

<b>F</b> ood <b>S</b> afety <b>A</b> dvisory <b>C</b> ouncil <i>of Orange County</i>	<i>"To promote food safety in Orange County through industry and regulatory agency cooperation."</i>
	<h1>Meeting Minutes</h1> <h2>August 21, 2019</h2> <h3>10:00 AM to 12:30 PM</h3>
<b>2018-19 Board:</b>	<b>Cristina Chang, Chair • Marcus Burgess, Vice Chair</b> <b>Janet Yaldezian, Treasurer • Erin Thompson, Secretary</b> <b>Todd Frantz REHS, Past Chair</b>

**Orange County Environmental Health**  
 1241 E. Dyer Road, Santa Ana, 92705 (714) 433-6000  
 2nd Floor, Crystal Cove Conference Room

**Meeting Called to Order**

- Cristina Chang called the meeting to order.
- Attendee introductions.
- Erin Thompson led the approval of the March meeting minutes.
- Janet Yaldezian reported the OC FSAC bank account amount. It is currently at \$2,030.07, and no dues are required at this time.
- Mike Learakos delivered the Consumer Education Subcommittee and Data/Communications Subcommittee Report. He said there would be safe food handling culinary classes for schoolchildren and families at charter schools, Medina High School, and Orange Coast College.

**Orange County Health Department Updates**

Bao-An Huynh from OCHCA presented updates.

- New Leadership: Liza Frias has moved to Los Angeles County Environmental Health, and in the interim, Christine Lane will be taking her place at the Orange County Health Care Agency.
- Food Legislation: Under AB 619, reusable containers can be used under the watchful eye of the operator, and containers at temporary events must be washed and sanitized in a commissary. Under AB 1360, third party delivery will be regulated by the state. Under AB 1532, food handler cards are now required at organized camps that are serving food. There is additional legislation moving forward this year.

### **Presentation: “Allergies are No Yolk!”**

Joyce Tuttle, CA EHS-Net spoke about the importance of food allergen knowledge. She went over food allergens, intolerances, and hidden allergens on the menu as well as introduced an activity to identify hidden allergens on menus. She reminded everyone it is fine to say “I don’t know” and to not make things up.

### **Presentation: Food Allergens – Prevention of Incidences**

Michael Brennan, VP Operations at Specialty Restaurant Corporation (SRC) represented the California Restaurant Association is speaking about allergens and how SRC provides training from the front of the house to the back of the house. They use Food Allergy Research & Education (FARE) to educate and inform employees.

### **Presentation: Orange County Vector Control Presentation**

Laura Krueger Prelesnik, MPH said we are in peak season for mosquitoes, which are known to transmit many diseases. Fleas are another problem when animals are around. Animals need to be treated for fleas, which means food facilities should be aware of any feral or wild animals around the area. Flea-borne typhus is also an ongoing health issue.

To help with disease prevention, facilities should address any stagnant water, grease traps, receiving docks, flowers and plants, mop buckets, and trash cans where mosquitoes can lay their eggs. When outside, wear long sleeves and pants and use approved repellants.

More information is also available at <http://www.ocvcd.org>

### **New Items / Board Election Announcement**

- OC FSAC members were invited to share any news with the group.
- The next LA FSAC meeting is on Wednesday, September 18th from 9:30am to 1:00 pm at the Gas Company in Downey. It costs \$5 to join the meeting and \$20 total to stay for lunch. The next joint Holiday Meeting will be hosted by LA FSAC with a date to be determined.
- Anyone interested in joining the OC FSAC board or suggesting future speakers, please contact Cristina Chang.

### **Meeting Adjournment**

- Cristina Chang closed the meeting following a motion to adjourn.

DISCLAIMER: As a courtesy, OC FSAC does not give out, or endorse giving out, the names or contact information of its participants