

Food Advisory Committee Meeting Minutes
March 14, 2008

Attendance: Karen Prescott, Cindy Miller, Rebecca Steiner, Naser Jouhari, Norma Pratt, Jon Peacock, Pat Mahoney, Daryel Brock, Kristi Campbell, Rex Pflantz, Gary Griffin, Pieter Sheehan, Marsha Perkins, Bill Threlkeld

Introductions: Next meeting set for July 11, 2008 at 10am at the Runge Center in Jefferson City

Chairperson Prescott reported that the group needs to find a secretary to take the minutes of the meeting since Cherie Smith has moved on. Prescott also said that there will be a new chairperson in the future responsible for organizing the meeting and making contacts. Two people have shown interest and it will be up to the environmental group of MOALPHA to make that decision.

Guest Speaker: William P. Threlkeld, investigator with USDA gave a short presentation and fielded questions from the group.

Highlights: USDA is:

- Encouraging retail to keep grinding and sanitation logs
- Collect random samples of ground beef to check for E. coli
- State of Mo. Stamp on meat means it is approved but cannot cross state lines
- Doing security reviews concerning building and employees with industry: encourage industry to keep contact numbers of local health, police and other government agencies on hand in case of suspected food tampering.
- Discussed raw meat sales at Farmer's markets. Must be inspected and have "safe food handling sticker"

State News

Daryel Brock went over recent personnel changes:

Russell Lily-over all food programs

Mary Fandrey-over food processing

Dennis Weltig-ice cream plant inspections and at the regional level

Brian Haugen-summer feeding program and lodging

The idea is to get more folks out in contact with the local inspectors.

There will be a statewide survey of lodging and food starting with the 82 counties under state authority and then on to counties with ordinances. The goal is to find out where to focus state resources.

The counties will get the results and the number of establishments inspected will be based on the number of establishments identified in the county with a minimum number somewhere around 30.

The state is still evaluating two software companies and looking at going to digital pens due to low cost involved.

The legislature is taking more interest in what we do to provide a safe food supply and therefore the state is having an easier time getting closure orders.

There will be no more state orientation classes this year but new employees can go on-line to heartlandcenters.com to get training.

Recalls- these are being put on the DHSS website. National distribution is defined as distributed to at least 13 states so does not necessarily mean it came to Missouri. Recalls are being faxed but could also be sent via email. The state wants to make sure the information gets to the office on fax in case employee is off on vacation.

Status of the "brown book": the state is still working on this. The book will be written comprehensible to restaurant managers. The book will state what is required and why.

The 2005 Food Code is getting ready to start through the state approval system; estimated time is 6-9 months after it leaves the department including comment periods.

Daryel also reported that the EPA and DNR now define water used for washing hands as "drinking water" and will require more facilities to have monthly sampling. This may change the way we handle boil orders.

Karen brought up the issue of a restaurant having less than 110 degree water available. Wanted to know if it would be marked a critical for insufficient supply or non-critical of not being 110. Pieter said they would mark a critical and give them at least 72 hours to come into compliance.

Karen brought up the definition of "ready to eat". Are inspectors counting cooked foods that they know will be brought up again to 165 as possible cross contamination during storage if below raw meats? The group said yes, that some ready to eat foods will only be reheated for immediate service and therefore will not necessarily reach 165 degrees.

Rex brought up Farmer's Markets and food products that are processed, such as salsa. Discussed requirements based on whether the ingredients were fresh versus commercially canned. Processing authority is difficult to get and not currently available in Missouri. Want to make sure products are not being sold at these locations that have not been approved.

Upcoming training opportunities:

Mid-Continental Association of Food and Drug Officials meeting in Springfield Missouri March 18-20

Conference for Food Protection: April 12-16th. Jim Fry is on Council I and Mary Fandrey is on Council III. Please go to: www.foodprotect.org/ to view the 2008 issues and email Jim and Mary with your questions and concerns.

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