



Public Health Department

Environmental Health

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FOOD SAFETY ADVISORY GROUP

MINUTES

JUNE 4, 2015

TAHOE ROOM ** 202 MIRA LOMA DRIVE, OROVILLE

I. Preliminary Items

A. Call to Order

Richard 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 Davis (Large restaurant), Jeremy Wolfe (Mobile food facility), Stephen Kenny (Community event organizer), Dean McKelvey (Minimart), Antionette Paul (School nutrition/SNAP), and John Rawlings (Citizen-at-large) were present. Adam Urteago (Small/medium restaurant) and Matt Sutton (CRA) were absent. See attached.

Note: Matt will be taken off the committee roster but will continue to receive all committee documents and correspondence.

[A quorum was established.](#)

C. Introduction of Guests

Connie O'Connor from Arc of Butte County attended as a guest. Gene Azparren, Elaine McSpadden, Leslie Roberts, and Brad Banner attended the meeting on behalf of the Public Health Department.

D. Minutes from Previous Meeting

Richard pointed out that Jeff Davis represented Large Restaurants on behalf of Woodstock Pizza's owner, Jeff Ambrose, and attended the last meeting.

[Jeff made a motion to approve the February 10, 2015 minutes as amended. John seconded the motion and the motion passed unanimously.](#)

E. Public Comment

Connie stated that she was pleased with the placarding program and that in her interactions with Environmental Health staff, staff had been very helpful.

II. Informational Non-Action Items

A. Improved Food Safety in Department's Strategic Plan

1. Gene Azparren, the Public Health Department's Accreditation Manager, explained the Department's efforts toward Accreditation. A Community Health Assessment has been completed and a community stakeholder group met to develop a Community Health Improvement Plan. The



Department as developed a Strategic Plan that is in alignment with the Community Health Improvement Plan.

2. Brad stated that the Department's Strategic Plan has an objective that the number of restaurants where major violations are identified will be reduced by 20% by the end of 2016. Brad described a data management report that will allow measurement for any given period of time of the number and percent of restaurants inspected during that time period with one or more major violations. Brad also noted that the percent of inspected restaurants with one or more major violations doubled between the first four months of 2014 (prior to the placarding program) and the first four months of 2015 (after implementation of the placarding program). The increase was attributed to standardization of inspections following use of the Division's Field Inspection Guide.
3. Elaine reported the process being followed to help assure all inspectors are performing their inspections and reporting violations in a standardized and consistent manner.
4. Members of the committee stressed that the Division needs to keep its focus on public health and not get distracted by tracking numbers at the expense of performing their work and accurately identifying major violations.

B. Placarding Program Update

1. Elaine stated that the placarding program was progressing smoothly and that the public's response has been favorable.
2. John discussed a dead cockroach he observed, noting the food facility's indifferent attitude toward it. This led to a discussion of increases in vermin expected this year due to the weather last Fall.
3. Dean related a story where he changed his decision on where to dine based on a posted yellow placard.
4. The group discussed how word about the placarding program could be further spread to the public. Television, mailers, community outreach, Costco window posting of an explanation, and information provided at town/city customer service counters was discussed. Also, it was noted that when a program to award of excellence is finalized, the new program could be publicized in the news media at that time.

III. Action Items

A. Award for Excellence

1. Elaine presented the Division's proposal for the award program. See attached.



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2. The group discussed the concept of whether the award should be giving to the few very best facilities or to a broader number, approximately 5%, to encourage a greater number of facilities to work toward receiving it.
3. The concept was discussed of whether there should be a core set of criteria for the award plus a menu of supplemental items that a facility could choose, so that the award would be given to facilities meeting the core requirements, plus one or more of the supplemental items.
4. The difficulty of full service restaurants being inspected with zero minor violations was discussed, along with a discussion of whether, for minor violation, there should be a standard for small facilities like mini-marts and another standard for full service restaurants.
5. Elaine stressed the need for measurable objectivity in selecting award recipients and the need for the Division's data management system to be able to provide reports to assist in the selection.
6. Brad said that the Division would consider all this input and bring an updated proposal to the next advisory group meeting.

IV. **Agenda Preparation for Next Meeting**

The next Advisory Group meeting will be on Thursday, August 20, at 9:00 a.m. in the Klamath Room at 202 Mira Loma Drive, Oroville.

V. **Adjourn**

The meeting adjourned at 11:55 a.m.

Minutes provided by Brad Banner, Environmental Health Director



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Butte County Food Safety Working Group

Meeting Date: 6/4/15

Meeting Location: Tahoe Rim Gaolle CH

Advisory Group Members (please put your initials beside your name):

	Large Restaurant Jeff Ambrose Woodstocks Pizza		Farmers Market/Local Food Richard Coon, Wookley Ranch, Chico Farmers Market
	Small/Medium Size Restaurant Adam Urteago, Righteous Burger		School Nutrition/SNAP Mohamed Elazazy, Director of Child Nutrition, GUSC Amthor  Paul Avangund  GUSD
	Large Market Aaron Weigel, North State Grocery		News Media Heather Hacking, Chico Enterprise-Record
	Minimart Dean Mckelvey, Mac's Market		California Restaurant Association Matt Sutton, VP Government Affairs & Public Policy
	Mobile Food Facility Jeremy Wolfe, Mayhem!		Citizen-at-Large John Rawlings
	Community Event Organizer Stephen J Kenny, Line Drive Marketing		

Guests (please print):

Guest Name Gene Appaner

Business Name PUBLIC HEALTH

Guest Mailing Address or Email Address gappaner@buttecounty.net

Guest Name Leslie Roberts

Business Name Environmental Health

Guest Mailing Address or Email Address Roberts@buttecounty.net



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MEMORANDUM

Date: May 28, 2015

To: Brad Banner, Director

From: Elaine McSpadden, Supervisor

Re: Food Safety Award of Excellence Policy and Procedures

Purpose: The purpose of this policy is to address how and when food facilities are rated for the Food Safety Award of Excellence, and how and when the awards are presented to those that are eligible.

Policy:

1. Permitted retail food facilities will be issued a gold star (sticker) for their green placard at any routine health inspections resulting in no violations.
2. Permitted retail food facilities will be evaluated for award eligibility in the February following the calendar year. The following criteria will be used to determine eligible facilities:
 - a. Category A and B food facilities.
 - b. No violations noted on all routine health inspections in the past twelve months during which period the facility had a minimum of two routine inspections.
 - c. The food facility owner or a manager must have a current manager's food safety certificate.
 - d. The food facility must have documented staff meetings at least monthly with food safety as part of the meeting agenda.
 - e. The food facility must have paid the permit renewal fee prior to becoming delinquent.
 - f. No permit suspensions or revocations during the previous calendar year.
 - g. The food facility must have no confirmed foodborne illnesses.
 - h. If the food facility has a private water system (i.e. Cal Code systems) it must be in compliance with drinking water laws and regulations for a transient, non-community public water system.
3. Envision Connect will be used to determine the eligible facilities based on criteria a, b and c listed above (i.e. the Consumer Protection Supervisor can run a report to determine all facilities with no violations that have current manager's food safety certificates). The remaining criteria will have to be filtered by hand until such time that a crystal report can be obtained from Decade.
4. Facilities determined to be eligible will be issued a Food Safety Award of Excellence through the mail no later than March. The award will be a certificate designed in either Microsoft Publisher, Power Point or by modifying the food facility permit crystal report in Envision Connect.



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Memorandum to Brad Banner

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5. One facility from each Butte County Board of Supervisor's district will be chosen to receive their award at an award ceremony that will take place at the Board of Supervisors meeting in March. This will provide a photo opportunity for both the award recipient and the Board of Supervisor in each district. The facility from each district will be chosen using the following conditions:
 - a. The owner of the facility must agree to attend the award ceremony.
 - b. The type of restaurant for each district should vary from year to year (i.e. Mexican, Chinese, Fine Dining, etc.).
6. The award recipients will be highlighted in the following manners:
 - a. Butte County Public Health's website.
 - b. Butte County Public Health's Facebook page.
 - c. Press release to media outlets.