



Meeting:	Full Committee Notes
Date/Time:	October 16, 2013
Location:	Sacramento, CA

Attendees:

Attendee list on file with California Retailers Association

Agenda:

<ul style="list-style-type: none"> Welcome and Self Introductions (Jack Miller) 	<ul style="list-style-type: none"> Attendees introduced themselves
<ul style="list-style-type: none"> Financial Report (Pamela Williams) 	<ul style="list-style-type: none"> See handout - Profit and Loss by Class - January 1 through October 9 Account Balance: \$14,278.33
<ul style="list-style-type: none"> Legislative Report (Justin Malan) 	<ul style="list-style-type: none"> See handout - CRFSC Legislative Report. Waiting for answer on Bare Hand Contact legislation question - Some difference in the language in the bill since provided to legislative council, trying to compare four iterations of the bill. Will send information by e-mail. If there is need to go back and fix it, will be done by committee bill next year. AB 1252 - Chaptered. Got out of the legislature without one "No" vote, a testament to the work of the coalition. AB 224 - CSAs - Chaptered. Give explicit authority to inspect if there is a need, but not on a routine basis. Any non-potentially hazardous value added food sold by CSAs must adhere to Cottage Food program. <ul style="list-style-type: none"> Kelly McCoy asked if 224 addressed the neighborhood gardens donating to food banks. Per Justin, any produce (uncut fruit and veg and shelled eggs) produced according to state/federal laws and published guidance are, by default, approved. Next year, we need to get a handle on the gardens. CCDEH is trying to assemble stakeholders to offer guidance, best management practices, or even regulations that would set the base for regulation of gardens across the state. Justin asked if any members of the CRFSC would anticipate a problem (i.e., through their organizations) with the work about to be done on gardens. Barbara Estrada commented that they have an interest in monitoring the issue, with a focus on gardens that donate to a nutritional program. Per Jack Miller and Susan Strong, work is underway in San Diego and CDPH to update its guidance and materials related to Bare Hand Contact.
<ul style="list-style-type: none"> Subcommittee A Report (Excepting Proposed CalCode Changes) (Angela Sanchez) 	<ul style="list-style-type: none"> Conducted four conference calls and two outstanding issues: <ul style="list-style-type: none"> 2012-005 - No Bare Hand Contact - Proposed language in AB 1252. If changes needed, will handle as Justin described (above). 2013-003 - Consumer Advisory - Consensus to recommend adoption of provided proposed language.

	<p>Will cover when CalCode changes are reviewed.</p> <ul style="list-style-type: none"> ○ Recommended changes for Foodborne Illness Risk Factor Sections not currently in CalCode as presented to CRFSC April 2013. See Sub A Report April 2013. Will cover when CalCode changes are reviewed. ○ Subcommittee requests Coalition provide further direction for next steps: <ul style="list-style-type: none"> ▪ Amendments to Proposed language ▪ Sections either demarcated on Equivalency Table as NE or E
<ul style="list-style-type: none"> ● Subcommittee B (James Dragan for Nick Brakband) 	<ul style="list-style-type: none"> ● 2013-001 - Issue with School Salad Bar was forwarded to NSF. One jurisdiction in the state is enforcing the law. Best solution is for NSF to change some of its language. ● 2013-002 - Community Event Definition - CalCode changes approved. ● 2013-004 - Toilet Facilities - Recommend CalCode changes to Coalition vote; Approved. ● 2012-001 - TFF Warewashing - Recommend CalCode changes to Coalition vote; Approved. ● 2012-006 - MFF Refrigeration - Workgroup established to work with MFF industry. <ul style="list-style-type: none"> ○ Per Mike Byrne, met with several manufacturers. There was no consensus among the manufacturers about how to accomplish it. ○ Brenda Faw added that they're working on a study, the results of which show many challenges. ○ CRFSC asked Subcommittee B to conduct another meeting with industry. Jack volunteered to assist with strategy. ● 2012-007 - MFF Lettering - Recommend CalCode changes to Coalition vote; Approved. ● 2011-011 - Catering Definition. Referred to FTAC.
<ul style="list-style-type: none"> ● Subcommittee C Report (Stacy Harrington) 	<ul style="list-style-type: none"> ● Committee has no charges currently
<ul style="list-style-type: none"> ● New Issue Submissions (Jack Miller) 	<ul style="list-style-type: none"> ● Temporary Dishwashing (2013-007) - CalCode prohibits the use of reusable dishes and dishwashing at events. The section should be updated to include code similar to restaurant standards for safe and effective dishwashing for foodservice at temporary locations and special events. <ul style="list-style-type: none"> ○ Assigned to Subcommittee B ● Lack of adequate food safety provisions at Certified Farmers Markets (2013-006) <ul style="list-style-type: none"> ○ Assigned to Subcommittee B
<ul style="list-style-type: none"> ● Review of Subcommittee A CalCode Changes (Angela Sanchez) 	<ul style="list-style-type: none"> ● See Subcommittee A Presentation Handout ● Risk Factor Proposed Language: <ul style="list-style-type: none"> ○ Definition of PHF (113871); No vote called pending communication with veto-holder constituent members ○ Discussed potential for added complexity. Acknowledged that Model Food Code is science-based. For national chains, would allow standard SOPs. ○ Discussed referencing the FDA Annex (Public Health

Reasons).

- Discussed adding "or" to the end of paragraph (a)
- Variance (114417.1); **Approved by Vote (Yamnik/Vergne)**
- Microbial Challenge Study (114423); **Approved by Vote (Yamnik/Byrne)**
- Definition of Cut Leafy Greens (New); **Approved by Vote (Vergne/Yamnik)**
- Minimum Standards of Knowledge-General Requirements (113947) ; **Voted to recommend - NOT APPROVED as Amended (to add "Or") a described below (Dragan/Byrne) - CRA Abstained**
 - Discussed how PIC is ultimately responsible for the knowledge of working employees.
- Definition of Conditional Employee (New); **No vote called pending more communication with veto-holder constituent members**
 - CRA wants to consult with attorneys due to differences in definition of employees among multiple entities.
 - In California, may not be needed because it seems unlikely that a person with an offer (but not an employee) would be doing anything that could impact food safety.
 - We may need to add the definition of Food Employee, CalCode currently differs from Model Food Code.
- Definition of a Major Food Allergens (New); **No vote called pending communication with veto-holder constituent members**
 - CRA needs to check with constituency
- Supervision (113945); **Approved by Vote (Yamnik/Byrne)**
 - Discussed item (g) - Is it consistent with CalCode? Could reference the section that discusses the Time and Temperature Plan.
- Responsibility of Permit Holder & PIC (113949.2); **No vote called pending communication with veto-holder constituent members. There appears to be overall support.**
 - Angela discussed how these items are right at the heart of food safety.
 - Jack suggested that we could draft a statement in support - to the health officers in particular
 - Susan asked if Justin could do that. Jack agreed. Susan added that the Public Health Reasons Annex will have lots of good language.
- Responsibility of Food Employee (113949.4); **No vote called pending communication with veto-holder constituent members**
- Responsibility of the PIC to Notify Local Enforcement Agency (113949.5); **No vote called pending additional communication**
- Exclusions & Restrictions (113950); **No vote called pending additional communication**
- Removal, Adjustment, or Retention of Exclusions and Restrictions (113950.5); **No vote called pending additional**

communication

- Definition of Confirmed Disease Outbreak (New); **No vote called pending additional communication**
- Definition of Enterohemorrhagic Escherichia coli (New); **No vote called pending additional communication**
- Definition of Foodborne Disease Outbreak (New); **No vote called pending additional communication**
- Definition of Health Practitioner (New); **No vote called pending additional communication**
- Definition of Highly Susceptible Population (New); **No vote called pending additional communication**
- Definition of Shiga Toxin-Producing Escherichia coli (New); **No vote called pending additional communication**
- Ready-to-Eat, PHF/TCS, Date Marking (New); **No vote called pending communication with veto-holder constituent members**
 - Per Dale, this is one of the key risk factor interventions.
 - Per Susan, if we don't get this, we won't be able to say we're equivalent
 - Per Pam, this is huge (hugely problematic). It's labor intensive. Stores are being sued for selling items with passed dates, but the dates mean different things.
 - Sue asserted, in her experience, some jurisdictions have made a case for two dates (expiration and date opened).
- Freezing for Parasite Destruction (New); **No vote called pending communication with veto-holder constituent members**
 - Per Susan, there will be some opposition from Sushi operators - they don't want to freeze their product for quality reasons.
- Records, Creation, & Destruction (parasite destruction) (New); **No vote called pending communication with veto-holder constituent members**
- Non-Continuous Cooking (New); **No vote called pending communication with veto-holder constituent members**
 - Would involve both the definition and some requirements
 - Everybody is doing it, but there haven't been requirements for it
 - Susan added, that under CalCode, the facility could apply for a variance from CDPH - Likely, CDPH would use the Model Food Code... this allows the local to manage it locally.
- Disposition of Compromised Foods (New); **No vote called pending communication with veto-holder constituent members**
- Wild Mushrooms (New); **No vote called pending new language from FDA**
 - Dale suggested wait, there's new work from FDA coming out on this issue.

	<ul style="list-style-type: none"> ○ The issue is that if you're enrolled in the FDA Voluntary Program Standards, most people haven't been able to meet this requirement. ● Discussed issue 2013-003 - Driven by consumer advisories with two components: Disclosure; and Reminder <ul style="list-style-type: none"> ○ That drove committee to the cooking temperatures section ○ CalCode definition of game animal. MFC has two tiers of definitions.
<ul style="list-style-type: none"> ● Clean Water Action - ReThink Disposable (Miriam Gordon & Samantha Myer) 	<ul style="list-style-type: none"> ● Discussed program to reduce restaurant waste by advocating reuse and other techniques. ● Asked coalition members to engage, specifically to help address public health regulations and concerns.
<ul style="list-style-type: none"> ● Filling Vacant Vice Chair Position (Jack Miller) 	<ul style="list-style-type: none"> ● Liza Frias is now with City of Pasadena. We're looking for an industry representative who is willing to be the vice-chair. They'd be in line to be the chair in 2014. ● No nominations; No volunteers.
<ul style="list-style-type: none"> ● New Business 	<ul style="list-style-type: none"> ● None
<ul style="list-style-type: none"> ● Next Meeting 	<ul style="list-style-type: none"> ● Anticipated March, 2014 or sooner (if needed for the legislation)
<ul style="list-style-type: none"> ● Adjourn 	<ul style="list-style-type: none"> ● Adjourn (2:35)