



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: October 14, 2022
Time: 9:00-10:30am
Location: Phone Conference via Microsoft Teams
Attendees: Brigette Holland (CCPH), Dave Petersen (CCPH), Arielle Alford (CCPH), Kevin Sanderson (New Seasons), Vicki Esqueda (Albertsons)

Discussion Topic	Additional Content & Notes
Welcome and Roll Call; Intros, if new attendees (All) (10 minutes) 9:00 - 9:10	
Industry Updates (10 minutes) 9:10 – 9:30 - CCPH update re: internal operations - Industry update on current/remaining challenges	What challenges are persisting? What new challenges have arisen? • Staffing is still one of the biggest challenges, just getting enough people to staff the store. Particularly when planning a new store opening and trying to factor in expected staffing shortages. • Establishments are utilizing hiring coordinators, hiring fairs, on top of online advertising and incentives like sign-on bonuses. The issue is not just hiring but retaining employees. • Supply chain issues – things are getting more flexible as they have learned from the past year, such as knowing of more areas to source from or alternatives. The issue is not as volatile but still there. • Cost of goods increases across the board – costs are still trending upward although it is not as severe as a few months ago. • Rendering challenges: Tacoma plant burnt down a few months ago so there is nowhere to send rendering; discarding as solid waste creates challenges (increase in flies/pests/rodents) and additional cost. Change in season planning? • Have already started changing menu and offerings for season but the continued hot weather is impacting promotional performance of items that normally do well at this time.
CCPH Staffing and Program Updates (30 minutes) 9:30 – 10:00	Staffing Updates/Changes: • New Lead Environmental Health Specialist assignments due to promotions. Dave Petersen is now Lead for the Plan Review team and Penny Hughes is now Lead for the Inspector team



- Two vacant EHS inspector positions filled about a month ago, likely conducting independent inspections by end of year – all permanent positions are now filled.
 - Current vacancies: two project Inspector positions, Positions are funded through the end of 2024. Interviews were conducted this week and offers expected to be made soon.
 - EPH has hired a Health Educator with Foundational Public Health Support (FPHS) funds. Current and upcoming work and ideas with the Food Safety program includes:
 - Newsletter translation: Russian, Spanish, Korean, Simplified Chinese, and Chuukese.
 - Review of all CCPH created Food Safety handout materials, beginning with pre-opening packet. Document translation.
 - Plan review YouTube segments on website with translated subtitles.
 - The Health Educator will attend community events to increase public awareness of environmental public health.
- Program Updates:**
- Plan reviews – backlog improved to first review comments provided within about ~6 weeks. Goal is 2-4 weeks. Contributions to backlog include staffing changes, code update, increased submittals.
 - Free Fridge Ethics Deliberation –
 - Local program background
 - WAC determined to apply
 - Deliberation participation has grown. Conversation postponed to arrange for trained ethics deliberators in the virtual rooms.
 - If you are interested in participating, please let Brigitte know.
 - Concerns include preparation steps in residential kitchens, bare hand contact, proper cooling; potential intentional contamination in unattended dispersal locations.
- Foundational Public Health Support (FPHS) funds:**
- CCPH entering 3rd FPHS budget cycle. Strict initial parameters on eligible expenses have become more flexible. The document attached to the agenda provides insight on different eligible expenses and it does not specifically have to be enforcement and food safety, it can include community events, outreach, emergency preparedness, assessment. Offer suggestions (short or long term) to Brigitte.
 - BH is drafting proposal for pay for CFPM (Certified Food Protection Manager) training for any food worker in Clark County. There are 6 certified CFPM approved companies in WA



	state. CFPM becomes a code requirement in March 2023, and is an expense for either the business or employee. Most of these trainings are available online and not in person; will explore options for in-person classes, ideally to include non-English languages. - FPHS example: Seattle-King County has proposed a pilot program to pay for commissary leases for micro-enterprise kitchens (food service operating from home kitchens). Cost and access to commissary kitchens is an identified challenge for start-up food businesses. - All ideas are welcome – funding likely won't increase year to year, but CCPH anticipates receiving the funding every year.
2023 Fee Schedule (10 minutes) 10:00-10:10	- The 2023 fee schedule was reviewed and approved by the council this week. This will be shared in an upcoming newsletter. - At the last TAC meeting there was a projected 5.5% decrease for food program fees for 2023. With adjusted numbers received since then, there is now an average 2.8% decrease for food program fees for 2023. - The fee schedule proposal still includes two additional Food Program positions, a program coordinator and a food safety inspector. Inspectors still have ~80 more inspections assigned to them than the FDA would recommend, but we are much closer to being considered 'fully staffed' by FDA standards than in previous years.
Open Floor & suggested upcoming agenda items (20 minutes) 10:10-10:30	Sesame allergen change - The FDA updated list of major allergens, adding sesame starting January 1, 2023, this update is focused on manufacturing so products received after 1/1/2023 will need to be labelled to note that they contain sesame. - There are some potential challenges in terms of timeline and public knowledge since items without the sesame label can be received up until January 1, so may be on shelf for a few months. Important for the public to know that timeline. - Discussion will be had among the food team relating to how the program can help in communicating this change.
10:15 Adjourn	

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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.*