



Technical Advisory Group (TAC) - Food Safety Meeting Minutes

Date: January 10, 2020
Time: 9-10:30am
Location: WSU – Heritage Farm
Main Conference Room
1919 NE 78th St, Vancouver, WA 98665

Discussion Topic	Notes
Welcome and Introductions (All)	
Staffing: <ul style="list-style-type: none"> - Current temporary staff - Addition of 3 permanent positions to program <ul style="list-style-type: none"> • 2 additional inspection areas, 1 focused on Alternative FE • Planning again for a ½ day training in an operating facility. 	<p>CCPH has two current temporary staff who were hired to help with the backlog from the Measles outbreak in 1st Quarter 2019.</p> <p>The 2020 fee schedule includes budget for CCPH to hire 3 new full time permanent inspectors, 2 for brick and mortar facilities and 1 for alternate establishments, such as farmers markets, temporary events, food trucks, etc.</p> <p>There was a training last year at New Seasons when the three temporary employees were hired. Since CCPH will be hiring 3 new inspectors, we are planning another training day at New Seasons.</p>
DOH Code Update: <ul style="list-style-type: none"> - Updated materials maintained on the DOH website: https://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyRules/FoodCodeRuleRevision - Current implementation isn't expected until near the end of 2020 or early 2021 	<p>TAC reviewed the Top 10 code changes to the Washington State food code.</p> <p>There was discussion about the change that allows customer owned containers; all of the large grocery stores are not planning to allow this in their locations at this time due to concerns about meeting cross contamination requirements.</p> <p>The TAC members wanted to know if there will be an educational inspection for the first inspection after the new code goes into effect. CCPH advised that there should be a time period where the changes will be announced and then a deadline for when</p>



	they go into effect. Our inspectors try to use “education instead of violation” for a first time violation, depending on the violation.
Fee Schedule: - Review 2020 fee schedule changes	Discussed fee description changes. Fees are based on daily time and activity that the inspectors do to account for how much time it takes to do each permit type activity.
2019 Recap and 2020 Plans Newsletter: - What is a good frequency? How many topics? - Topic Suggestions for the upcoming year? (ask EHA staff if they have suggestions) 2019 topics included: <ul style="list-style-type: none"> • proper method for taking temperatures • restricting ill food workers • illness policies • alert of unapproved sources • alert of upcoming code changes • dogs & food establishments • Fees/TAC meeting • what blue violations mean 	Uptown Barrel Room – Likes the newsletter because it gives them information they might need. They also liked the bullet points for most staff and longer paragraphs for managers. TAC advised that a quarterly newsletter is sufficient unless there is specific information CCPH wants to notify them about. 2020 Topic Suggestions <ul style="list-style-type: none"> • Handwashing violations • 2021 Fees • Paid Time off law change • Red vs Blue violations
Questions/Other Topics from TAC	<ul style="list-style-type: none"> • Wing Bar Time as Control for customer immediate consumption. CCPH spoke with DOH. DOH recommended signage noting for immediate consumption. • When is plan review needed for remodel or construction? When in doubt, let us know and we will let you know. We might make this a newsletter topic. • Service Animals – CCPH has not heard from Animal Control about needing to respond to a misrepresented service animal. Kathaleen is planning a symposium for June. She is hoping to offer skill building activities and have speakers with different points of view such as ADA representative & person with service animal.
Adjourn – 10:30am	



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Questions or to RSVP, please contact:

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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.*