

Meeting Minutes
April 30, 2025
10:00 AM to 12:00 PM

David Haywood, Chair • Klarissa Karas, Vice Chair
Janet Yaldezian, Treasurer • Erin Thompson, Secretary

IN-PERSON MEETING

Hosted by: Orange County Environmental Health
1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705

1. **Meeting Called to Order at 10:02 a.m. by Erin Thompson, OC FSAC Secretary filling in for David Haywood, OC FSAC Chair and Klarissa Karas, OC FSAC Vice Chair who were not able to be present this date.**
2. **Introductions - All**
3. **Approval of Minutes - approved by Erin Thompson, OC FSAC Secretary and second by Janet Yaldezian, OC FSAC Treasurer**
4. **Treasurer's Report - \$987.17 is the remaining balance following the FSAC Holiday Lunch and was provided by Janet Yaldezian, OC Treasurer**
5. **OC Environmental Health Updates - Darwin Cheng, Environmental Health Director, Bao-An Huynh, Program Manager, and Miloni Devani, Program Manager**
 - EHD Food Safety Program is focusing efforts on education, outreach, workshops, staffing to fill all positions, building bridges to collaborate with food facilities, and updating the look of the EHD website.
 - Special Events Team has a new type of permit for Temporary Food Facilities (TFF): The Annual Permit allows a (TFF) to operate at multiple single events or Certified Farmers Markets with no operational overlap. A short video on how to obtain a TFF Permit, and the Health Service Fees is made available on the website.
 - Plan Check has updated resources to include the new Electronic Plan Submittal portal and Retail Food Unpackaged Food Construction Guide.
 - Award of Excellence (AOE) Gold Seal Program for retail food facilities with open food handling that are public facing has been implemented as of April 1, 2025. Examples include restaurants, markets, supermarkets and their eligible departments such as the bakery, deli, meat, and seafood department. The AOE criteria can be found on the website.

6. **California Conference of Directors of Environmental Health (CCDEH) Legislation Update – Amanda Bloom, Executive Director**

- Discussed ways to get involved with nonprofits like California Restaurant Association and CCDEH.
- Restaurant Related Bills include the following below, for more information visit www.leginfo.ca.gov
 - SB 635 (Durazo) Street Vendor Permitting & Enforcement
 - SB 764 (Weber Pierson) Chain Restaurant Children’s Meals
 - AB 592 (Gabriel) Alcohol Sales and Open Kitchens
 - AB 671 (Wicks) Accelerated Restaurant Plans
 - SB 68 (Menjivar) Notification of Sesame
 - AB 1288 (Addis) Registered Environmental Health Specialists

7. **Presentation: “Environmental Health Plan Check Retail Food Facility Construction Guide”**

Presenter: Christina Buranday, REHS and Julie Tran, REHS

- EHD conducted a survey with industry representatives that work with Plan Check and included architects, contractors for commercial food facilities, project designers, and retail food facilities. The goal was to identify ways to reduce the number of plan revisions and therefore reduce the number of days a plan will remain in review before a plan approval is issued.
- EHD revised the Retail Food Unpackaged Food Construction Guide to include more information and details that can assist with addressing incomplete plans, not addressing corrections on submittals, and delays in the re-submittal of the corrected plan. A table of contents was shared, and the new construction guide can be found at the website.
- EHD will continue to evaluate the plan review process and identify the number of days a plan review has been reduced when compared to the previous year.

8. **Presentation: “Food Allergy Research and Education (FARE) & Promoting Allergy Consumer Trust (PACT) Alliance”**

Presenters: Craig Fontenot, Chief of Staff and Kelly Cleary, MD, FAAP, Medical Director

- FARE’s mission is to improve the quality of life and health of those with food allergy through transformative research, education, and advocacy.
- Food Allergy Awareness Month | May 2025, more than 85 million Americans live with a food allergy, food intolerance, or share a household with someone who does. Safety is the core filter for every decision made from choosing products of the shelf to dining, traveling, and lodging that translates to a \$19 billion market.
- Resources for retail food were made available and include allergy safe meals, preventing cross-contact, and posters with nine (9) Major Food Allergens.
- PACT Alliance is an opportunity for retailers, restaurants, hospitality, and travel to partner with FARE to create innovative, trusted solutions for food allergy consumers.
- FARE PACT Alliance challenge and opportunity: find safe, affordable foods, dining out safely, traveling without fear, food insecurity and equity.

9. **Presentation: “Navigating Major Food Allergens & Allergen Free Meals”**

Presenter: Jenafer Forester, REHS

- The nine (9) major food allergens include: eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and the newest per FDA Model Food Code is sesame. California Senate Bill 68 currently in legislation.
- Key Public Health Interventions includes Labeling, Knowledge, Cleaning and Sanitizing, Prevention of Cross-Contact and Cross Contamination.
- Employee knowledge required to know nine (9) major food allergens, symptoms, and in an emergency call 911, this can be through a poster or job aid. Person In Charge also needs to know food prep activities and processes to prevent cross-contact when made aware of a major food allergen. Maintain current list of ingredients for menu and appropriate ingredient substitution, shared sample SOP.
- [FDA: Final Allergen Labeling Q&A guidance document](#) published January 6, 2025, and includes recent updates like milk and egg definition, contains statements, certain nuts like a coconut and other removed from the tree nut definition (refer to Table 1 for a complete list of tree nuts), threshold levels not established, allergen-free claims, and contains statement.

10. **Presentation: “Association of Food and Drug Officials (AFDO): Healthy People 2030 Sick Food Worker Toolkit”**

Presenter: Jenafer Forester, REHS

- Fast facts: more than 250 diseases can be transmitted through food, infected food workers cause 70% of norovirus outbreaks in restaurants, 1 in 5 food service workers reported working while sick with vomiting and diarrhea.
- Cal Code requires a PIC to notify EHD when:
 - PIC notified that a food employee has been diagnosed with an infectious agent, seven (7) listed that can be transmitted by ill food employees through food, contaminated equipment, and contaminated surfaces.
 - A PIC aware of two or more food employees concurrently experience symptoms associated with AGI.
- Orange County Foodborne Illness Hotline is (714) 433-6418 and Email: Fillness@ochca.com
- AFDO Sick Worker Toolkit assists food facilities in developing a plan and identifying gaps in their current plan through a checklist, sample language, training materials, and decision trees so a facility can enforce the plan, even when inconvenient.
- The toolkit also includes resources like cleaning and disinfection steps for Norovirus and a document published by CDC: “Can Restaurant Managers Talk with Sick Workers? 3 Things Restaurant Managers Need to Know.”

11. **Meeting Adjournment 12:16 p.m. by Erin Thompson, OC FSAC Treasurer.**