



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: July 21, 2023

Time: 9:00-10:00am

Location: Phone Conference via Microsoft Teams

Attendees: John Lane, Washington Hospitality Association; Zena Edwards, Food Safety & Nutrition - WSU Extension; Dave Peterson, CCPH; Penny Hughes, CCPH; Brigitte Holland, CCPH; Kevin Sanderson, Quality Assurance Manager - New Seasons; Paul Burgess – Fourth Plain Forward; Allison Neiderhauser – Safeway/Albertsons; Emily Straw – Clark County Food Bank; Joseph Nutting – Foode Café Owner; Eric Atlas – Café Island Bistro; Erendira Hernandez, CCPH

Discussion Topic	Additional Content & Notes
Welcome and Roll Call; Intros, if new attendees (All) (10 minutes) 9:00 - 9:10	Brigitte Holland, Dave Petersen, Penny Hughes, Allison Neiderhauser, Zena Edwards, Emily Straw, Joseph Nutting, Kevin Sanderson, Paul Burgess, Erick Atlas, John Lane, and Erendira Hernandez.
CCPH Staffing and Program Updates (10 minutes) 9:10 – 9:25	• All recent hires approaching independent assignment status • Foundational Public Health Services (FPHS) grant to support more equitable access to Certified Food Protection Manager (CFPM) training and credentialing was not awarded, will continue to research other funding opportunities • Overview of department facilitation of FPHS funds as grant criteria evolve. • Program Manager II interviews occurring this month • Seasonal events: 20% increase in temp event submittals 5/1 – 7/6; submittals close to pre-covid numbers.
Fee Schedule (15 minutes) 9:25 – 9:40	Review 2024 draft proposal • Plan review fee see highest increases due to time spent. • Permit fees raising 5-7% on average, largely associated with department operational costs
Industry Updates (15 minutes) 9:40 – 9:55	• Successes ○ Recent positive experiences with health department plan review process. Transition from plan reviewer to inspector was smooth. ○ Additional community commissary space planned to open in August; various community educational and nutrition programming too • Challenges ○ Managing and obtaining training for CFPM credential.
Open Floor & suggested upcoming agenda items	



(5 minutes) 9:55-10:00	
10:00 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.*