



EL PASO COUNTY FOOD SAFETY ADVISORY GROUP MEETING

Date 07/26/11

Meeting Minutes

FSAG members attended: Tom Gonzales, Lee Griffen , A.B. Tellez, Steve Kanatzar, John Autry, Greg Howard, and Janine Russell

Members absent: Ted Vong

EPCPH staff members attended:, Gustavo Alvarez, Tara Olson, Nadia Cure, Beth Larson, Tiffany Schifferns and Sheryl Abeyta

Lead	Topic	Discussion/Action
Tom	Welcome and introductions	<ul style="list-style-type: none"> • Welcome introductions were made by FSAG members: A.B. Tellez - Owner Rosies Diner, Steve Kanatzar - President/Owner The Airplane Restaurant, John Autry - Account Executive Shamrock Foods, Greg Howard - Proprietor McCabe's Tavern, and Janine Russell Asst. Director of Food and Nutrition Services Colorado Springs School District #11. Tom Gonzales, Director EH, El Paso County Public Health and Lee Griffen, Supervisor, El Paso County Public Health. • Introduction by FSAG members of staff: Gustavo Alvarez, Tara Olson, Nadia Cure, Beth Larson, Tiffany Schifferns and Sheryl Abeyta.
Tom	Purpose of forming FSAG	<ul style="list-style-type: none"> • Purpose Statement reviewed. A.B. Tellez suggested adding "...and through educational opportunities." in the third bullet. Copy of Purpose Statement attached with Mr. Tellez's suggestion. <u>ACTION ITEM: Members to review the attached Purpose Statement and send any suggestions to Tom prior to the October meeting. Will vote on the final Purpose Statement at the October meeting.</u> • Members to include wholesale, large retail, Mobile units, Food caterers, Spanish and Asian community representatives
Tom	Structure of FSAG	<ul style="list-style-type: none"> • Members discussed frequency of meetings. It was suggested by Tom that we meet quarterly- Greg and Steve agreed. • Steve, Greg and A.B. suggested we move the meeting time from the afternoon to the morning hours. Members agreed that would be a more convenient time to meet. • Discussed how to distribute information. Tom will email members meeting minutes and future agendas. Greg indicated he could send information to the Pikes Peak Chapter of the CRA via their email listserve.

Lee	Education Update	<ul style="list-style-type: none"> • Lee indicated online classes to be offered and hosted by EPCPH. Would like to offer online class in September - \$13.00 per person to include certification when completed - focuses on five causes of FBI. Lee suggested that the Food Safety Advisory Group look it over before it goes live. Online classes are offered in Spanish and Mandarin, as well. • Steve suggested to include online schedule with renewals for restaurant owner to offer to employees. • Lee indicated that EPCPH will continue to offer Basic Food Safety classes at El Paso County Public Health quarterly. • Janine stated that she thinks the online class is a great idea and that District 11 Food Service - We take Food Safety Serious (66 schools District 11 Food Managers certified ServeSafe. • Lee also stated that in September the EPCPH Education team will be working on revising Basic Food Safety class - per Tom kudos to Lee and education team. • Idea at meeting per A.B. Tellez - Basic brochure on food safety, food temps, cooling, hot holding, staying home when you're sick and hand washing, offered to employees and newly hired employees. <u>ACTION ITEM the EPCPH Education team tasked to put together basic brochure for food safety.</u> • Education team also to work on home version of basic food safety brochure. • Lee told the members that we will be working on getting all brochures on the website. Posters and signs on RFE food safety to also be put on the web for community to access.
Tom	Food Safety Team Logic Model	<ul style="list-style-type: none"> • Discussion on the food logic model (see attached). Tom shared with the members that he is proud of the staff's work and the final logic model. The four components of the model are: Education, Accountability, Compliance and Data Management/Reporting. Long-Term Outcome is "Prevent the incidence of food borne illness in the community." Tom indicated this is a road map of how we want to build our food safety program. Steve, Greg and John thought the logic model is a great idea.
Tom	Moving Forward	<ul style="list-style-type: none"> • Member suggested a checklist for new owners and contractors to make transition easier when working with Regional and El Paso County Public Health at new location at Garden of the Gods • Next meetings - <i>Tuesday October 18, 2011 at 9:00 am at El Paso County Public Health (Citizens Service Center) and Tuesday, January 17, 2012 at 9:00 am - location TBD</i>
MEETING ADJOURNED AT 3:30 PM		

EL PASO COUNTY FOOD FOOD SAFETY ADVISORY GROUP

FSAG members

Steve Kanatzar – President and Owner, The Airplane Restaurant –
solorestaurant@aol.com

A.B. Tellez – Owner, Rosie’s Diner –
ab_tellez@yahoo.com

Greg Howard – Proprietor, McCabe’s Tavern –
greg@mccabestavern.com

John Autry – Accountant Executive, Shamrock Foods –
John_Autry@ShamrockFoods.com

Tom Gonzales – Director Environmental Health –
tomgonzales@epchealth.org

Janine Russell – Assistant Director of Food and Nutrition Services District 11 –
russejb@dll.or

Ken Chi – Manger, Panda Express
Ken.chi@pandarg.com

Lee Griffen – Supervisor Environmental Health –
leegriffen@epchealth.org

Ted Vong– Owner, Short Stop Deluxe Burgers –
tedvong@adelphia.net