Food Safety Advisory Council

2022-23 Board:

"To promote food safety in Orange County through industry and regulatory agency cooperation."

Meeting Minutes April 26, 2023

10:00 AM to 12:00 PM

David Haywood, Chair • Klarissa Karas, Vice Chair

Janet Yaldezian, Treasurer • Erin Thompson, Secretary

In-Person Meeting Hosted By: Orange County Environmental Health located at 1241 E. Dyer Rd. Suite 120, Santa Ana CA 92705

- Meeting Called to Order at 10:03 a.m. by David Haywood, OC FSAC Chair
- Introductions All 2.
- Approval of Minutes by David Haywood
- Treasure Report \$1,994.17 provided by Erin Thompson, OC FSAC Secretary
- OC EHD Updates Darwin Cheng, Environmental Health Assistant Director
 - EHD Billing online payment system failure on April 14th, which prevented online payments from occurring. If a business received an invoice with a payment due date of April 15, 2023, or had a deferred payment due to the COVID-19 pandemic and the payment was due April 15, 2023, the payment due date has been extended to Friday, June 2, 2023.
 - OC Board of Supervisors approved plan of Fee Relief as part of a legal settlement. If an owner/operator paid permit fees during defined period of COVID-19 pandemic, they will receive a 13.65% credit toward their next billing cycle. Wherein the facility is out of business then those owner/operators an attempt will be made to notify the business operator to provide a refund.
 - SB 972 Chaptered in California Retail Food Code, provides a lawful path for Compact Mobile Food Operations (CMFO) to obtain a health permit if greater than 25 square ft and or selling potentially hazardous food and or cut produce. If CMFO is less than or equal to 25 square feet and includes the sale of pre-packaged non-potentially hazardous food and or whole uncut produce, then no health permit is required. Presentation provided.
- 6. Legislation Updates Darwin Cheng and Bao-An Huynh, Environmental Health Food Safety **Program Manager**
 - SB 476 Food safety: food handler, this bill would require an employer to pay the employee for any cost associated with the employee obtaining a food handler card, including but not limited to the time it takes the employee to complete the training, cost of the food handler certification program, and time it takes to complete the certification program. The bill would prohibit an employer from conditioning employment on the applicant or employee having an existing food handler card. Bill moved to Suspense File.
 - SB 552 Solid Waste: single-use food ware accessory and single-use food packaging. This

- bill would prohibit a restaurant from providing a dine-in customer with any single-use food ware accessory or single-use food packaging. More to come on this law.
- <u>SB 728</u> This bill would prohibit the sale or distribution of plastic gift cards beginning January 1,2026.
- SB 1383 New Mandatory Organic Waste Collection for Tier I (effective January 1, 2022) and Tier II (effective January 1, 2024). Several resources below:
 CalRecyle for infographic, food donations, food bank location tool, Model Food Recovery Agreement, and Food Waste Prevention and Rescue Grant Program.
 - <u>Home Abound Food Care</u> for food recovery, data aggregation, emergency food management.

7. Presentation provided by U.S. Department of Agriculture Food, Safety, and Inspection Services – Jasmine Hale and David Blake, Compliance Investigators

"One Time, One Purpose – Food Safety and Inspection Service: Protecting Public Health and Prevention of Foodborne Illness" (1-CECH)

- Focus is to protect consumers from getting a foodborne illness in products of meat, poultry, eggs and siluriform (catfishes, swai) were added in 2017.
- Surveillance, food defense, importation inspections of facilities that transport, store, distribute, prepare, and sell. Certain countries can only import certain items, the list can be found on the website https://www.fsis.usda.gov/inspection/import-export.
- Grinding records required for beef ground at retail store locations. These locations are
 inspected quarterly by FSIS to ensure ground beef is being done according to the food
 code. Record or logs must be kept for 1 year for trace back purposes. When samples are
 taken to be tested, that batch must be held until results are received. Cleaning and
 sanitizing records must be available and onsite at each location. For more information visit
 website Retail Guidance | Food Safety and Inspection Service (usda.gov)

8. Mobile Food Program Update and Compact Mobile Food Operations – Annice Guadan, Environmental Health Specialist III

- MFF update includes annual registration packet with operational times, route locations, and commissary.
- MFF will mirror FPS and must include an unannounced inspection during operation. If a
 MFF does not receive an unannounced inspection the permit will be inactivated. Formal
 documentation of at least 3 inspection attempts (location, date, and time) coupled with
 emails and certified mail before permit inactivation.
- The inspection report will include a marking guide.
- Notification seal with permit record have been updated and will be changed by the
 inspector during each inspection, green=pass, yellow=pass with re-inspection due, red=
 closed. Notification seals can be found on front window and customer window on side of
 the MFF.
- SB 972- CMFO is under the MFF program and was effective January 1, 2023. CMFO definition is a mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other non-motorized conveyance. CMFO shall only conduct limited food preparation.
- Several changes to the limited food preparation definition in California Retail Food Code.

• If CMFO is greater than 25 square ft and or selling PHF or cut produce, they must go through a MFF plan review and obtain a health permit.

9. Next OC FSAC Meeting and Presentation Topic Requests – Klarissa Karas, OC FSAC Vice Chair

- A "Save the Date" will come soon for the next meeting, possibly a joint meeting with LA FSAC
- FDA Food Traceability
- Shared Food Facilities
- Ghost Kitchens
- Host Catering

10.	Meeting.	Adjournment at	12:01pm b	y David Ha	ywood
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DISCLAIMER: As a courtesy, OC FSAC does not give out, or endorse giving out, the names or contact information of its participants.