



EL PASO COUNTY FOOD SAFETY ADVISORY GROUP MEETING

Date 10/18/11

Meeting Minutes

FSAG members attended: Tom Gonzales, Lee Griffen, Jim Goodwin, Greg Howard, Joe Burke, Joe Archey, Steve Kanatzar, Myles Stake, Ted Vong, Ricardo Huerta, and Janine Russell

Members absent: A.B. Tellez, John Autry, and Ken Chi

EPCPH staff members: Nadia Cure, Danielle Hannaly-Gentle, Tiffany Schifferns, Ronda Larson and Sheryl Abeyta

Lead	Topic	Discussion/Action
Tom	Welcome and introductions	<ul style="list-style-type: none"> • Welcome introductions were made by FSAG members: Greg Howard, Joe Burke, Joe Archey, Steve Kanatzar, Myles Stake, Ted Vong, Ricardo Huerta, Janine Russell, Tom Gonzales, Director EHD, Lee Griffen, Supervisor, EHD, and Jim Goodwin, Supervisor, EHD. • Introduction of FSAG staff members: Nadia Cure, Danielle Hannaly-Gentle, Tiffany Schifferns, Ronda Larson and Sheryl Abeyta.
Tom	Purpose of forming FSAG	<ul style="list-style-type: none"> • Purpose statement was approved unanimously.
Lee	Education Update	<ul style="list-style-type: none"> • Lee stated that food brochures for restaurants are still in draft and will be available on the website; shortly. <u>Action Item - EH education team will complete by 1/1/12.</u> • Lee handed flyers out for the online food safety classes that are now offered on EPCPH website, as of October 1, 2011. The classes are offered in Spanish and Mandarin as well. Comment from Janine Russell/D11 she liked the glossary section offered. She also mentioned that you can click on items like fridge and it opens up with explanations on food safety. Lee stated if there is anything that doesn't make sense or can be made clearer; let EHD staff know. • Comment was made about required BFS certification. At this time the state does not require a basic food safety class. • Packets for new operators/preoperational are awaiting Office of Communication to get back to us, with any changes. We are pushing a deadline of the end of the year. Packets will include temps, hand washing and food safety rules to be on the website soon. Ricardo Huerta brought up, if they can have a poster version as well to post by sinks, above ovens; etc, so employees can read. It was discussed that possibly posters could be laminated and available to purchase online. • Janine said D11 is developing an urban garden in schools to educate students in growing their own foods. She asked if there are any regulations, the health department is developing, since more and more gardens are now offered at schools. Also, if any protocols or guidance, teachers need to follow. Tom is going to look into this matter.

		<ul style="list-style-type: none"> Steve Kanatzar discussed Pro Start is now offered in a few high schools. This is an educational program for high school students wanting to learn to cook, become chefs, or manage a restaurant. Scholarships are available. Currently only four District 11 schools participate in the Pro Start program. District 11 is trying to develop this relationship with the Health Department, to serve in areas like this to show the community (the health department is not the enemy). <u>Action item - Education team to pursue.</u>
Tom	2012 Proposed Fee Schedule	<ul style="list-style-type: none"> Every Year RFE fees are looked into. License fees are a state fee, we have no control over. Basic Food Safety class fees will remain the same. Preoperational/Change of Ownership fees are proposed to increase from \$100 to \$125 and preopening hourly fees are proposed to increase from \$43 to \$49. Feedback on how to be more efficient is always welcome. Pools will be reinstated, possibly in April of 2012. BOH will be meeting on November 14, 2011 to vote on final EHD fees. Attendance is welcomed.
Tom	2011 Inspection Data	<ul style="list-style-type: none"> Chris Wright is our new Data Analyst. He has been working diligently on RFE trends. He has been compiling a list of how many facilities have been inspected, including mobiles. RFE inspections requiring inspections before the end of the year is 991. Staff is working diligently and averaging about 400 per month. Eighty five have yet to receive an inspection. That doesn't mean we haven't inspected; they just may be need a 2nd inspection. Thirty three are under construction or remodel. About 30 mobile units still need inspections, Tom asked for feedback on mobile operations. Ted Vong brought up that being prepared before Environmental Health Specialist inspects your mobile makes the process quicker. If you have all your grills fired up and ready to be tempted, it will make the process quicker for health specialist. Ted also mentioned that the commissary should be held accountable for mobile unit. Not just RFE inspections needed, we want behavior changes in RFE employees. Decrease occurrences of 3 or more primary critical violations at inspections - Critical violations (5 categories directly related to FBI) - Temperature control, personal hygiene, hand washing, food prep and cross contamination. Talked about risk based inspection being conducted. Grocery stores with a deli and mobile units are doing fairly well on inspections and are having few or no issues on primary critical violations. Janine asked if schools could remain inspected twice a year. Janine indicated that there are 68 schools in the District 11 district and there is a lot of turnover in kitchen employees, due to salary pay being low. Tom discussed our follow up inspections would be conducted within 5 business days. Compliance procedure/repeat violation cause food borne illness follow ups - hand washing, cooling and hot holding.
Greg	Updated from CRA State Board	<ul style="list-style-type: none"> Goals to prevent FBI - Greg Howard, past president of the Pikes Peak Chapter of the Restaurant Association received good input from the Colorado Restaurant Association (CRA) meeting he attended. He brought back good feedback to meeting about bringing people from all different types of food service industries to our meetings. Tom is working on how to get food industries and health department groups together to provide good advisory on how to move forward with the program to better serve the community. CRA is working on requiring all food handlers and bartenders to become food safety certified (state certification). It is being decided as a board that this may be inevitable; they agreed that they want to initiate it at the local level to be easy and affordable.

Tom	Moving Forward	<ul style="list-style-type: none"> • We are the first in the state to have an online Food Safety class. • We are working together to put a team together on FBI outbreaks. We have had about one outbreak a month. • Feedback on what the committee would like to hear next meeting, is always welcome. Please feel free to bring any new ideas to the next meeting; or email Tom, Lee or Jim with ideas. • An email with the next meeting date and agenda will be sent to all members.
MEETING ADJOURNED AT 10:45 am - NEXT MEETING JANUARY 17, 2011 AT 9:00		

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.