

Public Health Madison and Dane County  
Safe Food Advisory Committee Meeting Minutes  
September 17, 2013  
2:30 – 4:00pm  
Water Utility Conference Room

Present: Vickie Arneson, Wally Borowski, Carrie Bratt, Susan Bulgrin, Beth Cleary, Jeff Mauer, Bob Miller, Stefanie Moccerro, Bill Von Rutenberg, Doug Voegeli

Absent: Melanie Horzuesky, Susan Quam

Guests: Rod Ladson, Janel Heinrich

1. Meeting Minutes from March 19, 2013 approved. Motion made by Wally and seconded by Susan B.

2. Operator Issues:

A. Sue B. asked if approved procedures for transferring product between locations could be discussed and clarified. Beth offered to bring a guest speaker to a future meeting.

B. Vickie A. felt that that the Food Code, as it relates to staying away from work when ill, is too open to interpretation, specifically the part about being away from work if you've been vomiting/had diarrhea. For example, if someone has been vomiting but it is likely due to a reason other than a communicable disease, are they still required to be off work? Beth C referred to Chapter 2 of the food code. Janel offered that a conservative but consistent approach is best. Rod indicated they changed their internal restaurant policy to require Doctor's notes when sick from work.

C. Vickie A. asked if there could be a way to encourage communication between operators seeking to obtain information or clarity from, or voice concerns to Safe Food Advisory Committee members. Beth suggested putting SFAC member names in Foodfacts, on the PHMDC website and/or on the bottom of inspection reports. Committee members present were comfortable having their names and contact information shared in the suggested ways.

D. Sue B. said it would be nice to have an intake person always available for calls between 8:00am and 9:00am. Beth responded that the department had recently been considering the idea and that it could be as much as 4 hours a day. It was explained that a Public Health manager is always available via pager for emergencies.

3. Director Report:

A. Doug explained that PHMDC reimbursed state agencies \$103,000 the past year. He would like to start working on implementing smaller fee increases, when necessary, spread over a longer time span.

B. Personnel-There will be one, possibly two retirements early 2014. This will increase workloads of the remaining Sanitarians. Bill said before the merger they were inspected twice a year, now just once, though the one inspection does seem more thorough than in the past. Bill asked if new hiring will be done to replenish staff. Doug said possibly but that the department is looking at switching duties and having Sanitarians specialize to work more efficiently. When asked the average Sanitarian workload Doug replied around 250 establishments each.

Additionally, Doug said they may consider risk-based inspections where the lower complexity establishments may get inspected less often but more complex establishments would get inspected more often.

C. A QI project was done on Temporary Restaurant Inspections. The next big project is going to be consistency amongst staff. Sanitarians rotated districts in July-they do that every 3 years. Bill asked if the department gives Sanitarians points of emphasis to focus on. Doug said they have in the past, but not this year. The emphasis going forward will be the new Food Code. Doug asked if any agency has notified operators of the Food Code changes. The WI Restaurant Association had information on their web page while the WI Grocers association did not.

#### 4. EHFST Update

The Food Safety Team, which is composed of six Sanitarians and Beth, recently finished improvements to the Temporary Food Establishment link on the PHMDC webpage. The link is among the most often visited of any on the website.

Stefanie M will be the lead on all Foodborne Illness Investigations. PHMDC currently investigates 4-5 foodborne outbreaks a year.

#### 5. Affordable Care Act

Janel Heinrich explained that efforts are under way to spread the word about the implementation of the Affordable Care Act and what the implications are for public, including operators. Janelle said an excellent resource for those wanting to learn more is at [www.healthcare.gov](http://www.healthcare.gov)

6. Due to time constraints, agenda items "Home-style equipment in Food Establishments" and "Enforcement Policy-Change of Operators-operating w/o a license" will be moved to the next meeting.

7. Beth explained that there is still one opening on the committee for an interested operator. Current members please spread that word and send names of potential members to Beth.

#### 8. Future Meetings

- January 21, 2013
- April 15, 2013
- September 16, 2013

9. Meeting adjourned 4:00 pm