

FOOD PROTECTION ADVISORY COMMITTEE MINUTES

Thursday, November 8, 2012

9:00 A.M– 10:30 A.M.

Board Room

Committee Members Present: Scott Heimlich, Becky Dunn, Toni Schutts, Janet Sprouse, Barry Young, Daniel Reese, Daniel Charna, George Walker, Jr., Jim Griffin, Josue Vicente, Peggy Outcalt

Columbus Public Health Staff Present: Dr. Teresa Long, Roger Cloern, Keith Krinn, Christina Wilson, Robert Acquista, Ann Tomlinson, Kathryn Madden

Dr. Long opened the meeting and thanked everyone for attending. She introduced Keith Krinn who also thanked everyone who took time out of their busy schedules to attend the meeting.

Keith mentioned that he wanted to bring attention to three words in summary of the Food Protection Advisory Committee: partnership, forum, and education. He introduced Christina as a non-voting member of the committee. Her role is to organize the committee and meeting dates, and gain advice from the committee. In addition, she will keep a page on our website for meeting agendas and minutes. This will be housed under the "Food Protection for Business" area of the website. Keith introduced Rob Acquista as the liaison from Columbus Public Health for the committee. Rob is one of three supervisors for the Food Protection Program and the mobile, vending and plan review areas are under him. Kathryn Madden is the lead supervisor for education and food borne illness. Ann Tomlinson is the third food supervisor and is primarily responsible for the enforcement program.

Recap of the 10/23/2012 Regional meeting on update to the Ohio Uniform Food Safety Code:

There are a fair number of changes, many of them grammatical. Copies of the current code with changes were provided to everyone who attended.

Rob spoke about the change concerning cut leafy greens and food allergens

- a. The cut leafy greens must be kept at 41 degrees or below. Science has shown that once cut these items should be handled as all TCS foods are.
- b. He explained ways to temp cut leafy greens.
- c. He explained that operators should have more knowledge about food allergens and that their staff should also have knowledge.
- d. Restaurant employees should know to bring food allergy information from customers to the chef or manager.
- e. Dan Reese stated that a lot of the food allergen information depended on the severity of the allergy. That many times a chef will go to the table to discuss with customer. He also stated that customers used to know which restaurants could

accommodate their food allergy, but now they expect every place to make provisions for them.

- f. Rob explained that staff should be discussing these items when they are conducting their inspections.

Christina spoke about the changes in the code to include micromarkets. She explained that micromarkets are sometimes located in places within companies/businesses that vending machines may have been. These areas are not open for the public, but are employee access only, where employee ID badges may be swiped to purchase food items. These areas may include food products on shelves, and/or in coolers.

In Columbus many of these have been operating for roughly a year. Under the code change, these locations will be considered a Risk Level I. The locations have no PIC, and must have special approved coolers. These coolers would lock the doors if the temperature rises.

Janet Sprouse has one in their facility- the choice of product has steadily decreased and there just aren't enough people to support it. They will be getting rid of the area.

Christina then spoke about Cost Methodology. She explained that:

- a. OAC 3710-21-2.2 specifies exactly how local health departments may calculate fees
- b. Last year's expenses are used to determine next year's fees, so it is like getting reimbursed two years after incurring the expense
- c. CPH does not charge the maximum license fees allowed per state code, the difference being made up by the general fund
- d. Proposed fees for the 2013 licensing yr. will be ready and mailed to our licensees in the next few days.
- e. The risk level fees will be about 90% of what is allowable under state rules, and will probably be an increase of 3-5%
- f. Vending is limited to the Consumer Price Index
- g. Micromarkets will have a \$100 fee: \$90 staying at CPH, \$10 to ODA

Christina spoke about bilingual sanitarians-- we have on staff Grace Nelson who is fluent in Spanish. We expect her to begin teaching Level I classes late in January 2013, then later to add ServSafe classes.

We are still looking to hire a Mandarin speaking sanitarian, though this is a difficult task. If anyone knows of someone who may be qualified, please let us know.

In addition, we have Abdul Abdi in the Food Protection Program who speaks Somali.

Joint Education Efforts:

2. Christina pointed out the handout at everyone's place concerning "Food Safety Keep Leftovers Safe When You Take Them Home" which can be copied and used by restaurants.
3. Committee member Margaret Binkley shared that The Ohio State University is getting ready to apply for an AFRI grant which deals with food safety training for fresh cut leafy greens. She was curious about how others feel about training on this topic.

Ideas for Improved Communication

- g. Communication with vendors prior to festivals was brought up
 - i. Rob mentioned that some festivals ask us to come in in advance of their event to explain what we require and noted that this happens with Wing Zing, Red, White & Boom, Food & Wine Festival. Mr. Walker stated that one would think that would be a requirement, not optional. Ann Tomlinson explained that prior to every festival/event in the city there is a citywide planning meeting which involves a representative from all city departments effected (such as water, fire police, streets, health) as well as the organizer of the event. Requirements of each city department are discussed openly with the event organizer to then take back to their vendors.
 - ii. Rob also mentioned the heightened need for food security-keeping people from tampering with vendor's food supplies- at events.

Mr. Vicente brought up the change in licensing for after school programs, and how difficult it is to have all the sinks necessary with the new requirements-that it may force some places to not operate

1. Rob explained that the guidance is from ODH and is not new, ODH sent out a letter dating back to 2001 with these requirements. Their guidance states that all locations must be licensed as a risk level
2. In an effort to make this a smooth transition, CPH is not charging a plan review fee and is giving 6-7 months to get in compliance. CPH does not want program areas to discontinue this much needed service to the community, but we have to follow guidance set forth by ODH.
3. Rob also explained that if a location has a caterer and the caterer stays to serve the food, the locations are ok. It's when the food is dropped off and there is a time delay before staff serving the food is when there is an issue.

It was mentioned that an email distribution list be created as that is a good way to communicate with a group. Meeting info, dates, agendas and minutes will be placed on the CPH website

Attendees like the communication between CPH and CORA

Mr. Heimlich encouraged the use of emails (and keeping the emails short & sweet) and improved education.

It was decided the next meeting would be held on January 16, 2013 at 9am at Columbus Public Health. Following that, meetings would be every third month on the third Wednesday.