



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: July 8, 2022
Time: 9:00-10:30am
Location: Phone Conference via Microsoft Teams
Attendees: Brigette Holland, Lissa Boynton, Alyssa Pilot, Monika Sanders, Kevin Sanderson, Alyssa Pilot, Jordan Boldt, Eric Atlas, Laura Spirlin

Discussion Topic	Additional Content & Notes
Welcome and Introductions (All) (20 minutes) 9:00 - 9:20 Attendee Introductions Business Updates – Open Floor	Industry Introductions and Business Updates - Farmer’s Market has high attendance, new interest in hot food and packaged food. - Continued issues exist with product availability and suppliers now have additional surcharges for transportation. Some product costs have tripled. Some suppliers have increased the required minimum quantity ordered. - Availability of building materials and product has resulted in opening date delays for new facilities. - Sesame has been added to the FDA allergen list; all food labels must identify sesame as an allergen by 1/1/2023. - Staffing remains a challenge
COVID-19 (10 minutes) 9:20 – 9:30 - CCPH update re: internal operations - Industry update on current/remaining challenges	CCPH Update - Customer service office is open but by appointment only. - Employees are encouraged to wear masks but are not required to do so unless FE policy requires masking. - In-person meetings still on hold unless necessary for in-person presence. - Employees highly encouraged to work from home. - Active HR oversight of positive employee cases, requiring exclusion from work. Industry Update - Following local guidance and seeing an increase in public masking. - Office and corporate employees are mostly hybrid of office work and working from home. - Small increase of in-person dining, mostly still to-go orders



CCPH Staffing and Program Updates (10 minutes) 9:30 – 9:40	CCPH update • 2 recently vacated inspector positions are, or will be, posted soon. • EPH added a health educator position; Food program intends for a review of documents and website to improve readability and reduce technical jargon; after updates, planning to translate CCPH created documents into different languages. Program update • Plan review backlog is significant due to training new staff, implementing WAC changes, and ~20% increase of plan review submittal. Attempts to address backlog include reassigning staff to plan review, requesting overtime approval, and updated documents available online to help increase completeness of initial submittals. • Efficiencies have been realized with temporary event organization through more direct engagement with event coordinators. Early communication helps ensure all potential food vendors are aware of permit requirements and have sufficient time to submit applications without accruing the late fee. • Review how unpermitted temporary vendors are considered when encountered. • Code changes implemented in March will be assessed as violations, when out of compliance, beginning in September 2022. • Ethics Deliberation being planned around community free fridge projects. • Recent Newsletter CCPH welcomes all suggestions on content of the newsletter.
2023 Fee Schedule (15 minutes) 9:40-9:55	• Clark County Council has accepted proposed 2023 fee schedule. Formal approval of the fee schedule is usually in October, through a vote. • Overall food program budget is 5% lower than 2022, largely due to Foundational Public Health Support funding of department staff and programs which reduces shared overhead expenses. • 2023 Fee schedule supports the current staffing level plus the addition of a Program Coordinator II position and additional Environmental Health Specialist position. PCII position will provide support at a programmatic level with assignments anticipated to include: equity and inclusion efforts, QA/QC/Staff Standardization efforts, and project management.
AMC Toolkit Review (20 minutes) 9:55 – 10:15 • Vomit and Diarrheal Clean-up Plan • Date Marking	• Active Managerial Control (AMC) Toolkits have been developed by DOH to address code requirements for written plans. Toolkits offer a template for best practices that, if incorporated, will satisfy the code requirement. Toolkits are designed to be tailored to fit an establishments individual need.



	• Some toolkits have been revised to be more specific to Clark County; these have both the DOH and CCPH logo. More toolkits are anticipated to be developed. • Tool kits have been added to website; food establishments can use these to more easily meet code requirements for specific written plans. • Inspectors are discussing code requirements for written plans and sharing the Toolkits during inspections. All feedback is encouraged. • Ideally, Toolkits will be used as part of food worker training within an establishment. • With datemarking, photos of specific products in question will help staff determine the correct date marking requirement. • For vomit and diarrhea clean-up of outdoor areas, absorbent materials may include baking soda, lime, or kitty litter. All water ways and storm drains must be protected.
Open Floor & suggested upcoming agenda items (15 minutes) 10:15-10:30	No comments.
10:30 Adjourn	

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.*