

# PHAC Meeting

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June 25, 2024



**Public Health**  
Prevent Promote Protect

# Meeting Objectives & Agenda

TOPIC	TIME
<b>WELCOME &amp; PHAC BUSINESS</b> <ul style="list-style-type: none"> <li>Roll call and <a href="#">icebreaker</a></li> <li>Review and approve May 28, 2024, meeting <a href="#">minutes</a></li> <li>PHAC Executive Committee - membership updates</li> </ul>	5:30-5:50
<b>PUBLIC COMMENT*</b> <ul style="list-style-type: none"> <li>Public comment (6/25 PHAC agenda items only)</li> </ul>	5:50-5:55
<b>PUBLIC HEALTH IN ACTION</b> <ul style="list-style-type: none"> <li>Food Safety for Temporary Events</li> <li>Aging Readiness Plan and CCPH CHIP crosswalk</li> </ul>	5:55-6:25
<b>BUDGET UPDATE</b> <ul style="list-style-type: none"> <li>Update <a href="#">on</a> 2025 and 2026 budget planning</li> </ul>	6:25-6:30
<b>PHAC UPDATES</b> <ul style="list-style-type: none"> <li>Bylaws Committee update</li> <li><del>Adhoc</del> committee - BOH/PHAC retreat <a href="#">planning</a></li> <li>PHAC Member/Community updates</li> </ul>	6:30-7:25
<b>CLOSING</b> <ul style="list-style-type: none"> <li>Next meeting: July 23, 2024 (virtual)</li> </ul>	7:25-7:30

*In accordance with the Open Public Meetings Act (RCW [42.30](#)) PHAC meetings are recorded and posted (audio only) to the PHAC website per RCW [42.30.220](#).*



# Summer Food Safety

## Food Vendors at Clark County Events

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David Petersen – EHS, Plan Review Lead

Craig Alexander – EHS, Inspector Lead

Clark County Public Health

Environmental Public Health

Food Safety program



# Program Overview

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The Food Safety program works with restaurants, mobile food trucks, and other food establishments to ensure proper food handling practices are followed, protecting the community from foodborne illness.

We review plans for new establishments, conduct food safety inspections and provide guidance to food workers and event organizers.

## Major contributing factors to foodborne illness

- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Poor personal hygiene



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# Community Events

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## Where do people eat over the summer?

- Farmers markets – over 478,000 attendees in 2023 (9 months)
- Clark County Fair – over 257,000 attendees in 2023
- City of Vancouver events – over 151,000 attendees in 2023
- Clark County Amphitheater – 25 concerts in 2024 with up to 18,000 attendees per show
- July 4th events across the county
- Runs, openings, festivals, markets, bazaars, sporting events, etc.

Over 220 events occurred over evenings and weekends in 2023 with one or more food vendors.

## Who feeds them?

- Mobile food trucks, food booth vendors, and concession stands.



# Preparing for an Event

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Anyone preparing and serving food to the public must have a permit.

- **Annual permit:** This permit allows food vendors to operate at multiple events for one year.
- **Temporary permit:** This permit allows food vendors to operate at a single event.

## Communication prior to events

- Monitor upcoming public events to identify if food permits will be needed.
- Engage with event partners – event coordinators, jurisdiction planning departments, and vendors.
- Identify potential food safety concerns and find solutions prior to the event.



# Plan Review

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## Addressing public health concerns during plan review

- Applicants have wide range of skills and knowledge.
- Food preparation plans are provided by each applicant.
- Each application is reviewed by a food safety specialist.
  - We speak with each applicant about the details of their menu, food preparation steps, food handling, physical set-up, and employee hygiene.

Plan review provides resources prior to the event to ensure that food vendors are prepared to meet the requirements of the food code.



# Inspection

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## During inspections we:

- Verify hand washing facilities and observe handwashing.
- Measure food temperatures.
- Ensure safe food handling.
- Ensure corrections are made to cited violations.

## Non-permitted food vendors

- When we encounter a non-permitted vendor, we ensure that they are inspected.
- Vendors who pass inspection and wish to stay open are billed a fee and allowed to operate.
- Vendors who do not pass inspection are closed without an option to continue operations.





# Thank you!

## Comments and questions

