



Technical Advisory Group (TAC) - Food Safety Meeting Notes

Date: April 28th, 2017
Time: 9-11am
Location: WSU – Heritage Farm
Present:

Steve Lacey (Fred Meyers), Oren Kariri (New Seasons), Long Vue (CCPH), Steve Ramsey (Safeway), Mari Ovens (Vancouver School District), Maggie Yaddof (CCPH), Jordan Boldt (Vancouver Farmers Market), Paul Childers (Hometown Buffet & CCPH Public Health Advisory Council), Sandy Brown (WSU Extension), Adam Lim (CCPH), James Fitzgerald (Clark County Food Bank), Lissa Boynton (CCPH), Joe Laxson (CCPH)

Time	Discussion Topic	Notes
9:00-9:15	Welcome and Introductions	None
9:15-9:20	Program Structure Changes (Joe Laxson)	<ul style="list-style-type: none">• The food safety program is within the Environmental Public Health Division (EPH) of Public Health;• Recently, a division from what was called Environmental Services was incorporated into EPH;• This required some reorganization for the management structure;• New positions:<ul style="list-style-type: none">○ Solid Waste Manager – recruitment open○ Lead EHS in food safety; Adam Lim was appointed○ A leadership team member, Janis Koch, is now overseeing all of EPH.• As mentioned, Adam Lim is now Lead for the Food Safety Program and can be a contact to each TAC member for technical concerns. He can be reached at Adam.Lim@clark.wa.gov.
9:20-9:45	Bylaw Review – proposed timeline and process (Joe Laxson)	<ul style="list-style-type: none">• The Food Safety Technical Advisory Committee's (FSTAC) bylaws are in need of revision.• The committee agreed to let program staff create a draft with proposed changes.



		<p>This draft will be sent to FSTAC members for review and discussion at our next meeting.</p> <ul style="list-style-type: none">• The bylaws need to be updated to reflect the current demands of the dynamic food industry. Some ideas include:<ul style="list-style-type: none">○ Creating specific industry representatives with terms;○ Create a direct path to inform the Clark County Public Health Advisory Council of issues related to food service and food safety;○ Include a consumer type of position on the TAC.
9:45-10:00	UPDATE: Homelessness and Food Safety – Groups offering food (Joe Laxson)	<ul style="list-style-type: none">• Staff have been working with the City of Vancouver (COV) to address safety concerns of groups serving homeless in Esther Short.• This is a county-wide issue and Code does prohibit this type of activity – but allows it with some oversight as a DFDO or if exempt food are served.• The committee reviewed a draft guidance document which Joe will be taking to the Homelessness Workgroup with the COV.• Joe will email the FSTAC after meeting with COV with the final version of the guidance document and a website will be created as a community and partner resource.
10:00-10:30	FDA Retail Food Standards Project (Maggie Yaddof)	<ul style="list-style-type: none">• The Food Safety Program has enrolled in the FDA Retail Standards program;• This program provides a systematic process for program improvement;• A self-assessment was completed of the food safety program and there were gaps identified,• Staff are working to plan a method to address these gaps and will update the FSTAC at the next meeting as well as



		specific input needed from members.
10:30-11:00	Service Animals in Food Establishments – Public Concerns (Joe Laxson)	<ul style="list-style-type: none">• Community complaints have been increasing about animals being in food establishments;• Some companies (Safeway) are beginning to ramp up education of employees on how to approach customers with animals, inquire if the animal is a service animal, and how to proceed if not.• CCPH will be working with the Washington State Department of Health and local ADA representatives to have a more robust conversation about how we can equip food establishments to handle this sensitive issue;• Having a unified voice between industry and CCPH will be very important to get things going in the right direction.
11:00	Adjourn	

Questions please contact:

Joe Laxson; Food Safety Program Manager

[Email](#)

360-397-8154

Guiding Principles

1. *A commitment to food safety that ensures minimum risk of foodborne illness;*
2. *Promoting public access to safe and healthy food;*
3. *Flexibility to anticipate future changes and needs;*
4. *Commitment to support food agriculture and markets;*
5. *Increased local control of food sources;*
6. *Integrity of food safety surveillance activities;*
7. *Cooperation and coordinated efforts among government agencies, food industry, coalitions, and citizens for assuring safe food production, storage, and handling.*