

**Public Health Madison and Dane County
Safe Food Advisory Committee Meeting Minutes
January 21, 2014
PHMDC Office, 2701 International Ln**

Present: Carrie Bratt, Jeff Mauer, Susan Bulgrin, Bill Von Rutenberg, Melanie Horzuesky, Susan Quam, Maria DeLaruelle, Courtney Ziemer, Jim Blackmore, Stefanie Moccerro, Doug Vogeli

Absent: Beth Cleary, Wally Borowski, Vickie Arneson, Rod Ladson, Bob Miller

1. Meeting Minutes from September 17, 2013 approved. Motion made by Bill and seconded by Susan B.

2. Operator Issues:

A. Susan B asked if cases of chicken pox were on the rise recently. Doug was not aware of that being the case. There has been one confirmed norovirus outbreak and one potential outbreak recently.

3. Director's Report:

Doug shared that Sanitarian Scott Podboy recently retired and Jim Meyerhofer was promoted to Lead Worker. PHMDC plans to hire an Environmental Technician to handle monthly pool sampling, TNC sampling and non-processing type food inspections. This move should free up some time for Sanitarians to spend more time with higher-risk establishments. Doug hoped this would also help keep fees stable.

4. EH Food Safety Team Update:

Farmers Market -Stefanie shared that the Food Safety Team has updated the Farmer's Market website page and fact sheets. Changes have not been implemented yet though. They can be viewed at www.publichealthmdc.com/farmfood

Recent Foodborne Illness Outbreak- Stefanie submitted the following:

Outbreak Investigation Summary

A group of 14 had a meeting at a local establishment, and 6 attendees out of the 14 became sick. The group ate appetizers and the only common exposure for the group was this local establishment.

A foodborne illness inspection was conducted and the following information was obtained: ill employees and the dates they were ill, other customer illness complaints- which there were none, the employee work schedules and duties for the days in question, menu for food and beverage ordered by the group and contact information for other groups that had events during the time frame in question.

Once the above information was gathered then food history questionnaires were developed. The group attendees and the establishment employees completed the questionnaires.

During the initial inspection, the following were observed

- *not all employees had been informed of their responsibility to report illnesses or diagnosed illnesses to the employer and not work while ill
- *no soap or hand towels available at the hand washing sinks
- *improper cold holding

The 6 illnesses were linked to this event, but the cause and source are not clear. The symptoms, illness duration, and incubation suggest norovirus, but without laboratory testing, it is not possible to confirm norovirus as the cause of the illnesses.

Most of the food items served were fried and therefore unlikely to be a source of bacterial foodborne illness and are unlikely to be handled by food workers between cooking and serving, limiting the possibility for spread of illness from food workers to customers through these items. The nachos, however, did contain raw ingredients that were handled by food workers before serving. The tomatoes and onions served with the nachos were chopped earlier in the day and then added by hand to the nachos before serving (gloves were available for use and proper glove use was observed during the inspection). It would be possible for bacterial and/or viral illnesses to spread through these items if improperly handled.

Not everyone completed the questionnaires, which leaves the possibility of an employee or group member that was ill the day of the event and could have spread the illness to others.

We have standardized our process by developing new tools. Some new tools we have are Sanitarian scripts and a Sanitarian foodborne illness checklist.

These types of investigations are HIGH PRIORITY and always require 2 inspectors which would be the district san and a lead worker. The reason for 2 is because of all the information we have to gather. We will usually call the owner/manager ahead of time to let them know what is happening and to make sure the key people are there when we show up. An inspection is performed, but it is geared towards the organism of concern. This is not a routine inspection. Not concerned about a dirty wall. Dirty walls do not make people sick. So we may ask for recipes or exact procedures for the preparation of the food items involved in that particular day.

There is a lot of communication between the health dept and the manager/owner. This will involve multiple onsite visits as well as phone calls and email communication. These outbreaks take many hours a day and sometimes maybe all we accomplish that week.

Foodfacts Newsletter: Most present said they do read Foodfacts and give it to their managers. Topics of interest included food code changes, outbreaks, and introduction of new staff.

Members of the group thought an electronic version of Foodfacts would be much easier to distribute to employees. Bill suggested perhaps there could be a quiz at the end. Efforts are underway to gather email addresses to create a distribution list.

Doug advised that currently it costs over \$1300 in printing and postage for one edition of Foodfacts. Moving to electronic distribution would result in a cost-savings. Additionally, it would allow more frequent and timely communications.

5. Home Style equipment in Food Establishments:

Stefanie shared a **handout** and advised that home style freezers are allowed at existing establishments for the storage of commercially prepackaged received frozen food.

6. Enforcement Policy for Change of Operators found to be Operating w/o a License.

Doug shared a **handout** outlining proposed PHMDC reaction to discovering an establishment operating without a license. Complicating the process is that the city and county have different processes. Bill commented that he'd did not favor closing down the operator who may have just been unaware he needed a license. Discussion included selling the operator a "temporary permit" to allow them to continue to operate for 24-72 hours while their Food and Drink application is submitted, processed and a San is able to schedule a pre-inspection. Doug advised that any temporary license or reinspection fees charged would come to PHMDC while any citation or city attorney referral fees go to the General Fund.

Doug said based on the discussion he would make some changes to the handout and share with the group for reaction.

7. Review Online Inspection Criteria

Doug shared a **handout** that summarized previous SFAC advice regarding online posting of inspections. Jeff asked if the general public has been asking for inspection information. Doug said "no" but that eventually the public or a public official will and best to get started on it. Bill, Susan Q and Jeff M expressed concerns about what data would be included and whether it was be presented in a form that is understandable to the average consumer. Susan B would like an opportunity to test the site prior to it going live. Doug explained that this first effort would be considered Phase 1 and list critical violations with improvements to be made and additional data to be added after receiving consumer and operator feedback. Bill asked who set this effort as a priority and Doug advised that PHMDC did. Plans are for Phase 1 to be available the 1st week of February.

8. Review Food Program Self Assessment: Tabled until next meeting.

9. Review State Temporary Food Licensing Proposal:

Doug shared the **handout**, "The Temporary Food Task Force Recommendations" along with an accompanying flowchart.

It proposes: In order to increase the uniformity of licensing and inspection practices of temporary restaurants and mobile units throughout the State of Wisconsin, temporary food vendors would be able to obtain a single license issued by state/local inspection authorities representing DHS or DATCP that would be honored in all jurisdictions throughout the state.

Please refer to the handout for complete details. Doug is not in favor of this proposal. He asked if the SFAC would go on record as not supporting the proposal.

Bill asked if the Wisconsin Restaurant Association had a position on the issue to which Susan Q responded that the WRA supports uniformity efforts.

Doug said he would put together a position statement and share it with the group for feedback.

10. Meeting adjourned 4 pm.

Note: Due to space limitations we will be moving the meeting back to the Water Utility Location.