



Technical Advisory Group (TAC) - Food Safety Meeting Agenda & Minutes

Date: January 12, 2024
Time: 9:00-10:00am
Location: Phone Conference via Microsoft Teams
Attendees: John Lane, Dave Petersen, Jeremy Martin, Erendira Hernandez, Angela Jenkins, Emily Straw, Helen Wolfram

Discussion Topic	Additional Content & Notes
Welcome and Roll Call; Introductions (All) (5 minutes) 9:00 - 9:05	Meet and Greet - John Lane, Dave Petersen, Jeremy Martin, Erendira Hernandez, Angela Jenkins, Emily Straw, Helen Wolfram
Profile Review & Discussion (5 minutes) 9:05 – 9:10	Food Safety Team Profile Review and Team Structures <ul style="list-style-type: none">• Food Safety Program Managers – Clark County Public Health Brigette Holland Brigette joined CCPH in 2006, having worked in a variety of environmental public health programs before assuming a program manager capacity in 2018. In this role she embraces opportunities to work with others in a quest to grow and support thriving communities through the service of safe food in a variety of environments. In her free time, Brigette is kept busy by two teenagers, outdoor adventures, and community service. Jeremy Martin Jeremy is new to CCPH and joined in October 2023. Previously, he worked as the Program Administrator for the Fruit and Vegetable Program for Dept. of Agriculture and a Senior Human Resource Consultant for Washington State. Jeremy is learning about Clark County and the Food Safety Program and is committed to seeing the community enjoy the service of safe food in a variety of environments. In his free time, Jeremy enjoys many different outdoor adventures and time spent with family and friends.• New Team Structures<ul style="list-style-type: none">○ The Food Team will be divided into two teams that will be managed by each Manager.



	<ul style="list-style-type: none">○ Both teams have a Manager, 1 Team Lead, 2 Plan Reviewers, and 6 Inspectors.
<p>Program and Staffing Updates (15 minutes) 9:10 – 9:25</p>	<ul style="list-style-type: none">● Food Safety Team is hiring a new Team Lead. The new Team Lead will start on February 1, 2024. An offer is pending and candidate chosen will be provided at next meeting.● The Food Safety Team will be fully staffed after the Team Lead gets hired.● We have the schedule change for 2024 published on our website.<ul style="list-style-type: none">○ 2024 Food Safety FEE SCHEDULE● Program goals<ol style="list-style-type: none">1. Conduct routine inspections at desired frequency.<ol style="list-style-type: none">a. This depends on the level of facility2. Develop high level competency & consistency among inspectors.<ol style="list-style-type: none">a. The average inspector has about 2 years of program experience. They are increasingly exposed to new field situations; continuous training and conversations to prepare for variation in foods, seasons, and events.3. Ensure food is safe at retail. Eliminate potential exposure to Food Borne Illnesses in Clark County4. Increase public trust. Develop increased partnership with our technical advisory group5. Improve equity and two-way communication during:<ul style="list-style-type: none">● Food safety inspections● Plan Reviews <p>Create partnership opportunities to learn how we can support Clark County business better while providing routine inspections and plan reviews.</p>
<p>FDA Voluntary Retail Food Program Standards (15 minutes) 9:25 – 9:40</p>	<p>Presenter: Helen Wolfram is the Food Safety Health Specialist that works with the FDA Program Standards, and FBI Preparation and Response</p> <ul style="list-style-type: none">● The FDA Program Standards is an existing program with guidelines that has been proven to help support facilities nationwide. Washington State does not require for counties to follow the FDA



	<p>Program Standards, it is voluntary to follow the program, but it does aid in meeting requirement from the Washington State Code and County Codes. This is also an opportunity to evaluate our own County Program.</p> <ul style="list-style-type: none"> • Clark County Food Safety Team FDA Program Standards progress from 2017 to 2023 are: <ul style="list-style-type: none"> Standard 1 – Regulatory Foundation <ul style="list-style-type: none"> ▪ No progress, has stayed at 71.4% Standard 2 - Trained Staff <ul style="list-style-type: none"> ▪ Progress from 0% to 44.4% Standard 3 – Uniform Inspection Program <ul style="list-style-type: none"> ▪ Progress from 50% to 100% Standard 4 – Uniform Inspection Program <ul style="list-style-type: none"> ▪ Progress from 0% to 11.5% Standard 5 - FBI Preparation and Response <ul style="list-style-type: none"> ▪ Progress from 41.4% to 48.5% Standard 6 - Compliance and Enforcement <ul style="list-style-type: none"> ▪ Progress from 25% to 50% Standard 7 - Industry and Community Relations <ul style="list-style-type: none"> ▪ Progress from 50% to 100% Standard 8 - Program Support and Resources <ul style="list-style-type: none"> ▪ Progress from 61.5% to 69.2% Standard 9 - Program Assessment <ul style="list-style-type: none"> ▪ Not started
<p>Industry Updates (15 minutes) 9:40 – 9:50</p>	<p>Challenges</p> <ul style="list-style-type: none"> • The Fee Changes – It is difficult to explain to new businesses on how and why the fees change for the new year. Working with Food vendors and trying to advise them on fees is a big hurdle to starting businesses when the fess increased. How did some of the fees get to be where they are?
<p>Open Floor & suggested upcoming agenda items (5 minutes) 9:50-10:00</p>	<p>John Lane thanked Clark County Food Safety Team for being transparent in our operations and work done to meet FDA Program Standards.</p>
<p>10:00 Adjourn</p>	

Guiding Principles

1. *A commitment to food safety that ensures minimum risk of foodborne illness;*



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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.*