

Public Health Madison and Dane County  
Safe Food Advisory Committee Meeting Minutes  
March 19, 2013

Present: Wally Borowski, Susan Bulgrin, Beth Cleary, Melanie Horzuesky, Jeff Mauer, Stefanie Moccero, Bill Von Rutenberg, Susan Quam, Doug Voegeli

Absent: Vickie Arneson, Carrie Bratt, Bob Miller

1. Meeting Minutes from September 18, 2012 approved.  
Motion made by Jeff and seconded by Bill.

2. Committee Vacancies

There are currently two vacancies on the board. If you have any ideas for new members please let Beth know. Members can be from City of Madison or Dane County establishments.

3. Operator Issues

\*Jeff asked about fee changes. Doug advised that there was a 6 % increase in license fees for restaurants effective 1/1/13. Fees are posted on PHMDC's website at [publichealthmdc.com](http://publichealthmdc.com)

\*Susan B asked if there were any changes to the food code as it related to illness. Beth said "yes" and read from Wisconsin Food Code Updates that the exclusion of employees increased from 24 hours to 48 hours since last symptom occurred for sudden onset of vomiting and/or diarrhea (norovirus).

Susan wondered if anyone was working with local doctors and clinics to educate them on this change. Beth was not aware of anyone. Doug thought that the Food Code would give the employer protection should an employee object/sue for not being allowed back to work after 24 hours. Susan Q will bring this issue to the State Safe Food Advisory Committee for discussion.

Several major changes to the Wisconsin Food Code will be shared in PHMDC's upcoming FoodFacts newsletter. It is based on the 2009 FDA Food Code. The changes can also be viewed online courtesy of the Wisconsin Restaurant Association at [http://www.wirestaurant.org/pdf/wr/2013\\_1qtr\\_wr2.pdf](http://www.wirestaurant.org/pdf/wr/2013_1qtr_wr2.pdf)

The new Wisconsin Food Code is expected to go into effect July 2013.

#### 4. Quality Improvement Initiative

Doug advised that the Department is hiring a Health Equity Coordinator as part of a quality improvement initiative who will explore food deserts and food swamps in Dane county.

#### 5. Emergency Preparedness

Doug explained that PHMDC is responsible for coordinating, implementing and executing the distribution of antibiotics to all the residents of Dane County in the event of an anthrax attack. Several PODs (Points of Dispensing) would be utilized. Doug asked if anyone would be interested in their business being a POD. Several attendees said they would. Doug said more details will be forthcoming and liability for participants would be covered at the federal level. PHMDC Director Janel Heinrich will provide a communication outlining the program to those interested. Doug also suggested that Emergency Preparedness could be a topic in future Foodfacts.

#### 6. Environmental Health Food Safety Team

Beth shared that the team recently completed an overhaul of the Temporary Food Establishment Application process. PHMDC processes more than 2000 Temporary Food Establishment application between May and September. Changes can be found [here](#). Please take a moment to review the information and send Beth your feedback.

Also new, there is a \$25 late fee for those who apply <7 days prior to the event. This went into effect 1/1/13. It is too soon to tell if the new measure is working to decrease the number of late applications.

Temporary Food Establishment applications will be the first to go online for public access. Doug hopes to have renewals online by next year.

#### 7. FDA Food Code Training

Several Sanitarians will be attending the FDA Food Code Training in April. Expectations are that the Sanitarians will then be able to pass along information to operators.

## 8. HACCP for Special Food Processes

Several Sanitarians teamed up with local chefs to learn more about curing, sous vide, and reduced-oxygen packaging. The Sanitarian then worked with the operator to help them develop their own HACCP plan. It was a mutually rewarding experience.

## 9. Future Meetings

Members expressed an interest in meeting more often. Beth suggested three times a year. Beth asked what types of information they would like to receive at the meetings. Sue B suggested changes in the Food Code. Jeff said it would be helpful to hear more about recent trends. Doug said he hoped the committee members could be conduits to their colleagues in the food industry. Doug also offered to speak to groups.

## 10. Other suggestions

Put SFAC meeting minutes online. Put SFAC in Foodfacts. Appoint a committee chairperson. Invite PHMDC Director Janel Heinrich to the next SFAC meeting.

## 11. Motion to adjourn.

Jeff made a motion to adjourn. Wally seconded the motion.