

Nevada Food Safety Task Force

Meeting Minutes and Notes

Regularly scheduled meeting held on July 21, 2011 at the Luxor Hotel & Casino, 3900 South Las Vegas Blvd, Las Vegas, Nevada.

<u>Attendees:</u>	<u>Organization:</u>
Alex Stokes	Wynn – Encore
Allison Moderson	Wynn - Encore
Anthony Alston	MGM Resorts
Christine Sylvis	Southern Nevada Health District (SNHD)
Craig Leets	The Fischer Group
Erica Ryan	Nevada State Health Division (NSHD)
Jimmy Vigilante	JVC Food Safety Specialists
Keith Norman	South Point
Kim Fowler	Nevada Environmental Health Assoc & SNHD
Lisa Teigen	The Fisher Group
Marcella Gelman	Vons
Sandra Brown	USDA
Stefano Caligiuri	Luxor

Agenda Item

- 1) Stefano Caligiuri called the meeting to order at 9:40 am. Members from Industry and Regulatory were present
- 2) New Membership, Reno Conference-
 - a. Stefano challenged the group to increase membership. The goal is to have 40 new members at the next meeting. Discussed recruiting members from the Chef's Association, SNHD, NSHD, UNR, UNLV, CCSN, and rural areas outside of Reno/Vegas.
 - b. Task Force needs to draft a "membership/become a member" letter
 - volunteers contact Stefano
 - c. Nevada Environmental Health Association will include a small message and web site address for the Task Force in their quarterly newsletter.
 - d. NSHD will try to incorporate the Task Force in their Nevada Food Safety Partnership notifications.
 - e. SNHD will try to add Task Force info to their web accessible Food Establishment Resource Library
 - f. Members agreed the web site needs an overhaul that brightens, intrigues, and provides at a quick glance our mission. Jimmy suggested Dempsey Graphics but any/all ideas are welcome.
 - g. The first Task Force conference held in June at the Reno Silver Legacy Hotel averaged 55 attendees per day.

- h. Planning for next year's conference must start now. The International Packaged Ice Association has shown interest in attending. Don't delay!
 - volunteers contact Stefano
- 3) Introductions - attending members introduced themselves
- 4) Approval of minutes from March 3, 2011.
- 5) Vote for open positions – as no nominations were received, so positions will remain open until the next scheduled meeting
- 6) Christine Sylvis - SNHD
 - a. Food Code Update – Health District is confident that the industry training was beneficial to both parties. At this time facilities are having their second inspection under the new code. The District is using education first then demerits.
 - b. Glen Savage, Director, is offering a “Plan Review Grace Period” – facilities that have areas/sections/remodels or the like that have not been reviewed by SNHD are encouraged to call Paul Klouse. Inspectors will be ‘sweeping’ places looking for these locations.
 - c. The District has started the use of an electronic inspection system. Staff is working on making the transition as smooth as possible. Nevada Administrative Code requires a printed inspection report is provided to the operator on site. In order to comply, SNHD proposes to leave a receipt of inspection (date and score) with the operator and then e-mail the complete inspection report.
- 7) Kim Fowler – Provided information about the upcoming NvEHA conference located at the Springs Preserve in Las Vegas on August 9-11th. WWW.NVEHA.ORG
- 8) Keith Norman
 - a. Presented general information about the organization FAAN –Food Allergy and Anaphylaxis Network. He provided fliers for an upcoming ‘Walk’ in October and encouraged members to participate. Keith suggested the Task Force set up a booth/table at the ‘Walk’ to share information and promote food safety. He will enquire to see about a discounted rental space.
 - b. A young victim of E. Coli poisoning will share her story at Keith's food safety and sanitation class.
- 9) Lisa Teigen – Purple is a recognizable color for food allergies. San Jamar is offering the Allergen Saf-T-Zone System, consisting of a purple cutting board, knife, tongs, and spatula all in a carrying case. The eight most common allergens are peanuts, tree nuts, soy, fish, milk, crustacean, eggs, and wheat.

10) New Business

- a. Introduction to the Super Zoo, an international pet food and product trade show held at Mandalay Bay Convention Center on September 13-15, 2011.
- b. Dogs with “super sniffers” – Sandra shared information about the Beagle Brigade and other dogs used for sniffing plant and animal products. Alex surprised members when he explained that the Wynn has dogs capable of detecting bed bugs.
- c. Erica referenced her attendance at Catersource and recommended others inquire about attending next year’s event. WWW.CATERSOURCE.COM
- d. Frank O’Sullivan, NSF trainer and Task Force Member, will be conducting a HACCP class in Las Vegas October 4th & 5th. He will also conduct a SQF course on the 6th & 7th. He typically offers 2 free registrations for the facility/organization that hosts the training.
- e. National Environmental Health Association will host the next annual educational conference in San Diego on June 28th -30th 2012.

11) Additional Comments – None

12) Public Comments – None

13) Meeting adjourned at 11:45 am.