

**Food Safety Advisory Council Meeting
Minutes
June 24, 2015**

- **Meeting Called to Order.....Dr. Ata Baroudi, Chair Person**
 - Motion to call meeting to order was made. Motion seconded.
 - Announced this is a joint meeting with Orange County and Long Beach.
 - Room introductions were made.
 - April Meeting notes were distributed via email prior to meeting, corrections discussed, reviewed, and noted. Motion to approve minutes as amended. Motion seconded. Minutes approved.
 - Next meeting will be October 17th and held at the Gas Co facility in Downey.

- **Orange County FSAC – Todd Franz**
 - Shared that a letter has been drafted by OC FSAC to OC Board of Supervisors to bring inspection frequency back to previous level and will be sent to Board.
 - Current OC FSAC contact list was distributed for updates to be made.

- **Bread Tampering Case – Mike Haller, Program Manager and Dr. Helene Calvet, Deputy Health Officer for OC ,**
 - Case of the Kings Day Bread Tampering
 - Holiday tradition in the Hispanic culture celebrated on January 6th each year.
 - Bread is baked with candies of color (red, green, white) and a baby Jesus is placed in the middle of the bread.
 - It is served at family gathering.
 - Time line of events presented.
 - January 4 at 2:00 a.m. 20 people at ER with complaints of dizziness and shortness of breath after eating the bread from a bakery in Santa Ana. One patient tested positive for methamphetamine so ER MD suspected tainted product and notified Police Dept. Bakery was closed at 6:45 a.m.
 - PD conducted investigation and found no evidence of criminal activity so turned it back over to EH.
 - Epi was contacted and brought into the investigation.
 - EH conducts onsite investigation – ingredients, approved source of the products (how product received), food safety, water quality (backflow issues), Haz Mat, food and chemical storage and receiving (found chemicals stored with food), equipment/utensil sanitization, plumbing, employee knowledge, food handling.
 - Gathered contact list for all employees, ingredient list for bread, vendor and product information, distribution information, source of food, information on the baby Jesus figurine (from China).
 - Bakery remained closed by EH during the investigation.
 - Vermin infestation and several sanitation opportunities observed by EH – health permit suspended.
 - Product being tracked and held at distribution facilities to be picked up for sampling embargo.
 - More illnesses are reported.
 - EH had all open product disposed, pointed out cleaning and sanitizing issues, all employees required to take a food education class held by OC, an approved pest control service was requested to eliminate harborage areas.
 - Water quality tested the back flow systems – all in working order and water was not an ingredient in the bread.
 - Patients interviewed and found incubation period varied from 10 minutes to 2 hours which typically indicates chemical poisoning.
 - Day 2 – another methamphetamine case, 1 opioid and 5 others with negative results. A laser was used to evaluate the bread (candy, baby

figure, powdered sugar, and inside the bread). Tests were inconclusive for substance identifications on inside of the bread.

- Lab testing resulted in no findings of toxins or chemical poisons (symptoms not matching)
 - Used Nik test/Raman (Haz Mat) to test. Second test kit tested positive for presumptive methamphetamine from contaminated bread. Sent to OC crime lab for further testing.
 - Total of 42 patients ranging in age from 2 – 88 with an average duration of 6 hours and incubation of 1 hour.
 - Tests revealed synthetic cannabinoids also known as “Spice” or “K2”. This is not detected by standard tox screen.
 - Follow-up inspection by EH found operator failed to address the sanitation issues so permit not re-instated.
 - More samples were taken from the bakery of open ingredients
 - OC Police Department brought back into the investigation.
 - Employee training scheduled and a re-inspection for 1/15. Again failure to comply, facility remain closed.
 - Final inspection on 1/20 resulted in the re-instatement of the bakery permit and they were allowed to re-open.
 - Still an open criminal investigation as to how the product was tainted.
 - Lessons learned:
 - Communicate early with all programs.
 - Communicate early with outside partners regarding legal authority.
 - May need to think “outside the box” when it comes to public health authority regarding business closure.
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- **Measles in Orange County in 2015 – Dr. Calvert, Orange County Deputy Health Officer**
 - As of May 29, 2015 there have been 173 measles cases.
 - Disneyland was determined to be source for majority of the cases.
 - Measles is an airborne disease and very infectious.
 - 8-12 day incubation period before symptoms appear.
 - At about 14 days a rash develops.
 - Prevention is the MMR vaccine.
 - Measles is not foodborne can be transmitted through air in enclosed places.
 - If someone exposed at a food facility:
 - Public Health will advise what to do
 - Will need a list of exposed employees and contact information
 - Will attempt to verify immunity status of employees
 - Some employees may be furloughed from work (from day 7 through day 21 after exposure)
 - May publish information about the exposure
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- **Federal Guidelines Menu Update – James Dragan, Chief EH Specialist, LA County EH**
 - Purpose – provide customers with minimum nutrition information in a consistent, easy way before purchase.
 - 1990 Nutrition and Labeling Education Act – did not apply to restaurants and other RTE foods. Some states enacted their own requirements.
 - Menu labeling final rule for restaurants and retail (20+ facilities doing business under same name) effective 1/1/15 and for vending machines 1/1/16.
 - Clearly and conspicuously display calorie information at sit-down and fast food restaurants, bakeries, coffee shops, and restaurant-type food establishments in certain grocery and c-stores, take-out and delivery food (i.e. pizza), purchased at drive through windows.
 - Not covered: foods sold at deli counter, typically intended for more than 1 person, bottle of liquor displayed behind a bar, food vehicles.

- Restaurant-type food defined as usually eaten on premises, while walking away or soon after arriving at another location. Food item is either served or process and prepared primarily in establishment.
 - Standard menu items defined as a restaurant-type food routinely included on a menu/menu board or routinely offered as a self-serve food on display.
 - Combo meal defined as 3 or more choices for that meal. Calories must be stated in range.
 - 2 choices in a combo meal for example would be displayed as 250/400.
 - Calorie statement needs to be clearly displayed. Cannot be in smaller type than name or price of menu item.
 - Salad bar/buffet calorie information must be displayed on signs near the food item.
 - Additional information required on menu/menu board - *2000 calories/day is used for general nutrition advice but calorie needs vary. Additional nutritional information available upon request. Menus targeted to children – 2 statements required: substitutes available, 1200-1400 calories per day for 4-8 year olds.
 - Required additional written nutritional information
 - Total calories
 - Calories from fat
 - Total fat
 - Saturated fat
 - Trans fat
 - Recap:
 - Disclose calorie info on menu/menu boards for standard menu items
 - Post calorie information near foods on display/self-serve
 - Post a succinct statement concerning daily caloric intake minimums
 - Post on menus that written nutritional information is available upon request
 - Provide the following nutrition information for standard menu items – total calories, calories from fat, total fat, saturated fat, trans fat, sodium, total carbs, fiber, sugars and protein
 - This is a federal law so needs to get into Cal Code before it will be enforced.
- **City of Long Beach Update – Keith Allen, Program Supervisor for City of Long Beach Consumer Protection**
 - Long Beach is 1 of 4 cities (Pasadena, Vernon, and Berkley) that hav its own Health Dept.
 - May 1, 2015 combined food and water programs under consumer protection.
 - January 1, 2015 approved by state as certified milk service (soft serve, frozen yogurt, dairy). Separate permit required.
 - Last month – norovirus outbreak resulted in a food facility 3-day closure.
 - **12:12 PM Meeting Adjourned – Dr. Ata Baroudi**
 - Reminder: Next meeting Wednesday, October 7, 2015