

**Meeting Minutes  
September 16<sup>th</sup>, 2015  
10:00 AM to 12:00 PM**

**Todd Frantz REHS, Chair**

**2015 Board:**

**Robert Lopez, Vice Chair • Sia Haghighi, Past Chair • Janet Yaldezian, Treasurer • Erin Thompson, Secretary**

**Orange County Environmental Health**

1241 E. Dyer Road, Santa Ana, 92705  
2<sup>nd</sup> Floor, Crystal Cove Conference Room  
(Exit Dyer off 55 Fwy, behind Embassy Suites off Tech Center Dr.)  
(714) 433-6000

**Todd Frantz Chair** called the meeting to order

**All attendees** present did self-introductions

**Meeting Minutes:** April meeting approved

**Treasurer's Report:** Todd Frantz reported on behalf of Janet Yaldezian – Balance of \$2,390.88.

**Consumer Education Subcommittee Report:** No report

**Health Department Updates: Jackie Hampton and Mike Haller, OC Health Program Managers**

The fee package increase was passed and over the next 3 years food facilities will see these increases. The health department is using a risk based approach for inspecting all food facilities in the county and standard inspections will be conducted for food facilities. The OC website has the information regarding the fee increases available to all to review. The county has several vacancies in the food program and will be adding a few positions to be able to meet the inspection rate frequency. During this time with fewer inspectors, they are filtering through the food facilities that are due for inspections and clustering them together to be more productive and to be able to continue to provide a thorough inspection. The current inspection rate is about 1.6 this year and over the next 3 years the frequency will increase. Since January 2015 the county is up 2% of food facilities (10,951 to now 11,147 food facilities in OC), 196 have been opened this year. Some re-districting is occurring with the inspectors because of this large increase on businesses. When any new inspector is hired they go through the FDA training program. New inspectors will be starting in October and will be released to the field in January 2016.

Inspection Rate- this year

- 12,000 Routine Inspections so far this year
- 1,800 Re-inspections, these result from having more than 2 major violations or the operator has displayed a pattern of repeated major or a total of six repeat minor violations, even when the violations have been immediately corrected
- 700 2<sup>nd</sup> or Greater Re-inspections
- 87 Notice of Violations (NOV)
- An increase in hearings

Number one major violation in a food facility is sanitizer buckets being at the zero concentration or not available, this also includes the wiping towels left out of the buckets with no bucket being present

#### Top Reasons for Permit Suspensions

- Cockroaches
- Rodents
- Lack of hot water
- Sewage backup

The after hour phone number to contact after a permit suspension is (714) 433-6418 and available on the county website.

September is National Food Safety Education Month, let's get out and share some knowledge of Food Safety.

**Mike Haller** gave an update on Waste Not OC- this was presented at the NEHA meeting in San Diego and is continuing to grow. We are excited that other counties want to know how to get involved in this program that was started by Orange County to help with the food waste and donations.

**Linda Rodriguez** gave an overview of the Environmental Health food program that she trains local universities about safe food handling. Active managerial control pilot program also is available to owner/operators and their employees and it is tailored to their business.

**Liza Frias** provided an update on the California Retail Food Safety Coalition-

1. Community event definition was added back into the Food Code
2. Food Facility prior to changing business that did not have a restroom is okay, but if the operation was different (such as a clothing store turned into a restaurant) without a restroom would now be required to add a restroom.

#### **Presenter: Food Safety Issues on the Retail Environment, Mas Hori**

Botulism is found in several items that are sold in retail markets, and can be very dangerous if not handled properly. It can be found in vacuum packaged meats, seafood, low acid foods (vegetables, fruit), salsa, sauces, fresh juice with vegetables under pH control. Fresh cut vegetables and fruit can also carry Listeria due to lack of sanitation. Allergens when claiming free of them is usually not true, and result from cross contamination.

What products need HACCP?

- Vacuum packaged refrigerated items- smoked meats, seafood, vegetables, and low acid fruits
- Sushi rice that is acidified or used for only 4 hours
- Fresh squeezed juice and coffee sealed with a plastic film as a lid for product
- Product produced in an incubation kitchen
- Fresh cut vegetable and fruit, salsa sauces, low acid food packed in bottles or jars at the restaurant or store
- Sous vide products
- Fresh shellfish wet storage (clams, mussels, oysters) need approved tanks, water supply, smooth and easily cleanable, and UV light source
- Fresh noodles and pasta products (wet)

For fresh cut vegetable and fruit to avoid Listeria is cleaning and sanitizing all utensils, outer garments, equipment and cutting boards. Potentially hazardous foods of high risk are sandwiches and sushi.

Allergen control is cleaning and sanitizing, separating products to prevent cross contamination.

#### **Meeting Adjourned**

**DISCLAIMER:** As a courtesy, OC FSAC does not give out, or endorse giving out, the names or contact information of its participants.