

Meeting Minutes

October 17, 2017

10:00 AM to 12:00 PM

2017-18 Board:

Todd Frantz REHS, Chair
Cristina Chang, Vice Chair • Sia Haghighi, Past Chair •
Janet Yaldezian, Treasurer • Erin Thompson, Secretary

Meeting Called to Order

- Chair Todd Frantz called the meeting to order.
- Attendee introductions.
- April meeting minutes approved.
- OC FSAC account balance will be provide at the next meeting.
- No Consumer Education Subcommittee Report at this time. Email to follow regarding letter to FSAC members to allow final concerns raised to be reviewed.

Orange County Health Department Updates

- Jenafer Forester gave an update for Orange County.
- Overview of OC Food Safety Seminar held on 10/6/17. The presentation for this seminar and information regarding the topics covered are available at (www.ocfoodinfo.com). The seminar covered the following:
 - Award of Excellence new requirements
 - The Retail Food Program Inspection Guide. This is the new marking guide for the health inspections.
 - Allergen posters in English and Spanish
 - Safe surplus food donations tool kit
- 2018 Award of Excellence Criteria
 - No Major Critical Risk Factors per inspection.
 - No more than (2) Minor Critical Risk Factors per inspection.
 - No more than (5) Good Retail Practice per inspection.
 - Must maintain a valid Food Safety Certificate and all Food Handlers Cards as applicable.
 - Receives a minimum of (2) routine inspections per calendar year.
- Retail Food Marking Guide
 - Page 7 – Posting of the Inspection Notification Seal – Criteria updated CLOSED, added “Inability to properly clean and sanitize utensils” AND removed “No hot water”.
 - Discussion, Refer to Page 29 Corrective Action: Lack of Hot Water
 - Page 8 – Moving from a “Reinspection Due-Pass” Seal to a “Pass” Seal AND “Closed” Seal to a “Pass” Seal – Replaced the word Placard with Seal.
 - Page 11 – Employee Knowledge #1 – Removed “Effective Jan 1, 2017 – soft rollout for initial six months”
 - Page 31 – Additional Critical Risk Factors #24 – Follow-up inspection
 - Page 32 – General Food Safety Requirements #27 – Removed Notes

- Additional Food Safety Resources: Information regarding these resources and previous issues of Food for Thought are available at (www.ocfoodinfo.com).
 - “Food for Thought” Fall/Winter 2017-18 newsletter. A communication tool with information on The Do’s and Don’ts for Holiday Food Drives and Food Donations, Vietnamese Rice Cake – New Labeling Requirements, Food Safety Tips for the Holidays (CDC), Your Health Permit
 - The Retail Food Program Inspection Guide – Understanding the Retail Food Facility Inspection Report (printed copy)
 - Allergen posters English/Spanish
- Orange County has recently hired new inspectors. If you have questions regarding your inspection reports please contact Mike Haller.
- The OC FSAC wanted to say thank you Mike at the Katella Grill for assisting the fire victims in Orange County.

Restaurant Meal Program

- Maria Hernandez from the OC Social Service Agency spoke about the Restaurant Meal Program.
- The purpose of the program is to help those in need (elderly, homeless and disabled) purchase meals from restaurants using their government-issued benefits card (EBT).
- The program is currently being tested in Anaheim and Santa Ana, but individuals in the groups mentioned above from all cities can participate in these two cities.
- The presentation was sent out to the FSAC members and has more information on how to become part of this.
- Businesses with more than one restaurant only need to submit one application.
- More information including an application can be found at the Restaurant Meals Program website at: <http://ssa.ocgov.com/calfresh/calfresh/rmp>

Next Meeting

- The next joint Orange County – Los Angeles FSAC Holiday Meeting will take place December 1, 2017 at 11:00 AM at the Cheesecake Factory, Redondo Beach. The restaurant is located at 605 N. Harbor Drive, Redondo Beach, CA 90277

Meeting Adjournment