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ENVIRONMENTAL HEALTH DIVISION

## FOOD SAFETY ADVISORY GROUP

# MINUTES

FEBRUARY 14, 2013

OROVILLE BRANCH OF BUTTE LIBRARY \*\* 1820 MITCHELL AVENUE, OROVILLE

### I. Preliminary Items

#### A. Introductions

The group introduced themselves beginning around 9:45 a.m.

#### B. Members Present

Brian Wong (large restaurant), Adam Urgeago (small restaurant), Mike Ward (large market), John Geiger (mobile food facility), Stephen Kenny (community event organizer), Chris Kerson (farmer's market/local food), Linda Baker (school nutrition), and Heather Hacking (news media) were present. Dean McKelvey (minimart) was absent.

#### C. Introduction of Guests

Lisa Whitlock (USFDA), Richard Nolton (Grocery Outlet), Sheryl Lynch (Grocery Outlet), Natalie Carter (Chico Certified Farmer's Market), Cheryl Laflamme (Cal Park Rehab Hospital), Karen Norris (Oroville Hospital), Lloyd Stephenson (Tin Roof Bakery and Café), and Amber Suppus (Chico Certified Farmer's Market) attended as guests. Brad Banner, Kimberly Hunt, and Jennifer Veilleaux attended the meeting on behalf of the Public Health Department.

### II. Presentations

#### A. USFDA Voluntary Retail Food Safety Standards

Lisa Whitlock, USFDA, shared a PowerPoint presentation on the nine Voluntary Retail Food Safety Standards

#### B. Sacramento County Experience in Food Safety

Alicia Enriquez, Sacramento Environmental Management, shared a PowerPoint presentation on the food safety program that has been developed at Sacramento County.

### III. Group Discussion and Prioritization of Food Safety Priorities

The following outline presents the feedback received from those attending the meeting in terms of the specific written comments and suggestions that were made and how these

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comments were prioritized by the group using colored adhesive dots. Each participant was given 20 dots, with the **green color dots distributed to advisory committee** members and **red dots distributed to other participants** at the meetings and were allowed to vote on any of the written items with as many of their dots as they chose.

A. *“What is working well with the Food Safety Program that you would like to see continued or expanded?”*

1. Helpful inspectors having the feel of being “consultants” not “enforcers.” (8 Green, 1 Red)
2. Quick response to operational questions and receiving feedback from the inspector. (4 Green, 6 Red)
3. Improved communication with restaurants and vendors. (1 Red, 1 Green)
4. The new special event system. (1 Green, 1 Red)
5. Inspections by knowledgeable staff intent on helping businesses improve. (1Green)
6. Opportunities for community stakeholder input and involvement in the food safety program.

B. *“What activities should be undertaken to have an outstanding Food Safety Program?”*

1. Tap into resources that may be available by partnering with CSU Chico. (9 Green, 3 Red)
2. Have a lending library of training materials and links to online training on departmental website. (7 Green, 3 Red)
3. Provide more information online such as guidelines, requirements, and flyers in multiple languages. (3 Green, 1 Red)
4. Have more accessible ServSafe (or similar) classes and industry-specific food safety training because schools and sushi restaurants have very different food safety concerns. (2 Green)
5. Introduce an equipment maintenance program or “how to” booklet to address refrigeration and holding temperature issues because according to an HVAC representative 90% of equipment failure can be prevented with a proper maintenance schedule. (2 Green)
6. Provide summaries of inspection reports for the site and the public, establish easily understood pass/fail signs similar to Sacramento county, provide press releases on a variety of EH subjects, and offer more classis in terms of type and frequency. (1 Green)
7. Provide staff training to facilities upon request and frontline staff orientation.

- C. *“What change or improvement would you like to see in the Food Safety Program?”*
1. Would like to see a food safety rating program adopted in Butte County. (4 Green, 2 Red)
  2. Provide resources in pdf format to print and post in facilities. (4 Green, 2 Red)
  3. Give more attention to community events and Farmer’s Markets, provide incentives for compliant facilities and provide classes and education. (2 Green, 2 Red)
  4. Provide more bi-lingual training material. (1 Green, 2 Red)
  5. Provide free or low cost trainings, establish tier-based regulation for different size of operations and potential impact. (1 Green, 1 Red)
  6. Provide press releases to inform the public and operators or get a paper to write a series on legal issues, public safety issues that compare to fire, police, schools, and other essential services and provide more ServSafe classes. (1 Green)

IV. Group Prioritization of USFDA Voluntary Retail Food Standards

- A. Standard 3. Inspection Program Based on HACCP Principles **(Total: 14 Green, 14 Red)**
1. Inspection Frequency Based on Risk Categories (6 Green, 5 Red)
  2. Program Policy to Correct Violations (3 Green, 5 Red)
  3. Program to Correct Violations (3 Green, 4 Red)
  4. HACCP Policy (1 Green)
  5. Group Facilities into Risk Categories (1 Green)
  6. Variance Policy
- B. Standard 7. Industry and Community Relations **(Total: 12 Green, 12 Red)**
1. Educational Outreach (10 Green, 12 Red)
  2. Industry/Consumer Interaction (2 Green)
- C. Standard 4. Uniform Inspection Program **(Total: 8 Green, 4 Red)**
1. Quality Control Program (8 Green, 4 Red)
  2. Performance Rating for Staff to Assure Adequate Number of Inspections
  3. Joint Inspections and File Review with Each Staff
- D. Standard 6. Compliance and Enforcement **(Total: 4 Green)**
1. Written Procedure for Enforcement (3 Green)
  2. Documentation of Compliance (1 Green)

V. Adjourn

The meeting adjourned at 2:30 p.m.