



CATHY A. RAEVSKY, DIRECTOR

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202 MIRA LOMA DRIVE, OROVILLE, CA 95965

FOOD SAFETY ADVISORY GROUP MINUTES

FEBRUARY 10, 2015

TAHOE ROOM ** 202 MIRA LOMA DRIVE, OROVILLE

I. Preliminary Items

A. Call to Order

Elaine McSpadden called the meeting to order at 9:05 AM.

B. Roll Call and Determination of Quorum

Richard Coon (Farmer's market/Local food), Heather Hacking (News media), Jeff Ambrose (Large restaurant), Jeremy Wolfe (Mobile food facility), Stephen Kenny (Community event organizer), Dean McKelvey (Minimart), Antionette Paul (representing Mohamed Elazazy for School nutrition), Adam Urteago (Small/medium restaurant), John Rawlings (Citizen-at-large).

[A quorum was established.](#)

C. Introduction of Guests

No guests were present. Elaine McSpadden, Andrea Narciso and Brad Banner, Director, attended the meeting on behalf of the Public Health Department.

D. Minutes from Previous Meeting

[Stephen made a motion to approve the April 15, 2014 minutes as written. Jeremy seconded the motion and the motion passed unanimously.](#)

E. Election of Officers

[Jeremy made a motion to nominate Richard as the chair. John seconded the motion and the motion passed unanimously. Richard made a motion to nominate Heather as vice chair. John seconded the motion and the motion passed unanimously.](#)

F. By-Laws Update

The by-laws were changed after the October 2014 meeting. The members had two different versions of the by-laws during this meeting. The biggest concern was protecting the group from liability. The group decided to recommend the following verbiage and add approval of the by-laws to the next agenda: "The advisory groups is not a regulatory body and its recommendations are subject to review and approval by the Division".

G. Public Comment

There was no public comment.



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II. Informational Non-Action Items

A. Placarding Program Implementation

1. Elaine gave an overview of the progress achieved with the implementation of the placarding program. Specifically, discussed the compliance success with yellow and red placards; described the Division's inspector standardization process;
2. Stephen mentioned that he is proud of the placarding program and feels that the placards are very visible. He wanted to know what the fiscal impact has been on restaurants issued yellow placards. He recommended that we improve public awareness of the program.
3. Adam felt that the public awareness was sufficient.
4. John felt that public awareness would spread with time. He also said it would be good to have us speak at his *SIRs* meetings or possibly at Elks Lodges.
5. Richard expressed that the placards provide "peer pressure" to food facility operators. He would also like to see more public outreach.
6. Richard mentioned that visibility of the placards is compromised if posted in a window with several other flyers/printed materials. He offered that we could require the posting location have no co-joining printed materials.
7. Heather ask for clarification regarding where the placards are required to be posted. Andrea and Elaine explained the location requirements in more detail.
8. Heather recommended working with Lisa and educating the public through social media.
9. Antionette mentioned that schools could add educational materials to flyers that go out to parents.
10. Stephen recommended having a booth at the fair for public awareness.
11. Richard added that a booth at Farmer's market would be an option. He explained that a short power point presentation would be nice to have at his meetings.
12. Jeremy talked about his experience with a numbered placarding system in another county. He felt that over time people will learn about the program just from exposure to it.
13. Jeff agreed we should utilize social media.
14. Jeremy said that he receives several inquiries about starting a mobile food facility and he would like us to work on clear requirements for this process. He said that the placarding system seems to be working great for mobile food facilities.



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- B. Andrea provided an overview of the new Food School class for non-compliant operators. Dean recommended we offer the class to volunteers for a cheaper fee. Brad explained to the group how we decided what the fee should be. Stephen agreed that the cost is punitive and recommended this class for volunteers. Jeff wanted more information on in-house trainings. He recommended a shorter version of the Food School. Richard also recommended offering a class for a smaller fee for those who just want to be educated. Jeremy mentioned that he thought the class sounded amazing and that it adds another level to the program. Jeff recommended that the classes be designed for facility type.
- C. The group viewed the *How to Get a Green* video.

III. Action Items

- A. Award for Excellence
 1. Elaine provided the group a quick overview of Sacramento's Awards of Excellence in Food Safety program.
 2. Richard questioned why the requirements would be less stringent for certain types of facilities. Elaine and Andrea discussed risk factors with the group and how it is easier for a larger facility with more risk to get violations than for a smaller facility with decreased risk factors.
 3. Dean feels that the awards would be politically charged and could be viewed as favoritism. He felt that facilities should be expected to do their job rather than rewarded for it. He felt that the awards should be reserved for facilities that go above and beyond basic requirements, such as cleaning plans, staff uniforms, in-house inspections, etc.
 4. John agreed that the awards would be an incentive to improve your operations but that the qualifications for the award should be more stringent.
 5. Stephen wanted to know what percent of facilities would be receiving such awards and recommended we set a standard that aims for a set percentage.
 6. Some other examples discussed were an award certificate or a gold star on a green placard.
 7. Richard recommended that we vote on the idea of the program and work the details out later.

[Stephen made a motion to direct staff to explore and develop recommendations for the awards of excellence program for the next meeting. John seconded the motion and the motion passed unanimously.](#)

IV. Agenda Preparation for Next Meeting

The group agreed that Thursday would be the best day for future meetings. Everyone agreed that mornings were best. The frequency should be approximately every 2-3



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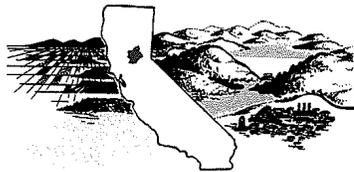
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months. The group liked getting reminder phone calls and would like more reminder emails. The next meeting date will be announced.

V. Adjourn

The meeting adjourned at 11:15 AM.

Minutes provided by Elaine McSpadden, Environmental Health Director



BUTTE COUNTY PUBLIC HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION

Food Safety Advisory Group

Sign-In Sheet

Meeting Date: February 10, 2015

Name	Division	Initials
John Rawlings	Citizen at Large Paradise Town Council	JR
Richard H. Coon	Local Food Farmers Mkt	RHC
Stephen J. Keenan	Butte County Fair	SJK
JEREMY Wolfe	MAYHEM! FOOD TRUCK	JW
Heather Hackley	Chico Enterprise ^{Rever}	HKH
ADAM URTEAGO	SMALL RESTAURANT	AMU
Antionette Paul	Gridley Unified School District	AP
JEFF DAVIS	CHICO RESTAURANT	JD
DEAN McKeown	Small Markets	DM

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