

Dane County

Minutes

Safe Food Advisory Committee

Meeting Date: July 11, 2019

2:00 PM

Place: Atrium Community Room

NOTE: If you need an interpreter, translator, materials in alternate formats or other accommodations to access this service, activity or program, please call the phone number below at least three business days prior to the meeting.

NOTA: Si necesita un intérprete, un traductor, materiales en formatos alternativos u otros arreglos para acceder a este servicio, actividad o programa, comuníquese al número de teléfono que figura a continuación tres días hábiles como mínimo antes de la reunión.

LUS CIM: Yog hais tias koj xav tau ib tug neeg txhais lus, ib tug neeg txhais ntawv, cov ntawv ua lwm hom ntawv los sis lwm cov kev pab kom siv tau cov kev pab, cov kev ua ub no (activity) los sis qhov kev pab cuam, thov hu rau tus xov tooj hauv qab yam tsawg peb hnuv ua hauj lwm ua ntej yuav tuaj sib tham.

Please contact Public Health Madison and Dane County at 608-266-4821 or email health@publichealthmdc.com

1. CALL TO ORDER/ROLL CALL

The meeting was called to order at 2:04 PM.

A motion was made by Doug Voegeli to start the meeting and to have Sanitarians sit at the table. The motion was carried by a voice vote.

Committee Members Present: Susan Bulgrin, Scott Lynch, Wally Borowski, Guanming Shi, Cheri Schweitzer, Bill Von Rutenberg, Justin Zhi Jaing

Committee Members Excused: Robert Miller, Derek Gruenwald, Carrie Bratt

Others Present: Bonnie Koenig, Masami Glines, Chandler Krajco, Freeman Kollie, Lamin Jadama, Lynda Seeger, Katie Brobston, Susan Percy, Sara Stemberger, Cristina Wills, Danielle Golner

Bonnie Koenig introduced new staff.

REQUEST FOR CHANGES IN AGENDA ORDER – None

2. CONSIDERATION OF MINUTES

3. PUBLIC COMMENT

The committee requests you limit your comments to 5 minutes or less – None

4. DISCLOSURES AND RECUSALS

Members of the committee should make any required disclosures or recusals under the Ethics Code – None

5. OPERATOR ISSUES

Susan Bulgrin dropped off some posters regarding Food Waste. The Illinois Restaurant Association in the Skokie area had a Waste Committee which gave some input regarding some posters that can be displayed in a restaurant to promote the use of only what's needed and avoid food waste. Doug Voegeli commented that it would be something it can be looked at to address some food waste issues. He will look further into this and will touch base to see if we can start using them during inspections.

Scott Lynch passed around stainless steel straw samples. Quantity price is about \$1. Their use is becoming more common. Some restaurants and hotels will add to the bill if user wants to keep them.

Wally Borowski brought up the use of ~~borax~~ Blue Butyl cleaner with bleach for floor cleaner. Use and effectiveness was questioned compared to enzymatic cleaner, information regarding use was requested.

Cheri Schweitzer brought up use of isopropyl sanitizing wiping towels as opposed to reusable wiping towels with sanitizer solution. The isopropyl effectiveness and approval were unknown and PHMDC agreed to look into further. Doug Voegeli commented that Food Code would probably allow a single use towel, as the reusable ones tend to get smelly, especially if not changed out on a regular basis. More to be considered.

Cheri Schweitzer handed out samples of Sani Professional – Table Turners cleaning wipes. The idea of single use cleaning wipes instead of a bucket & wet cloth was discussed as a possible approved item. PHMDC will review and get back to the committee.

Wally Borowski mentioned that he recently attended the Chicago Food and Restaurant Show and a manufacturer had a spray bottle of wiping solution they claim that's effective for norovirus. Its effectiveness was discussed.

Susan Bulgrin commented regarding something that came from the Wisconsin Restaurant Association for Hospitality/Restaurant regarding mandatory scheduling two weeks in advance. Is this something that is being looked at the legislative level? If the scheduled is changed, or someone is being sent home due to a slow day, do they still have to get paid for that time period? This is currently being looked into legislation in Illinois and is facing pushback because if goes into the hospitality area it could also go into hospitals and other places, this could be of big impact for everyone.

Another committee member mentioned that several operators are looking for kitchen space for rent. Are there any other places available besides the Feed Kitchen? Slide, Badger Prairie and Capitol Kitchen Rentals were brought up as possible places for kitchen rentals. Badger Rock School was also mentioned as possible rental space.

PHMDC will look further into Capitol Kitchen Rentals.

6. DIRECTOR'S REPORT

Doug Voegeli introduced Bonnie Koenig as the new supervisor in Licensed Establishments.

Contract obligations were missed this year for the first time. This means we did not complete 100% of our annual inspections. Around 70-75% were completed, missing a significant number. Doug will write a memo to the State to

let them know contact requirements were missed this year and several reasons why. Some revenue was lost in another part of our department, the Laboratory lost a \$200, 000 contract. In order to keep the laboratory running, significant changes were made. One of those changes is that Lynda Seeger changed her job duties from a Chemist to a Sanitarian. Budget was met and other positions got approved and we are now fully staffed, ensuring that we can complete this year's contract.

Doug is part of a State group on temporaries and mobiles. There has been a lot of issues between temporaries and mobiles across the state for an agreement that will allow mobile restaurant licenses from other jurisdictions to operate across the state. There will be a baseline standard that everyone will have to meet. State licenses will be accepted here, operators will get licensed where they process the food. Right now some people have a State license because the cross Dane County lines, that will no longer be allowed. They will have to have a license by PHMDC and that license will be recognized everywhere; and, vice versa, if someone is working at a state area and have a State license, that license will be accepted here. This will eliminate dual licensing and allow travel thought the state without having to get another license or an inspection fee. More information will be put out at renewal time.

Restaurant grading was brought up. There has been a pushback from the restaurant industry regarding this. Doug mentioned that we are not looking into a grading system in Dane County.

7. FOOD PROGRAM REPORT

Environmental Health Services Supervisor or Public Health Sanitarian

- New Staff introductions – Bonnie Koenig
- Fee Increases/Sliding Scale – (Doug Voegeli) PHMDC is looking at a fee increase this year of 17%, also implementation of sliding scale for re-inspections and subsequent re-inspections. Doug will present these fees to the Common Council, the Board of Supervisors, Finance Committee and the Personnel and Finance Committee. Feedback from the SFAC was requested. Upon approval the 17% fee increase will take effect January 1, 2020. This is a 10% increase from the last time fees were increased, the other 7% is for an additional Sanitarian and an additional Supervisor. Hiring an additional Sanitarian will ensure that our numbers are where they need to be according to FDA guidelines. Questions regarding budget, establishment turnover and staff workloads were brought up and answered by Doug Voegeli.
- Recent FBIs and FBI Data Analysis – Bonnie Koenig addressed recent FBI outbreaks in our community and impact of media coverage on these reports. Chandler Krajco reviewed FBI data for last year and 2017. In the 2017-2018 licensing year most of the restaurants that had confirmed FBI outbreaks were the Moderate/fast food restaurants, 71% of those outbreaks were norovirus and the national average is 54%. There is a great opportunity to work with the restaurant community to bring these percentages down and prevent more outbreaks. Public education regarding FBI's was discussed.
- Customer Satisfaction Survey – (Bonnie Koenig) Survey drafted by Chandler Krajco, AHEC Intern. Questions on survey presented to FSAC for grading. Different incentives were suggested such as gift cards or a raffle entry for a free license renewal for all operators that complete the survey.
- Safe Food Videos – Chandler Krajco, AHEC Intern presented video on Food Safety

8. ACTION ITEMS

- None

9. FUTURE MEETING ITEMS AND DATES

- Survey Gizmo Interest Survey – to be completed before next meeting.
<https://www.surveygizmo.com/s3/5115543/September-17-2019-Interest-Survey>

- Next meeting:
September 17, 2019
2:00 PM
Atrium Community Room

10. ADJOURN

A motion was made to adjourn the meeting and seconded. Meeting adjourned by voice vote.