

Food Advisory Committee Meeting
March 13, 2009
Runge Center, Jefferson City

In Attendance: Karen Prescott, Tiffany Klassen, Russell Lilly, Janice Fleming, Lynn Denton, Cindy Miller, Pat Mahoney, Rhonda Bartow, Ryan Tilley, Pieter Sheehan, Gerald Worley, Norma Pratt, Ron Tubb, Joyce Theard

Introductions were made

State Report:

- Russell discussed the on-going peanut recall. The draft of the food code has been put on the intranet site and the state is looking for feedback. Comments should be in by the end of March.
- The new employee orientation class will be held possibly late April and will be located in several areas around the state: St. Louis area, KC area and Jeff city. Check Friday Facts for dates and times of the two day training for new hires.
- FDA is offering a temporary food events course to be held in Missouri. More details at a later date.
- It was brought up that currently no one is standardized in the state of Missouri. The credential is only good for three years so the time has lapsed for those who were standardized in the past. From members in the group it was noted that St. Charles, Independence and Springfield-Greene County are enrolled in the standards.
- Mary Glassburner is the new bureau chief starting in the middle of April. Russell will try to bring Mary to the next Food Advisory Meeting in July.
- Changes in contract monitoring. The recent state audit noted some areas in need of improvement to bring consistency between jurisdictions. A standard procedure is being developed for monitoring.
- It was also noted in the state audit that some jurisdictions around the state do not inspect temporary events. The auditor said we are responsible for all food whether it is temporary or permanent. Russell said the state's position is to inspect these temporary events on risk basis.

Pieter Sheehan then led the group in a discussion of the program used in St. Charles for inspecting temporary food.

1. Discussed that it all falls back on the five high risk factors as outlined in the food code.
Improper holding temperature, inadequate cooking, contaminated equipment, unsafe source and poor hygiene.
2. Food code references include: 5-104.12 water source, 6-101.11B construction standards, 6-202.111 food not made in home kitchen
3. The key is giving education up front.
4. Commissary, commissary, commissary-important factor in food production
5. The need to develop mobile food program to be more comprehensive
6. Identified problem: vendors coming from other states/unique foods

7. The goal should be to push the “for profits” towards being in a mobile unit (fully self contained) and the “non-profits” need to be highly educated before the event so they are prepared. Equip them with chlorine test strips, helpful information.

Several jurisdictions present at the meeting brought handouts on temporary event procedures and applications.

Norma Pratt made the motion that the food advisory committee work on developing a state wide approach on guidelines for temporaries. The call was made for a smaller subcommittee. Pieter agreed to chair the group, other members include: Norma Pratt, Jon Peacock, Joyce Theard and Ron Tubb. The group will report to the main committee.

The meeting was adjourned. The next meeting will be July 10th at 10am at the Runge Center.