



## Technical Advisory Group (TAC) - Food Safety Meeting Minutes

**Date:** April 8, 2022  
**Time:** 9:00-10:30am  
**Location:** Phone Conference via Microsoft Teams  
**Attendees:** Brigette Holland, Arielle Alford, Lissa Boynton, Chris Buscho, Oren Kariri, Kevin Sanderson, Emily Straw, Eric Atlas

Discussion Topic	Additional Content & Notes
<p><b>Welcome and Introductions (All)</b> (20 minutes) 9:00 - 9:20</p> <p>CCPH Staffing and Program Restructure Updates</p> <p>Industry Introductions and Business Updates</p>	<p>CCPH Staffing and Program Restructure Updates:</p> <ul style="list-style-type: none"> <li>• Program now has dedicated plan reviewers and dedicated inspectors</li> <li>• Staff increased from 1 lead and 10 permanent Environmental Health Specialists (EHS) to 2 leads, 2 project EHS, and 12 permanent EHS.</li> <li>• Six new staff since January - large training focus expected throughout the year.</li> <li>• Position funding: Two permanent positions supported through the 2022 fee schedule/budget, one funded by FPHS grant (provides staff dedicated to FBI and FDA Standards), two project positions funded by federal ARPA grants (assisting with inspection backlog)</li> </ul> <p>Industry Introductions and Business Updates</p> <ul style="list-style-type: none"> <li>• New Seasons is growing – new store in downtown Vancouver, next year they will also have a new store in Milwaukee. Following OR and WA mandates for COVID so masks are no longer required in their stores, but remain optional for workers and customers; some customer would like the store to continue requiring masks. Stores are reopening some units/departments that had been closed from the pandemic.</li> <li>• Clark County Food Bank - Following local and nationwide guidance, people are wearing masks, some people are not. They are working to help their volunteers and staff feel safe.</li> </ul>
<p><b>COVID-19 Response</b> (15 minutes) 9:20 – 9:35</p> <ul style="list-style-type: none"> <li>• CCPH update</li> <li>• Industry update on current/remaining challenges</li> </ul>	<p>CCPH Update</p> <ul style="list-style-type: none"> <li>• All in-person inspections have resumed. Staff are encouraged to wear masks, but it is not required unless the food establishment requires it.</li> <li>• COVID Accommodations (permit deferment if not operating &amp; partial payment plans) are planned to sunset at the end of this year.</li> <li>• Due to a backlog of inspections, inspectors are allowing for more time during inspections for education and updating changes that may have occurred within FE.</li> </ul>



	<ul style="list-style-type: none"> <li>Anticipating backlog may result in the observation of more violations – mandatory reinspection fee has been waived for FE that have gone longer than a year since last inspection.</li> </ul> <p>Business Challenges</p> <ul style="list-style-type: none"> <li>Supply chain constraints and delays continue with good and construction materials.</li> <li>Cost of goods have gone up considerably</li> <li>Staffing challenges – not having enough people and turnover is high, constantly training people and lacking in tenured knowledge.</li> <li>Recovered food donations are lower than usual, tied to supply chain issues, so CCFB is purchasing more food than usual.</li> </ul>
<b>2023 Fee Schedule Planning</b> (10 minutes) 9:35-9:45	<ul style="list-style-type: none"> <li>Setting volume projections for 2023.</li> <li>Not expecting major staffing changes</li> <li>Considering options for providing food worker training if the WSU Extension office does not continue to offer the Person in Charge (PIC) food training course.</li> <li>May have draft of 2023 fee schedule at next meeting.</li> </ul>
<b>Future TAC meetings</b> (10 minutes) 9:45-9:55	<ul style="list-style-type: none"> <li>Future meeting format discussion on format of future meetings. Pros and cons to both the virtual and in-person environment. Consider alternating between in-person and virtual. CCPH to create a poll to gauge interest of full TAC.</li> </ul>
<b>Open Floor &amp; suggested upcoming agenda items</b> (20 minutes) 9:55-10:15	<ul style="list-style-type: none"> <li>Group is interested in knowing which violations are more prevalent in inspections so they can address it within their own establishments.</li> </ul>
<b>9:45 Adjourn</b>	

**Guiding Principles**

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