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Technical Advisory Group (TAC) - Food Safety Meeting Agenda

Date: July 18, 2025 **Time:** 9:30-11:00am

Location: Phone Conference via Microsoft Teams

Attendees: Brigette, Dave, Craig, Danette, Gerry, Danette, Gerry, Jeff, Danette, Laura Spirlin, Eric Atlas, Kevin

Sanderson, Angie Jenkins, Skylar Schmitt, Jordan Bolt, Eric Atlas

Discussion Topic	Additional Content & Notes
Welcome and Roll Call;	- Brief background introductions
Introductions (All) (10 minutes)	(As a reminder, kindly submit a photo and a brief biography to help
9:30 - 9:40	ensure the meetings run efficiently.)
Program and Staffing Updates	- Recruitment and Intern
(10 minutes)	 Recent trainees close to release for conducting independent
9:40 – 9:50	inspection.
	 Redistricting to accommodate an additional inspection district is complete.
	 Interviews soon occurring to backfill a position becoming vacant on Aug 1.
	 One intern onboarded for the data assessment project. Unable to secure a second for the Food Establishment Outreach Survey; alternative completion options under consideration.
	- HACCP Integration Program
	 To date, ~1,300 food establishments have been assessed for HACCP-required special processes. Inspectors continue to identify such processes, advise on plan reviews, and ensure annual permits are obtained.
Proposed 2026 Fee Schedule	- Review the 2 proposals planned for submission
(15 minutes) 9:50-10:05	 Options 1 and 2 are the same, representing a 100% cost recovery model. Option 3 proposes use of department fund balance to limit fee increases to no more than 5%.
	 Option 3 will be brought to the Board of Health for a work session on July 23rd. On August 27, the fee ordinance will be deliberated and voted at the Board of Health meeting.
	 Both meetings are open to the public and are accessible at: https://clark.wa.gov/councilors/clark-county-council-meetings

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Unpermitted Vendors	 Situational Awareness: Red Carts, El Pastor vendors, and Fruit Carts
-	
(15 minutes) 10:05-10:20	 The presence of unpermitted food vending operations is increasing throughout the county. The activities appears increasingly organized and continue to spread throughout both Washington and Oregon. Public Health remains concerned about recurring unsafe food practices from unpermitted vendors, whose operations typically lack basic food safety equipment. Unpredictable site locations, extended operating hours, and crowd support for these unpermitted vendors creates safety risks for inspectors in the field. Vendors often ignore closure notices and frequently refuse to provide any business details or contact information. The department is exploring enforcement and closure options, reflecting the need for decisive action due to ongoing non-
	cooperation, staff safety concerns, and the importance of maintaining fairness for permitted food operators who are striving to comply with food safety regulations.
Timely Annual Permit Renew	, , ,
(15 minutes) 10:20-10:35	 In response to an audit by the State Auditor's Office, the department must respond more quickly to expired permits when the annual renewal fee is not paid on time. On the first business day of expiration, CCPH will be issuing a closure notice and a fee for Operating without a Valid Permit The closure notice and fee assessment will begin soon. Communication to permit holders will be done through a special mailing, email, and through the newsletter. A note will also be included with or on the annual permit renewal invoice.
Industry Updates	Open Floor
(15 minutes)	• Successes
10:35 – 10:50	Challenges or concerns
	 Change to fruit processing approach within a grocery June UNFI cyberattack impacted a grocery Qualitative review on occurrence of unpermitted vendors at actual public events. Conversation around how CFPM is verified by inspectors
Suggested upcoming agenda items	None offered.
(5 minutes) 10:50-10:55	

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10:55-11:00 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.