

Dane County

Meeting Minutes - Draft

Safe Food Advisory Committee

January 19th, 2016

2:00 PM

City of Madison Water Utility Building
119 E. Olin Ave.
Madison, WI

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.

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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

Present: Susan Bulgrin, Carrie Bratt, Wally Borowski, Beth Cleary, Stefanie Moccerro, Bonnie Lynn, Molly Young, Doug Voegeli, Susan Quam, Bill von Rutenberg, Melanie Horzuesky, Scott Lynch, Bob Miller, Trish Davis

Absent: Jeff Mauer

2. CONSIDERATION OF MINUTES

A motion was made by Bill von Rutenberg to approve the April 21st, 2015 meeting minutes, seconded by Wally Borowski. Meeting minutes from April 21st, 2015 were approved.

3. PUBLIC COMMENT

Trish Davis (invited guest) - Stated she comes from product development with SC Johnson, quality systems with cleaning and sanitization and food systems with organic foods. More recently, she is opening a market and restaurant with a coffee shop on Capitol Square. There will be a strong farm to table emphasis at the restaurant and a connection between Dane County Farmer's Market and her new restaurant and market.

4. DISCLOSURES AND RECUSALS

None

5. OPERATOR ISSUES

Susan Bulgrin asked that a recap of E-cigarettes be given since she was not present at last meeting, where they were discussed. Doug gave recap stating that E-cigarettes are included in the no smoking ordinance within the City of Madison, but they can be used outdoors, just like a regular cigarette. This ordinance would have passed in 2015 for the City of Madison only. Dane County (unincorporated areas) allows the use of E-cigarettes in establishments and other cities within the county may have their own ordinances.

6. DIRECTOR'S REPORT

Doug shared an update on fees. A fee raise will take place in 2016 and there will be no fee raise in 2017. With DATCP and DHS merging, there will be 2 different fee categories until they determine which fee schedule they will use (restaurants that fund themselves or retail which receives government funding and tax money). PHMDC is going to try to break down fee category of \$250,000-\$1,000,000 to \$250,000-\$500,000 and \$500,000-\$1,000,000 but fee will be the same for the two new categories. Doug and Beth will work with operators to correctly place establishments in new categories. Susan Bulgrin asked why PHMDC would need to know where the establishments fall within the two categories and Doug responded that an alder wants to know and that currently PHMDC does not need the money, but in the future higher fees for higher sale restaurants may occur. He also stated that he is interested in how the State will determine fees after the merger of DATCP and DHS and then there may be an overhaul of fees and how they are determined by PHMDC. Doug also informed the group that reinspection fees will be changing to include all regulated establishments. We are also looking into reducing preinspection fees for farmer's markets and micro markets. Subsequent reinspection fees may be increased for increased incentive to comply with respective code. Beth added that there will be an increased in late fees for temporary food events if the application is not received 7 days prior to the event.

Doug has been aiding in the creation of a strategic plan within PHMDC. The categories are healthy beginnings, healthy eating and active living, healthy minds- healthy bodies, and healthy places. He stated that the areas that food establishments could play a part in were assessing personal sick leave days to promote healthy jobs and also looking into healthy and safe drinking water in outlying areas where private wells are more prevalent than municipal water. An assessment of food resources will also take place and the FDA Food Retail Standards is part of that assessment. Susan Bulgrin asked what the assessment of sick and parental leave will entail and what will happen with this information. Doug responded that by the end of 2020 there will be an assessment of the need for sick and parental leave in the local context and in the future an ordinance may possibly be put into place. Susan Quam stated state may have to introduce regulations on sick leave, local government can't do it. Doug states all types of businesses would be included in the assessment, not just food establishments.

Doug discussed the way fees are increased. He went throughout the state and looked at how fees are set by other regulatory agencies. In Madison & Dane Co. fees are set through ordinances, but they are incremental so public can comment and can go in front of council. If there is enough support, then Doug would take it back to attorneys for reconsideration for regular increased (planned increases with certain times that fees would increase). Bob Miller prefers slow increases, but doesn't feel strongly against regular increases at timed intervals. Bill von Rutenberg says 2% increases are ok because budgeting can take it, but there needs to be a good reason why fees are increased 6%.

7. FOOD SAFETY PROGRAM REPORT

Beth gave a report on the QI project that began last year with inspectors reevaluating gross sales of establishments to determine fees. From 2014 to 2015 \$99,000 increased in revenue for the department (some from reinspection and preinspection fees). About 65% of establishments were assessed and it was a positive outcome for fairness and also for fee increase.

Restaurant inspections are available to public online for viewing, but a public campaign to advertise it is available in the county has not happened yet. Waiting for new website to launch and then will promote online inspection reports. The DHS website should link to PHMDC's current website for restaurant inspections.

Foodfacts feedback was given by Bill von Rutenberg saying the forward button is difficult to use. Beth informed him that it is used to gain more members to the email list. Contacts has increased to about 2,400, but open rate has declined.

Wally asked how the merger between DATCP and DHS will affect PHMDC. Beth responded that there will be one contract and it will be a positive thing in that there will be one contact. There is concern regarding the permitting and inspection of temporary food stands and mobile food carts because the State is going in the direction of taking some revenue and also possibly making more work for the department. The State may allow them to get one license in WI and operate wherever and whenever they wanted and the counties could only charge if an inspector arrives at an event where they happen to be operating. Counties may not know when and where these carts and stands are operating so hard to schedule staff and collect fees.

Beth updated group on staffing changes. Mike Griffin retired in December 2015 and Perry Dahl is retiring in January 2016. Both were public health sanitarians. Department is in the process of recruitment for two public health sanitarians and one environmental health technician which is preferred to be Spanish speaking bilingual and bicultural.

DHS recently did an operator survey and it has been years since PHMDC completed a satisfaction survey. If or when a survey is drafted it will go through SFA before being released.

8. PRESENTATION

Bonnie Lynn gave a presentation on the FDA Retail Food Standards. An intern was hired to look into program and determine if it was worth while being a part of. It is a voluntary program with the goal being to reduce factors that contribute to food borne illnesses. There are 10 agencies in WI enrolled, which allows for collaboration and also mentorship between agencies to become more uniform. There are 9 program standards. Standard 1- Regulatory Foundation looks at the regulations and how what PHMDC lines up with the FDA and there are certain things that need to be done to be in compliance with the FDA. Standard 2- Trained Regulatory Staff- verifies that the staff is well trained and equipped to conduct quality inspections. Standard 3- Inspection Program Based on HACCP Principles- ensures that inspections are focusing on factors that contribute to food borne illnesses and that priority violations are documented as corrected. Standard 4- Uniform Inspection Program- ensures that there are quality inspections and uniformity among staff. The standard requires a format of in compliance/out of compliance/not applicable/not observed, while current inspection format is only violations written. Standard 5- Food borne Illness and Food Defense Preparedness and Response- requires epidemiologist to document procedures of how food borne illnesses are investigated. Standard 6- Compliance and Enforcement works on getting documentation of corrected violations and currently enforcement is completed through reinspection fees, not much through fines and compliance meetings. Standard 7- Industry and Community Relations assesses the communication between the regulatory agency and stakeholders. SFA meets the standard of industry and consumer interaction and Foodfacts meets the educational standpoint of this standard. Standard 8- Program Support and Resources looks into if the program has consistent funding, staff support, and equipment to have an effective food safety program. Program 9- Program Assessment consists of analyzing data and planning intervention strategies for risk factors identified from three years of inspection history. The next steps are to complete an initial assessment by June 30th and to send Stefanie and Bonnie to the National Environmental Health Association (NEHA) conference. Completing the standards and evaluating the food safety program can help the entire department of PHMDC become accreditation ready.

8. ACTION ITEMS

None

9. FUTURE MEETING ITEMS AND DATES

April 26th, 2016- 2-4pm, Sequoya Library, 4340 Tokay Blvd, Madison

September 20th, 2016, 2-4pm, City of Madison Water Utility Large Conference Room

10. ADJOURN

A motion was made by Bill von Rutenburg to adjourn the meeting, seconded by Susan Bulgrin. Meeting adjourned.