



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: October 13, 2023

Time: 10:00-11:00am

Location: Phone Conference via Microsoft Teams

Attendees: Brigette Holland, Jeremy Martin, Dave Petersen, Kevin Sanderson, John Lane, Laura Spirlin, Allison Neiderhauser, Jordan Boldt, Paul Burgess, Angela Jenkins, Eric Atlas, Emily Straw and Erendira Hernandez

Discussion Topic	Additional Content & Notes
Welcome and Roll Call; Introductions (All) (10 minutes) 10:00 - 10:10	Committee agreeable to developing TAC membership biography that includes a photo and description of professional role & interest in TAC participation.
CCPH Staffing and Program Updates (15 minutes) 10:10 – 10:25	• Introduce new, second program manager – Jeremy Martin • Recruitment to backfill for Inspector Lead and EHS • Many new inspectors, increasingly exposed to new field situations; continuous training and conversations to prepare for seasonal variation in foods and events. • Formally began Inspector Standardization ○ Assessments aim to verify competency in the recognition of violations and consistent application of code across all staff. ○ Standardization of all inspection employees likely to be completed by the end of 2025.
FDA Voluntary Retail Food Program Standards (15 minutes) 10:205– 10:40	• Review of what each standard entails • CCPH enrolled in 2017; completed 2 self-assessments (2017, 2022) • Developed a Comprehensive Strategic Improvement Plan establishing goal timelines and outlining resources needed for verification of each Standard
Fourth Plain Forward (10 minutes) 10:40 – 10:50	• Introduction and overview of organization’s mission ○ Encompasses 5 different neighborhoods in the city of Vancouver that are systematically disadvantaged. Very diverse community of about 28% Hispanic, 5% Black/African American, 5% Pacific Islander, 4% Pan Asian; people from European and other countries also represented. ○ Organization looks to address prominent in these neighborhoods including lack of healthy foods, lack of housing resources, and high crime rates. • Fourth Plain Commons – long term plans and staff resources



	- o Grant awarded to assist in addressing housing availability and affordability; - o Developing programs to support business development - o Commissary Kitchen availability - o Food business incubator program, first series starts in December. • ARPA funds to support local food establishments - o The American Rescue Plan grant awarded to support small food establishment owners in repairing, replacing, (or obtaining) equipment or facilities to reduce food safety risk. - o Grant helps support on-going food safety compliance in face of rent increases that often occur after facility upgrades or renovation. • Partnership opportunities
Industry Updates (15 minutes) 10:50 – 11:05	Successes • Found CCPH Food Staff knowledgeable. Plan Review process was reasonably easy to navigate. • Divert INC collects food waste from business. TAC members relay effort is to donate food first before reaching out to the Divert Facility. • Commissary Kitchen opens on Fourth Plain. - o Resource developed with aim to support BIPOC communities, business owners, and those interested in being involved in the food industry; primary focus include catering businesses and other small food businesses Challenges • Businesses preparing for holiday shopping and increased foot traffic • Some construction project delays
Open Floor & suggested upcoming agenda items (5 minutes) 11:05-11:10	
11:10 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.