

Kitsap Food Advisory Council Meeting Agenda

PURPOSE: A volunteer council comprised of industry, public, and Food and Living Environment Program representatives whose goals are to increase food safety in Kitsap County.

GROUND RULES: Topics may become contentious. It is okay to attack the process, but not the person.

Date: 11/4/2019

Time: 9:00am-11:00am

Location: WSU Room

Attendees: Rod Blake- All Fired Up BBQ, Roy Sahali- Raw Fuel Foods, Monica Downen- Monica's Waterfront Bakery, Joe Bushnell- Washington Hospitality Association, Helena Barton- State Department of Health, Gina Omalanz- Essence of the Thymes, Diane Fish- Kitsap Conservation District, Kimberly Faulkner- Bremerton Foodline, Jeff BeCraft- Family Pancake House, Suanne Martin-Smith- HomeMade Café, Dayna Katula- Kitsap Public Health District (KPHD), Nick Ulacia- KPHD, Dawn Morris- KPHD

Time	Topic	Discussion/Outcome	Follow-up & Assignment
9- 9:15	Introductions	<ul style="list-style-type: none"> • Round table 	
9:15- 9:25	KPHD's Food Program update	<ul style="list-style-type: none"> • Personnel updates Dayna introduced our new inspector, Nick Ulacia. There are now 6 full time inspectors. Crystal is moving to another program and interviews to fill her position were done on Friday. They will be offering the position to a candidate tomorrow. • Training attended: HACCP validation and verification- Diane said that some farms are required to do Food Safety training and asked if the Health District (HD) inspected farms? Dayna said that we only inspect retail establishments. • Recent & current projects <ul style="list-style-type: none"> ○ FDA Voluntary Standards: Met Standards 3 and 7- Dayna reports that there are 9 standards and the HD met two last year; Industry Relations and Enforcement & Consistency. We will begin working on a third starting in January- Foodborne Illness Response. Helena said if you search the internet for FDA Retail Food Program Standards you'll find more details than you want to know. Joe asked if the state is mandating compliance? Helena replied that no, but the state is leading by example by participating in the standards and is helping and encouraging local health jurisdictions (LHJs) to take part. Almost 100% of LHJs in the state are taking part. The State's role is to facilitate and support LHJs in participating. ○ PHAB reaccreditation- The Health District is re-accrediting. PHAB is a District-wide standard, not just Food & Living Environment. Accreditation is good for 5 years and after that you must reapply. • Inspector food service experience- Dayna told the group that not all our inspectors have food service experience. She asked how they felt about having food inspectors shadowing for job experience. 	<ul style="list-style-type: none"> • Dayna will check with HR to find out if there is any liability for either KPHD or the food establishments by inspectors gaining food service experience in the establishments.

		<p>Monica is all for it.</p> <p>Suanne says she likes the idea, but workers will be nervous. And there may not be much time to chat if they come at a busy time. She mentions that some rules don't make sense and mentions being told to keep whole tomatoes refrigerated.</p> <p>Helena encouraged Suanne to communicate with Dayna or herself if rules don't make sense. She understands the importance of understanding the "why" of a rule. She encourages people to ask why. She notes that there is no rule requiring refrigeration of whole tomatoes. Cut tomatoes, yes. But not whole.</p> <p>Suanne and Monica both say they have been told to refrigerate whole tomatoes and they have different inspectors.</p> <p>Gina suggested that perhaps it is going to be a rule.</p> <p>Dayna will bring it up at a staff meeting.</p> <p>Suanne also was told by an inspector that her green ceiling should be white.</p> <p>Gina remarked that the inspector does make a lot of suggestions.</p> <p>Diane says that when developing a HACCP, plan must have scientific basis. What is helpful is having documentation of food safety. Getting conflicting information is frustrating. Dayna replied that Diane's programs have different inspections from different agencies, which could be difficult to coordinate. The Health District tries to be consistent and work with establishments.</p> <p>Rod believes the inspectors' hearts are in the right place.</p> <p>Monica notes that she felt she had a symbiotic relationship with a former food inspector, Jun. She hasn't felt that partnership experience since. She notes that animosity is not helpful, and logistics can be difficult.</p> <p>Rod believes that Paul wants to help you be a better business and provide safer food.</p> <p>Suanne agrees that he has a plethora of knowledge.</p> <p>Jeff agrees it is all about educating and consistency.</p> <p>Monica mentioned that she had an experience with L&I recently that made her appreciate the Health District more.</p> <p>Diane points out the importance of restauranteurs who know the food code. They can discern suggestions from requirements.</p>	
<p>9:25-9:35</p>	<p>Council details</p>	<ul style="list-style-type: none"> • Bylaws document <ul style="list-style-type: none"> ○ Review document with updates ○ Liability statement ○ Open to the public? <p>Dayna sent the bylaws to our lawyer for legal review. She highlighted changes in the document that were made based on the legal review for the group to review. Our lawyer said a liability statement is not required because we are an advisory group and not actually making decisions.</p>	<ul style="list-style-type: none"> • Dayna will have KPHD's IT Dept. add "open to the public" to the website.

		<p>A discussion commenced about how many times per year the council should meet. Roy asked if attendance could be done remotely, by GoToMeeting for example. Dayna would prefer as many people attend in person as possible. It was agreed that the council would meeting 3 times a year; in January, May, and October. Dayna asked the council to review the highlighted changes in the bylaws and to email her with any comments. She asked if we wanted meetings open for public attendance. Jeff asked if the public will be able to make comments. Dayna replied that Paisley and Diane are on the council to represent the public interest. Roy thinks that yes, they should be open to the public. Joe thinks it would be a good opportunity to educate the public.</p> <ul style="list-style-type: none"> • Membership term documentation • “Submitting an issue” link on website- the link is on the KFAC webpage. • Document sharing on KPHD’s website- Our IT department is down to half-staff, so they haven’t been able to spend time researching a document sharing option. 	
9:35-10:35	<p>Washington State Retail Food Code revision update (Helena)</p>	<ul style="list-style-type: none"> • Revision update- See handout attached. • Next steps 	
10:35-11	<p>Permit fee</p>	<ul style="list-style-type: none"> • Food establishment late fees: Quantifying the cost-these items were tabled as we ran out of time. • Fee schedule- How it was approved by the Kitsap Public Health Board 	
	<p>Agenda items for next meeting:</p>		

Retail Food Service Chapter 246-215 WAC

Rule Revision Potential Changes and Comment Period

Draft Retail Food Rule: Top 10 Potential Changes

A draft rule with potential changes is available for review and comment. While there are multiple changes, the following highlighted items are likely to affect a wide variety of food establishments.

1. **Person in Charge (PIC): Knowledge & Duties**
At least one PIC will need to be a Certified Food Protection Manager by July 1, 2021 and will need to ensure Active Managerial Control.
2. **Employee Health**
Establishments must notify employees about reporting illness to the PIC and be able to verify they provided the notification. In addition to vomiting, diarrhea, or jaundice, employees are required to report illness with *Salmonella*, *E. coli*, hepatitis A, norovirus, or *Shigella*.
3. **Clean up of Vomiting and Diarrheal Events**
Operators will need to have a written plan on how to clean up vomit and diarrheal events in the food establishment.
4. **Bare Hand Contact with Ready-to-Eat Foods**
Establishments wanting to prepare food with bare hands will need to demonstrate active managerial control in order to be approved.
5. **Date Marking for 7-Day Shelf-Life**
Most ready-to-eat, refrigerated, perishable foods in opened packages will need to be marked and used within a 7-day shelf-life.
6. **Refilling Reusable Consumer-Owned Containers**
Establishments have the option to allow customers to bring in a clean container to fill, refill, or reuse.
7. **Dogs in Outdoor Areas**
Dogs may be allowed in outdoor areas if an operator follows set procedures with a written, approvable plan.
8. **Mobile Food Units**
Several changes were made for mobile food units based on recent state law changes and comments received.
9. **Donated Foods**
Several sections were changed to clarify approvable food sources and reduce limitations to help safely rescue food.
10. **Food-Specific Changes**
 - Hamburger and other ground meats will need to cook to 158°F instantaneous (instead of 155°F for 15 seconds)
 - Partially-cooked fresh fish may be served with a modified consumer advisory on the potential parasitic concern

Public Presentations and Comment

Interested stakeholders may attend a public presentation on the draft rule. The presentations will include a review of the potential changes and time for questions and comments. Comments will be accepted until the end of July 2019.

- **Kennecook:** July 16, 2019
2:00-4:00pm
Benton-Franklin Health District
Classroom (1st floor)
7102 West Okanogan Place
- **Spokane:** July 17, 2019
9:00-11:00am
Spokane Regional Health District
Auditorium (Room 104)
1101 West College Avenue
- **Bellingham Area:** July 22, 2019
1:00-3:00pm
Ferndale Library
Ferndale Meeting Room
2125 Main Street
- **Renton:** July 23, 2019
1:00-3:00pm
Renton Technical College
Blencoe Auditorium
3000 NE 4th Street
- **Seattle:** July 23, 2019
5:30-7:30pm
Green Lake Library
Green Lake Meeting Room
7364 East Green Lake Drive North
- **Vancouver:** July 24, 2019
2:00-4:00pm
Vancouver Community Library
Columbia Room
901 C Street
- **Webinar:** July 25, 2019
9:00-11:00am
Register by emailing:
food_safety@doh.wa.gov

For more information about the Food Service rule review, visit www.doh.wa.gov/foodrules > Retail Food Code Revision or contact Susan Shelton at 509-212-1206 or susan.shelton@doh.wa.gov.