



EL PASO COUNTY FOOD SAFETY ADVISORY GROUP MEETING

Date 01/28/2016

Meeting Minutes

FSAG members attended: Howard Walters, Steve Kanatzer, James Sams, Janine Russell, Lee Griffen

EPCPH staff members: Michelle Martinez, Amanda Brannon

Lead	Topic	Discussion/Action
Lee	Welcome	Lee Griffen, Retail Food Program Manager- EHD, welcoming comments. The group is low in membership numbers. Current members will send Lee an email with potential members and their contact information. Personalized invitation emails will be sent to potential members.
Lee	Mobile unit/farmer's markets/ temp events	Continued discussion from July 30, 2015 meeting. Illegal (unlicensed) vendors selling food out of mobile units, at farmer's markets, and at temporary events were discussed. It is proposed that Environmental Health Specialists will begin inspections/verifications at these types of events sometime in 2016 to assure that all vendors are licensed, as well as mobile units selling food only in the evenings and on weekends. This will be on a rotation basis of 2 EHS's per team. Several licensed mobile vendors have contacted Lee about this and we are asking for names of illegal vendors from the legal vendors.
Lee	Newly hired Environmental Health Specialist	Amanda Brannon began in December, 2015 as an Environmental Health Specialist. She will take over the inventory that belonged to Alex Clemments. Another new EHS will begin in February.
Lee	State RFE rating program	This topic is being discussed at the State Director's meeting being held at the same time as today's meeting. The workgroup is now working on incorporating comments from the violation map into the matrix that will be utilized for the inspection rating. This will result in improved consistency throughout the state.
Lee	Excellence in Food Safety 2016	Howard Walters presented the list to the Board of Health on January 27, 2016. 784 facilities were on this list for 2015. There were some facilities that did not receive 2 regular inspections in 2015 due to the resignation of employees. Discussion: <ul style="list-style-type: none"> - Facilities requiring only 1 inspection during the calendar year should be on the list if they receive no critical violations. - 30 day regular inspections should not be included to qualify for being on the list. - Should the facility be in operation for at least 6 months before being able to qualify. - If the facility has a confirmed foodborne illness in the calendar year, they should be disqualified. - Facilities requiring 4 inspections during the calendar year will have 4 chances to qualify.
Group	Colorado Restaurant Association (CRA) News	Retail food rate increases were discussed at the December meeting. The association discussed approving a 50% increase which would be in phases: 30% the first year, 10% the second year, and 10% the third year. This has not yet been finalized. The association would like for there to be more consistent regulations throughout the state, standardization throughout the state, and does not want letter grades to be posted (ratings program). Cottage Food Act was also discussed. Senator Hill is working to have the section regarding chicken/chicken parts removed from the Act.

Other Items	The group requested to receive a copy of the risk questions that the Specialists ask during inspections to determine the risk number. This number will determine the number of inspections that the facilities receive during the year – 1, 2 or 4 inspections. The document is attached along with the minutes.
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SCHEDULE FOR 2016 MEETINGS ARE AS FOLLOWS: April 28, July 28, and October 27

FSAG Purpose Statement:

- **Allow for good communication between Food Industry and Public Health.**
- **Encourage healthy feedback on customer service, policies and regulations.**
- **Work together to improve El Paso County's Food Safety Program using current science, technology and through educational opportunities.**
- **Work together to prevent food borne illness in our community.**