



Technical Advisory Group (TAC) - Food Safety Meeting Agenda

Date: April 10, 2025
Time: 9:30-10:30am
Location: Phone Conference via Microsoft Teams
Attendees: Brigette Holland, Craig Alexander, Skylar Schmitt, Angela Jenkins, Jordan Boldt, Marley, Erendira Hernandez

Discussion Topic	Additional Content & Notes
Welcome and Roll Call; Introductions (All) (5 minutes) 9:30 - 9:05	<ul style="list-style-type: none"> • Brief Introductions
Program and Staffing Updates (25 minutes) 9:35 – 10:10	<p>Recruitment and Interns</p> <ul style="list-style-type: none"> ○ 2005 positions (2) have been filled. ○ Aiming to add 2 summer interns with the focus on <ol style="list-style-type: none"> 1) increasing completion of the demographic survey and 2) conducting a data assessment on the occurrence of violations issued across different mapped community demographic parameters (such as language spoken and ethnicity). The results of the assessment may help us develop intervention strategies to reduce violation occurrence. <p>Inspection frequency status update.</p> <ul style="list-style-type: none"> ○ Dedicating more program resource (Leads & the FBI/FDA specialist) to inspection completion. ○ Reviewed progress. <p>Plan Review. Goal is to provide first review comments within 3 weeks for at least 80% of plan reviews submitted. Currently at 92%</p> <ul style="list-style-type: none"> ○ Reviewed first quarter submittal numbers <p>Change Of Ownership (COO) without undergoing plan review and obtaining a permit.</p> <ul style="list-style-type: none"> ○ Technically this is operating without a valid permit.



- Current process allows the facility to remain open through plan review provided solid food handling practices are observed, plan review application is received within 2 weeks, and the applicant remains responsive throughout the review. Full process takes between 6 - 7 weeks. Permit validity dates are back-dated.

HACCP Integration Program

In 2021, a separate plan review and annual permit for the use of a special process requiring HACCP was added to the fee schedule. Since that time, all new FE utilizing a special process also underwent HACCP plan review and permitting.

Now, a HACCP Integration Program is underway – throughout 2025. During routine inspections inspectors are assessing for special processes. When identified, the inspector and food establishment personnel discuss options. If choosing to continue utilizing special processes, a HACCP plan will be reviewed and incorporated without The first permit (and invoice) will then be aligned with the base FE permit.

Plan review \$804; Annual permit: \$731

Special processes include:

- reduced Oxygen Packaging;
- adding components to extend shelf life;
- curing, drying, smoking fish, meat, or poultry;
- custom processing meat for personal use
- fermentation of sausages
- operating molluscan shellfish life support systems
- packaging juice at retail with pasteurization

FDA Standards Progressing! Handful of updates in this area:

- FDA and DOH to be conducting re-standardization for DOH staff in Clark County. Standardization helps 1) ensure correct application of code in practice and 2) increase standardized inspection approach to increase consistency in violation assessment across all inspectors.
- Inspections to be attended by FDA, DOH, and CCPH staff
 - FE participation is voluntary and pre-arranged. “Inspection results” are not made public.



- CCPH Food Program is readying to standardize inspectors to the FDA Standard. FE participation will be needed.
- Participation benefits to the FE include: .
 - Deeper understanding the inspection process
 - Opportunity to discuss code requirements in detail
 - Possible improved inspection scores after in-depth unofficial look at FE operations
 - Insight into inspector training process
 - Anticipating the inspectors will conduct Standardization inspections outside their district so as not to disincentivise an FE from participating.
 - Participaton from about 50 food establishments is needed.

3-year NEHA grant

Awarded to continue maintaining and advancing local conformance with the Standards. ~\$20,000 each year. Goals include advancing in Standard 2, Standard 4, Standard 8, and Standard 9.

- Standard 2, Trained Regulatory Staff – the staff field standardization
- Standard 4, Uniform Inspection Program- essentially incorporating a regular and recurring field shadow assessment of inspectors to support an on-going standard approach to inspection as they were trained in Standard 2.
- Standard 8, Program Support and Resources - is primarily documenting and proceduralizing the methods the program and department utilizes to 1) assess need and 2) provide the resources necessary for inspectors to succeed in meeting performance expectations.
 - FDA estimates that one full time inspector should be assigned between 280-320 inspections a year. CCPH inspectors are currently assigned between 416-480/year.
- Standard 9, Program Assessment - Process aimed at measuring the program’s success in reducing the occurrence of (5) FBI risk factors (enhancing food safety in the community). The goal for this 3-year period is to conduct the first of 3 risk factor studies. The results of the study should result in the design and implementation of an intervention strategy, the effectiveness of which can be assessed by completion of a subsequent risk factor study (required to occur every 5 years)



	<p><u>5 risk Factors are:</u></p> <ul style="list-style-type: none"> • Poor personal hygiene • Improper holding time and temperatures • Inadequate cooking temperatures • Contaminated equipment/protection from contamination, and • Unsafe sources <p>Red Carts</p> <ul style="list-style-type: none"> • During the 2024 amphitheater concert season makeshift food carts (referred to as Red Carts) were repeatedly found to be selling hot dogs in the parking lot following concerts at the venue. • Public Health is concerned about unsafe food practices by these unpermitted food carts which do not provide refrigeration or handwashing facilities. • Operators were largely unresponsive to direction to cease food service operations, regardless of whether direction came from Food Safety Staff or CCSO Officers. • Red cart operators were non-responsive to encouragement to obtain permits. <p>For the 2025 concert season CCPH aims to increase enforcement effectiveness. The presence of unpermitted red carts are an issue across Washington and Oregon, and each local health jurisdiction simultaneously attempting to remedy the problem.</p>
<p>Industry Updates (15 minutes) 10:10 – 10:25</p>	<p>Vancouver Farmer market: seems there is an increase of people wanting to launch food based businesses in Vancouver</p> <ul style="list-style-type: none"> • Noticed a decline in packaged foods like sauces, and meats with the exception of pastires. It is believed that Portland Oregon is more affordable with permitting and gathering resources for packaging and bottling products for retail sales. • 2024 attendance was high; much interest by new vendors. <p>Downtown road construction is causing high levels of traffic near the main street, impacting restaurants around that area.</p> <p>Discussion around certified food protection manager certification requirement.</p> <ul style="list-style-type: none"> ○ New food establishments are required to provide CFPM certificate prior to opening.



	<ul style="list-style-type: none">○ Violation cited if CFPM certificate is not on-site. CFPM credentialed employee does not have to be on-site.○ Food establishments have been notified of the CFPM through repeat articles in the program newsletter and directly by inspectors. The CCPH Food website also contains information about CFPM certificate: https://clark.wa.gov/public-health/food-worker-testing
Suggested upcoming agenda items (5 minutes) 10:25-10:30	
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.*