

Nevada Food Safety Task Force Meeting
October 10, 2007
Grant Sawyer Building, Room 4500, Las Vegas, Nevada

Minutes

Attendees

Bryan Wagner	WCDHD
Robert Sobsey	WCDHD
Katherine Jacobi	NV Restaurant Association
Teresa Hayes	Carson City Health & Human Services
Erica Ryan	Nevada State Health Division
Stefano Caligiuri	Luxor Hotel
Alex Stokes, Jr	Wynn Las Vegas
John R. Smith	Stratosphere Hotel
Frank O'Sullivan	Frank O'Sullivan Consulting
Anna Vickery	Nevada State Dairy Commission
Glen Harelson	FDA
Stan Marshall	Nevada State Health Division
Gene Pittz	CAN BEFIT HEALTHCARE CONSULTANTS, LLC
Mary Wilson	UNCE
David McNinch	WCDHD
Antonio Pastini	Food Safety Network
Stan Omaye	UNR

7:50 AM - Meeting called to order by Robert Sobsey

Robert notified attendees that Linda Newton is no longer with Southern Nevada Health District

Robert reminded attendees that lunch and tour will be provided by Anderson Dairy, which is within walking distance from the Grant Sawyer Building.

Attendees were permitted the opportunity to introduce themselves and state who they represent (see list of attendees above).

1. Robert called for approval of the minutes from the last meeting held at Atlantis Casino Resort, July 17, 2007. Bryan Wagner moved that we approved which was seconded by Erica Ryan. The minutes were approved.

2. Nevada schools, barriers of NAC 446 due to designs of school kitchens and food safety. On behalf of Katherine Steward, Stan provided an overview and history of this situation. This issue was presented to Stan during the summer of 2007. Various health professional around the state have experienced barriers to their attempts to increase consumption of fresh fruit and vegetables during school lunch program. They felt that their efforts are being hampered by food safety regulations listed in Nevada (NAC 446). There are two aspects to their concerns: 1. Fresh fruits and vegetables must be washed prior to service to remove bacteria, viruses, and dirt. 2. Fresh fruit and vegetable consumption increases when the product is pared to smaller pieces.

The food code refers to having three sinks for washing cooking utensils, which must be used to pare fruit and vegetable into smaller pieces.

The barriers include:

The school feeding sites can serve up to 1200 children per lunch meal or often are serving three to four times the number of students the kitchen was originally designed to service.

Schools have in many instances converted facilities to re-thermalization sites being serviced from a centralized kitchen.

The sites have minimal staffing that allows time only for the re-thermalization of meal components.

Older school sites who still prepare foods often do not have produce sinks available.

The schools may not be able to prepare fresh fruits and vegetables due to lack of produce sinks to wash the product.

The schools may not have three compartment sinks to wash ware items used to cleanse produce products and to

Prepare fresh fruits and vegetables.

Several Solutions have been discussed by various interested group, such as:

HACCP plans in some older schools may allow for the use of a three compartment sink to wash fruits and vegetables while it is in its “clean” state, prior to any dirty dishes being sent to the dish room.

Utilize prepared product from Dole and similar producers who provide premium product.

- Cost is excessive for school lunch budgets.
- Utilized on a limited basis, generally in larger counties where product is available.

Use canned fruit or vegetables.

Use frozen fruit or vegetables.

Attendees' suggestions and comments:

Mary Wilson – noted that with a little encouragement, young students will embrace fruits and vegetable; however, there is a need to work with food service to develop their willingness to provide (more) workers necessary to provide fruits and vegetables safely.

Stan Marshall support the concept for offering fruits and vegetable safely and encouraged that the State Health along with Department of Education work with those interested to establish an effective strategy.

Glen Harelson noted that this is a local jurisdiction issue but would examine whether how this problem was being resolved at the National level.

Teresa Hays commented that all new schools in Carson City were required to have 3 sinks but noted that she had a concern that other points of distribution of fresh fruits and vegetable lack hygiene and food safety experience, such as transportation.

It was noted, that this may be a time when the NAC 446 could be rewritten with incorporation of our needs. The key will be to get a mandate.

Alex Stokes noted that once mandated, industry will find the most cost effective means to provide fruits and vegetables.

Recommended and approve: NFSTF Fruits and Vegetable Committee to look at all aspects of the issue and provide potential solutions. Kathy and Stan will Co-Chair the committee and the committee to consist of Mary Wilson, Stan Marshall and other interested attendees.

3. Nevada Food Safety Task Force logo update. Anna Vickery provided an update and showed example of two logo. It was agreed to place the logos up on NFSTF website.

4. National Clean Hands Coalition. Katherine Jacobi brought to attention to the attendees the alliance between NFSTF and the National Clean Hands Coalition. Through their newsletter 2500 individual can be contacted. It was moved by Katherine that the alliance be voted upon by the chairs, seconded by Bryan and supported by Stefano and Tony.

5. Polonium 210 and Milk. Anna Vickery brought up the concern that has been addressed by Dairy Commission regarding Polonium 210 and milk, particular the problem with leukemia cases in Fallon. Results indicated that Polonium 210 in the water and milk was less than permissible levels. Anna also provided us with some history about Andersen Dairy which just celebrated 100 years.

6. Promotion of materials from NFSTF regarding hand washing. Robert has been promoting that the logo and hand washing information be shown at local movie theaters and other places. Erica Ryan and Teresa Hayes brought up the suggestion of handling gratis thermometers as a useful PR. Anna noted that we will be starting a new funding cycle in Dec.2007, starting with \$5000. Key chains displaying a lenticular (moving, hands and water) reminder to wash hands is in production and will be distributed shortly.

7. Update of Regulatory Committee by Glen Harelson– The committee met on Oct 9 in Las Vegas.

Being aware of the USGS survey regarding Polonium 210 in Northern Nevada, FDA has collected samples for testing.

Note: The “Food Contract” dealing with inspection of food firms was signed and will be in place for the fiscal year.

Since the smoking in retail establishments was initiated, Nevada has seen an increase in complaints.

8. Next NFSTF meeting has been scheduled for Jan 16, 2008 in Reno. Place TBA

Meeting adjourned at 11:35.

Tour and lunch sponsored by Andersen Dairy between 11:45 AM to 1:45 PM

S. T. Omaye, Secretary