organizational structure was reviewed by OC FSAC members.
 - We discussed combining LA, OC, and San Diego FSACs and will revisit the issue.
8. Upcoming Meetings
- The next meeting is on June 12, 2019. It is a joint meeting with LA FSAC and will take place at the SoCalGas Company in Downey. More information to come.
 - San Diego FSAC meeting is on April 18, 2019. More information to come.
9. Meeting Adjournment