

F Food S Safety A Advisory C Council <i>of Orange County</i>	<i>"To promote food safety in Orange County through industry and regulatory agency cooperation."</i>
	<h1 style="margin: 0;">Meeting Minutes</h1> <h2 style="margin: 0;">April 13th, 2016</h2> <h3 style="margin: 0;">10:00 AM to 12:00 PM</h3>
	Todd Frantz REHS, Chair Robert Lopez, Vice Chair • Sia Haghighi, Past Chair • Janet Yaldezian, Treasurer • Erin Thompson, Secretary

Food Safety Advisory Council Meeting Minutes
April 13, 2016

Meeting Called to Order.....Todd Frantz, Chair

- Motion to call meeting to order was made. Motion seconded.
- Introductions of attendees were completed
- No approval of minutes
- Treasurer not present but budget reported at \$2390.88. No dues collected at this meeting.
- No Consumer Education Subcommittee Report

Orange County Health Department Updates.....Mike Haller & Jackie Hampton

-Staff recruitment and retention issues discussed. New staff being hired and trained. New staff recruited through University Job Fairs, internships, and job announcements. Food Facility inspection frequencies are affected with vacancies and are as follows:
 3 times a year (or really 2.3 times a year per Board of Supervisors) is at 1.7
 2 times a year is at 1.5
 1 time a year is at 0.7
 The above frequencies don't include swimming pool and hotel inspections performed by staff.

-Upcoming Handwashing Campaign/Shark Tank Project called the Art of Handwashing is being developed and to be implemented in the fall. New handwash stickers (3 versions, and of same size as old stickers) are being developed and inspectors will be rewarding food workers with prizes when good handwashing behaviors are observed. Food facilities can use their own handwashing signs if they prefer.

-Waste Not OC (WNOC) Updates were announced and included the program winning the NACCHO award this year. Last week, Mike Haller and Dr. Handler were down in San Diego and attending a BioCycle seminar and presented on how to recover food waste. This topic is of special interest due to AB 1826 which calls for the reduction of Organic Waste. Also discussed AB 2725 dealing with quality dating/expiration dates to make sure food isn't being thrown out near/beyond expiration dates but donated instead. Lastly, WNOC presented Northgate Markets, and Mike Learakos, with awards recognizing them for their exceptional support.

New Items-Election of Officers.....Todd Frantz

- Elections were held and congratulations to the following individuals:
- Chair-Todd Frantz**
- Vice Chair-Jason Horn**
- Treasurer-Janet Yaldezian**
- Secretary-Cristina Chang**

Speaker.....Fernando Mora, www.higiiena.com

Topic: ATP: Bio-luminescence

-Hygiiena in over 50 Countries since 1992; based in Camarillo, CA; ISO accredited

-New technology is rapid and helpful, used throughout all types of industry but biggest user is the Food/Beverage Industry, followed by Health Care & Manufacturing

-Best seller is the ATP luminometer which is a handheld unit; unit checks to see if surfaces and equipment has been cleaned properly/indicator of cleanliness (does not identify organisms, just counts them). Get a readout in 15 seconds. Unit comes with data analysis software.

Next Meeting TBD

Meeting Adjournment.....Todd Frantz