

Nevada Food Safety Task Force

Meeting Minutes and Notes

Regularly scheduled meeting held on January 20, 2010 at the University of Nevada Cooperative Extension (UNCE) – Washoe County Location, 3505 Mill Street, Reno NV. This meeting was held with a video conference link to the UNCE Clark County Location, 8050 Paradise Road STE 300 in Las Vegas.

Attendees:

Reno Location:

Anna Vickrey	NV Dairy Commission
Bob Morin	Western Nevada College
Dave McClure	Darden, INC
David McNinch	Washoe Co Health District
Erica Ryan	NV State Health
Teresa Hayes	Carson City Health
Tony Macaluso	Washoe Co Health District

Las Vegas Location:

Christine Sylvis	Southern Nevada Heath District
Dan Slater	Southern Nevada Heath District
Marcella Gelman	Von's (from LA)
Mary Wilson	University of Nevada Cooperative Extension
Mike Shafer	NV Dairy Commission
Susan LaBay	Southern Nevada Heath District

Agenda Item

- 1) Erica Ryan called the meeting to order at 9:20 am. Based on the attendees a quorum was verified.
- 2) Introductions – members introduced themselves, as noted above.
- 3) Approval of minutes from 9/23/09 – Motion to strike “Bob Moore” from the attendance list, as he does not exist. After correction to the minutes, they stand approved.
- 4) Anna Vickrey -Treasure’s Financial Report
 - Food Protection Task Force Grant is for \$5,000.00
 - This grant can be used for hosting a conference, trainings, development of an additional task force, travel to/from meetings. This money may not be used for food/beverage or promotional items (hats, key chains).
 - Grant application is due Feb 24th. Anna will complete the application with general information = our proposal is to hold an educational conference in the Reno, NV area. The funds would be applied to facility arrangements, travel and speakers.
 - Before next meeting she should know if grant was awarded.
- 5) Susan Labay – Status of SNHD food code

SNHD plans to implement their new code in July/Aug 10. The draft is currently available on their web site.

6) Dave McNinch – Progress of “State Food Code” and NRS 446 Revision
State (Washoe Co., Carson City, NV State, and John Marcello) are working together on the “State food code.” SNHD has been progressing much faster with their own code and have not participated with the State code revisions. Overall comparison between the two documents shows that they are very similar. No major food safety differences were found. A few more or less definitions exist between the documents. SNHD makes reference to the CFR, while the State has incorporated the CFR section directly into the document. The state’s next meeting is scheduled for the middle of February.

Dave – Revision of NRS 446 is not currently going on, but he still thinks it should be addressed in the future. There is language that needs to be clarified, removed and updated. The document also needs to reflect any changes and be consistent with the new ‘state food code.’ It would be best for SNHD code and the State code to be finished prior to any work on NRS 446.

Dave & Teresa Hayes– Animal issue – Cat in restaurant

At this time, the political influence and media coverage have decreased. At such time that NRS 446 is amended this issue will most likely re-surface. All members in attendance (Washoe, Carson, SNHD, and NV State) at this meeting agreed that NFSTF would present a united front **AGAINST ANIMALS IN FOOD/BEVERAGE ESTABLISHMENTS**.

7) Erica – Conference Planning – Task Force to host 2010 or 2011 conference

Anna suggested the Silver Legacy in Reno has good rates. Reno locals said that the season does not influence room rates.

Dan Slater, in the past has tried to do outreach through Nevada Restaurant Association and got very little participation from members. He cautions us against trying to get mom & pops or front line workers to attend, because they usually do not have time or money. Industry (not front line) and regulatory would be the group most likely to attend. When determining the cost of meeting rooms it is important to ask about AV charges as they can be very expensive. Dan questioned if a pod cast could be used for the conference.

Theresa suggested a seminar / lecture about “how to get mom& pops to comply” how best to educate this ‘group’ of operators. Erica suggested that Sandra Brown could do a talk/demo on ethnic foods that she has observed in her course of duty.

Donna Beagle from Oregon State and Alan Tart from FDA were recommended as speakers. The “Knowledge Center” and Joe Crawley UNR facilities were suggested as options to hold the conference.

FDA speakers are free, but must be booked a year in advance. John M and Allen G would both be good if we can schedule with them. Perhaps we can schedule our conference in conjunction with FDA ROP part #2. Arizona State and NvEHA may be combining forces for a conference that we could participate in.

Task Force may possibly charge a small registration fee, \$25, for individuals that meet at a central location and view the pod cast. It was agreed that we must charge some fee and have participants register to gain an idea of how many to expect. Also, with the extra fee we can pay for snacks and speakers. The full conference fee would be greater.

If the Task Force is awarded the grant, duties involved with planning will be determined and distributed at the next meeting.

8) Hand Wash Committee Update – Neither Bryan Wagner or Mark Dougan were present, thus this agenda item will be tabled till the next meeting.

9) Dave – Washoe Child Cares

Washoe County has implemented a ‘systems analyst’ approach to child care inspections in an effort to evaluate risk and then respond accordingly. They are using the current food inspections techniques and applying them to the child cares. Two prominent risks they have identified thus far are hand washing and cleaning after diaper changing.

Mary Wilson inquired about the water temp required at schools for student hand washing. SNHD requires 90°F-110°F. There was a discussion about reasons for lack of hot water, how long it takes to get to the faucet, teachers not reporting problems to custodians, capacity of water heater and so forth. Erica asked about other jurisdictions and whether or not they had student bathrooms with a toilet and no sink and then the students used the sink in the class room to wash hands. Noone else had heard of this.

10) Annual Election

No nominations received prior to or during the meeting.

Current board members agreed to remain in their respective roles. Voting was conducted by a show of hands. Majority vote resulted in the following:

<u>Position</u>	<u>Name</u>	<u>Location</u>
Chairperson:	Erica Ryan	Las Vegas
Alternate:	Anna Vickrey	Reno
Regulatory Chairperson:	Teresa Hayes	Carson City
Alternate:	Vacant	
Academia Chairperson:	John Roberts	Reno
Alternate:	Kathy Stewart	Carson City
Industry Chairperson:	Stefano Caligiuri	Las Vegas
Alternate:	Bob Morin	Carson City
Secretary:	Stan Omaye	Reno
Treasurer:	Anna Vickrey	Reno

11) New Business

Erica asked if news coverage prior to our conference would improve attendance numbers and gain more interest in the group? Is it possible to work through NRA, Katherine Jacobi to promote the Task Force? Could they hand out a flier/card at the Servsafe classes or have information available in their office?

Dan – NvEHA will be at the Springs Preserve this July. If anyone has suggestions for speakers or topics please let him know. The focus will be on Environmental Health issues that are not food related.

12) Additional Comments - Tour ideas for next meeting: Anderson Dairy, Ethyl M's , Winery – Pahump, Dairy –Pahump, Ocean Spray, Basic Food Flavors, Starbucks – Reno

13) Public Comments – None

14) Next meeting in Las Vegas – Tuesday, May 11, 2010 at 9:00 am – same locations (if available)

15) Meeting adjourned at 10:45 am

Tour began at 11:15 am – Excellent presentation by Mike Supple. He informed us on how the Washoe County School District prepares, packages, and transports the majority of the student meals. The facility was explored viewing walk-in coolers, dry storage warehouses, packaging lines, loading docks, 100 and 200 gallon kettles and the batch chiller. The cook–chill process was briefly explained along with how the kitchen works and what types of items are prepared there.