

Meeting Minutes

March 27, 2024

10:00 AM to 12:00 PM

David Haywood, Chair • Klarissa Karas, Vice Chair
Janet Valdezian, Treasurer • Erin Thompson, Secretary

IN-PERSON MEETING

Hosted by: Orange County Environmental Health
1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705

1. **Meeting Called to Order at 10:09 a.m. by David Haywood, OC FSAC Chair**
2. **Introductions - All**
3. **Approval of Minutes - approved by Erin Thompson, OC FSAC Secretary and second by David Haywood**
4. **Treasurer's Report - \$1,994.17 provided by Erin Thompson**
5. **OC Environmental Health Updates - Darwin Cheng, Environmental Health Interim Director**
 - There are several EHD recruitments, 12 job openings are currently available. This includes positions for the Director, Program Manager, and EHS series.
 - The Agency has a Workforce Development Grant and is prioritizing recruitments and employee development through enhanced training and maintaining levels of expertise in job knowledge.
 - Sidewalk vendors - City of Anaheim changed the ordinance to allow the city employees to confiscate equipment without EHD involvement for small events and EHD is still involved in larger events. Other cities are looking to follow the direction that Anaheim has taken.
6. **Legislation Updates – Bao-An Huynh, Environmental Health Food Safety Program Manager**
 - It is legislation season, and the following laws are up for review. Discussed ways to get involved: contact your Assembly Person, work with non-profits like California Restaurant Association and California Conference of Directors of Environmental Health.
 - [Assembly Bill 1775](#) - Cannabis: retail preparation, sale, and consumption of noncannabis food or beverage products.
 - [Assembly Bill 2786](#) - Mobile farmers' markets: this bill would authorize a mobile farmers' market to be operated from a food truck by a third party, including a nonprofit organization incorporated in CA that buys, aggregates, sells, or distributes foods grown by local farmers. All packaged agricultural products shall be labeled with the name and address of the farm of origin.
 - [Senate Bill 1167](#) - Solid waste: this bill would prohibit a chain restaurant from serving or offering for sale a beverage in a single-use drink vessel to a customer that is dining or consuming the beverage on the premises. The food facilities that allow customers to eat on site will be required to have reusable drink cups.

7. **Presentation: “Legal Concern in Food Production and Traceability”**
Presenter: Troy Aykan, Attorney at Law & Adjunct Professor, California State Polytechnic University, Pomona, Department of Nutrition and Food Science.
- Concerns of traceability on products when it comes to recalls. The requirements for traceability are FSMA, Record keeping, Hazard Analysis and Critical Control Points (HACCP). For more information visit [FSMA Final Rule on Requirements for Additional Traceability Records for Certain Foods | FDA](#)
 - Food Traceability List includes examples like soft cheeses, leafy greens, fin fish, crustaceans, molluscan shellfish (oysters, mussels, clams), and nut butters.
 - Lot codes are used for traceability, when you transform a product or mix ingredients to form a new product (example: basil to pesto) a new lot code is created but must maintain records containing information that traces back the original lot codes assigned to the raw ingredients upon receipt.
 - When creating a system, conduct a mock recall to make sure all processes are completed for the farmer, distributor, and sale.
8. **Presentation: “How Food Industry Navigates Senate Bill 476 and Costs Associated with Food Handler Cards”**
Presenters: Thomas Larsen & Karen Carson, StateFoodSafety and Robert Maldonado, Director of Food Safety & Quality Assurance, Northgate Gonzalez Markets
- SB 476 – Chaptered in [California Retail Food Code](#) and effective January 1, 2024. Food facility owners (employers) are required to pay for the cost to obtain a food handler card and includes wages for time spent attending training and taking the exam.
 - StateFoodSafety has a program to help food facilities with tracking certification for the Food Handler Cards and Food Safety Certificates, also known as Food Manager Certificate.
 - CRFC Section 113948 - Food handler card must be obtained within 30 days after the date of hire and are valid for 3 years and course must meet ANSI standards of accreditation. Exam must consist of a least 40 questions, and in order to pass, the food handler must earn at least a 70% on the exam.
 - Food Handler Cards are not required for certain types of retail food operations, for more information refer to EHD bulletin here [documents-FoodHandlerCard.pdf \(ohealthinfo.com\)](#).
9. **Presentation: “Compliance with Senate Bill 1383: Food Donations and Economic Solutions for Retail Food Establishments”**
Presenter: Jennifer Gonzalez, Manager of Food Safety & Quality Assurance
- Highlighted statewide effort to reduce emissions by reducing organic waste disposal 75% by 2025 and recover 20% of edible food to feed people in need. One in seven children are food insecure.
 - Northgate Markets started the Edible Food Recovery Program and donation of non-perishable food and non-taxable toiletries by tracking items scanned out and processed by the receiver. Daily report with donations generated along with food banks sending period reports.
 - They partner with local food banks to arrange weekly pick up of the items donated.
 - You are required to provide the donation tracking log (amount donated), pick up schedule and an approved vendor list when you get an annual site visit by the waste inspector.
10. **Next OC FSAC Meeting & Presentation Topic Request announced by Klarissa Karas, OC FSAC Vice Chair - joint meeting with LA, OC, and SD in June or July 2024.**
11. **Meeting Adjournment 12:01 p.m. by David Haywood.**