

<b>Food Safety Advisory Council of Orange County</b>	<i>"To promote food safety in Orange County through industry and regulatory agency cooperation."</i>
	<b>Meeting Minutes October 19<sup>th</sup>, 2016 10:00 AM to 12:00 PM</b>
	<b>Todd Frantz REHS, Chair</b> <b>2016 Board: Jason Horn, Vice Chair • Sia Haghighi, Past Chair • Janet Yaldezian, Treasurer</b> <b>• Cristina Chang, Secretary</b>

**Meeting Called to Order**

- Chair Todd Frantz made the motion to call meeting to order. Motion seconded.
- Attendee introductions.
- No approval of minutes.
- Treasurer Janet Yaldezian reported the account balance was \$2,390.88.
- Frantz said meeting fees have been temporarily suspended because the current balance is healthy and there are no pending projects.
- No Consumer Education Subcommittee Report.

**Orange County Health Department Updates**

SB 1067 and Menu Labeling Guidance (Liza Frias)

Changes include:

- Food Allergens: The food safety training required is now based on FDA requirements. The PIC must educate and train employees on allergens. There are guidance documents to inform employees, such signs displaying the 8 allergens. Starting January 1<sup>st</sup>, 2017, employees must also orally express any food allergens in the items they sell.
- Cooking Temperature: There are changes to the cooking code that will add definitions on cooking temperatures/standards and include items such as sushi, steak tartare, etc.
- Reduced Oxygen Packaging: If ROP is completed within 48 hours in accordance with the temperature code, a state-approved HACCP plan is no longer required.
- Menu Labeling: The new requirements become effective December 1<sup>st</sup>, 2016, and the FDA is still working on implementation. However, there may be a soft rollout in

California, with full adoption of the policy in May 2017. Please refer to the draft guidance document for more details.

- Pop-up Kitchens: These services (ex. Feastly, Josephine) feature a chef who prepares the meals for customers at a home. CCDEH has established an ad-hoc committee to work with stakeholders in considering potential legislative changes that would allow private homes for food preparation. This reflects a big shift from a public health perspective to recognize this industry.

AB2593 was introduced in the last session, which would expand the current exemption for private homes. The health department is also looking into alternative solutions so they can work together with industry instead of just saying no as the default answer.

- Food Facilities Legislation: SB1067 amends the California Retail Food Code. Please refer to the draft guidance document for more details.
- Member Input: If retailers/industries wish to submit recommendations or changes to the draft guidance documents, please email Angela Sanchez at [asanchez@ckr.com](mailto:asanchez@ckr.com). More information on the California Retail Food Safety Coalition (CRFSC) can be found at [crfsc.org](http://crfsc.org).

Liza said the health department should email everyone before any changes are reflected on the website, as industries should hear about them before the public.

#### OC Update (Jackie Hampton & Mike Haller)

- New Inspection Report Format: For the most recent inspection report, go to [ocfoodinfo.com](http://ocfoodinfo.com). The reports are only missing the inspector name and some comments, but the violations and corrective actions will be listed. There have been problems loading the reports, and the app is not functioning properly. Comments can be sent to Mike and Jackie. A FSAC Internet Posting/Communications Subcommittee was formed.
- Handwashing Campaign and Signage: The old handwashing signs tend to fade into the background, but the new ones are made to stand out. The inspectors will give the stores a new sign during their visit, with the intent to have others talk about handwashing. Funding was provided by the Public Health Bureau Shark Tank Competition.

Inspectors will also have a recognition program for employees that display exceptional handwashing. If the inspectors feel the habit is ingrained in the employee, they will note this on the official inspection report. The employee will also be offered a BPA-free cup with straw or a tote bag as a reward. The food establishment is also encouraged to recognize the employee.

As part of the outreach campaign, there are new brochures and videos on preventing food-borne illness. Inspector kits are also being introduced to culinary classes.

- New Guidelines: The Marking Guideline shares standard information such as: when an establishment is closed, when it is reinspected, a breakdown of critical risk factors, and good retail practices. Criteria (ex. setting up the sanitizer buckets) will be marked as a “good retail practice,” “not observed,” “major,” or “minor.”
- TV Segment: Dr. Eric Handler and Mike Learakos were featured in a CBS2/KCAL9 segment on Waste Not OC. [The segment](#) discussed food donations from local restaurants that were delivered via taxi.
- New Inspectors: From October 2015 to October 2016, OC Health Care Agency has hired 32 new inspectors out of 63 total. Over half of the inspectors have less than a year of experience, so if there are any issues, reach out to Mike and Jackie. Previously, the most inspectors hired in one year was 12.
- Holiday Party: This year, OC FSAC is hosting for both LA and OC branches. The date is set for Friday, December 2<sup>nd</sup>, 2016. A planning subcommittee was formed.

**Speaker: Patrick Quade, Online Illness Reporting ([Dinesafe.org](http://Dinesafe.org))**

After Patrick Quade got food poisoning, he built a website powered by user reports on where they got sick. He received reports all over the world from places ranging from sporting events to gas stations.

Dinesafe.org provides data solutions for safer food, utilizing crowdsourcing to achieve more transparency. The site focuses on data quality, current reports, and unpublicized rankings.

Its goal is to identify potential outbreaks in real time. For example, in 2014 Quade noticed a spike on his dashboard for Chipotle. The chain’s reporting rate was over 10 times higher than its peers before the first outbreak was reported. This data had provided a warning signal over 12 months in advance.

Most people who report on the site are between the ages of 18-34, and 88% of them did not see a doctor for their illness. Customers may receive a response from the food establishment after reporting their sickness, which can make them feel that they matter.

Quade hopes to partner industry with the site’s technology, and he is setting up a waiting list for the trial run. Users can receive trend analysis, their brand’s ranking, and data tables listing out reports by store or by product.

Patrick Quade can be reached at [patrick@dinesafe.org](mailto:patrick@dinesafe.org).

## **Meeting Adjourned**

- Next meeting date TBD.
- Frantz made the motion to adjourn. Motion seconded.