

**Food Advisory Committee Minutes**  
**November 20, 2009**  
**Runge Center, Jefferson City**

In Attendance: Joe Hainline, Steve Sikes, Jon Peacock, Frank Lemon, Cindy Miller, Pat Mahoney, Joyce Theard, Karen Prescott, Roxanne Sharp

It was a small group this time, probably a very busy time of year for everyone to reach deadlines before the end of the year. I also realized that some people had not been added to the mailing list and that was my fault. I will make an effort to go through and make updates this time.

**Old Business:**

Springfield reported that the Department of Weights and Measures did **not** issue an egg license to the person wanting to sell quail eggs at the Farmer's market so they were denied by Springfield-Greene County from selling the eggs.

Discussed the procedure everyone is using for sushi rice intended to be held at room temperature. Jefferson County has a written SOP to share. Joe will send to anyone interested.

Temporary events: There were questions concerning sampling procedures for retail stores and tasting events. Everyone shared what they do in their jurisdictions.

Update on the lady in Springfield who brings her monkey into restaurants. She lost the lawsuit against the city and is not allowed to have the monkey out in public due to the definition of wild animal and the monkey was determined by the court to **not** be a service animal by definition.

Raw milk vendor caught selling to inspectors in parking lot in Springfield is being sued by the Attorney General's office. The case is also pending in Springfield Circuit court.

Discussed the software on the market for inspection programs and whether anyone was part of the pilot program that the state mentioned last time would start in August. No one was aware of anyone using the program.

**New Business:**

School concessions: It was questioned if everyone inspects school concessions at athletic events. Springfield has met some resistance to inspecting county school concession stands. Some jurisdictions noted that they do not inspect these facilities. They can be challenging due to typically being run by volunteer staff and staff changes frequently.

Grocery store that is buying precooked ribs and then overwrapping them and giving them more than 7 day shelf life. According to code, once opened they would only get the 7 day shelf life as long as it did not extend past the manufactures date.

Lodging inspections and bed bugs: one inspector asked what inspectors were requiring if found. The consensus was to take the room out of service plus the rooms on each side and fumigate before being allowed to rent out.

Is Value Place a lodging establishment: some say yes while the answer we got from the state was if people can receive mail there it is not a lodging establishment.

Discussed the Better Processing School that will be offered in January. Class will cater to the small food processors we run into at Farmer's Markets.

JazBos Salsa: the alert was put out that this product is not approved for sale. The processor was making it in his home and then moved the operation to a restaurant but did not tell the health department.

Discussed the disaster planning training offered free of charge in Atlanta. Several had already attended and said it was a very good program. The cost could not be beat.

The next meeting is scheduled for March 19, 2010. The Runge Center informed us that they may have very limited hours due to budget cuts so we may have to find a different location. I will keep you posted as soon as I hear back from them.