



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: January 8, 2021
Time: 9:30-10:30am
Location: Phone Conference via Microsoft Teams
Attendees: Brigette Bashaw, Kathaleen Deane, Kathryn Bump, Alyssa Pilot, Dave Petersen, Henry Deane, Hilda Masahiro, Oren Kairi, Mitch Adams, Katie Bushnell, Zena Edward, Joe Bushnell

Discussion Topic	Additional Content & Notes
Welcome and Introductions (All)	
DOH Code Update:	<p>Review of WAC updates in effect beginning Jan 15, 2021:</p> <ul style="list-style-type: none">○ WAC 246-215-01115(113) Modified definition of Service Animal RCW 49.60○ WAC 246-215-03235(4) Rice-Based Noodles RCW 43.20.145○ WAC 246-215-01115(50)(xvi) Remove lemonade stands from food establishment definition (identified during draft bill work).○ WAC Part 9, Subpart A Mobile food units RCW 43.20.149 and RCW 43.20.148.○ WAC 246-215-06570 allowing dogs in establishments with limited food prep RCW 66.24.240(7) <p>DOH WAC Revision webpage: https://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyRules/FoodCodeRuleRevision</p> <p>TAC requested an example of "Dogs on Patio" sign.</p>
COVID-19 Response: <ul style="list-style-type: none">- Summary of CARES Funding outreach- Next Steps for Food Safety COVID staff	<p>About 700 food establishments applied for CARES funding for a total disbursement of \$817,809</p> <p>Discussed COVID complaint process. In response to complaint CCPH receives from the public, Food Safety staff respond to the complainant and notify the business. Complaint details are reported to the state portal for those businesses receiving duplicate complaints and for those against businesses located in multiple counties. Food Safety staff also communicate directly with LCB for efficiency and to help reduce confusion with the business</p>



	<p>owner. Tent complaints – same process but enforcement is handled by LCB (when liquor license is present) and L&I when there isn't. CCPH remains in an educational capacity.</p> <p>Please provide any ideas you have for how CCPH may continue to support Food Establishments.</p>
<p>Review of Not a Food Establishment/Exempt from Permit website and application improvement.</p>	<p>Alyssa Pilot and Dave Petersen presented on application and certification availability for NFE/Exempt Vendors.</p>

<p>Questions/Other Topics from TAC</p>	<p>None submitted</p>
<p>Adjourn – 11:00 am</p>	

Questions or to RSVP, please contact:
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Guiding Principles

1. *A commitment to food safety that ensures minimum risk of foodborne illness;*
2. *Promoting public access to safe and healthy food;*
3. *Flexibility to anticipate future changes and needs;*
4. *Commitment to support food agriculture and markets;*
5. *Increased local control of food sources;*
6. *Integrity of food safety surveillance activities;*
7. *Cooperation and coordinated efforts among government agencies, food industry, coalitions, and citizens for assuring safe food production, storage, and handling.*