FOOD ADVISORY COMMITTEE MEETING

1:30 PM – 4:00 PM; Thursday, June 23, 2016
3140 N Street, Lincoln NE
Lower Level Training Center, Room 114

Proposed Agenda

I. Roll Call - Hubka
A) New Member Introductions – Jay Jarvis
B) New Staff Introductions – Mary Murrieta

II. Approval of Agenda - Hubka

III. Approval of Minutes for the December 18, 2015 Meeting – Hubka

IV. New Business – Informational Items
A) Prevention of Contamination from Hands Information To Be shared with Lincoln Food Establishments – Justin Daniel
B) Standards Update – Justin Daniel
C) Take 20! Update – Ben Davy

V. Public Session - Hubka
Any person is free to speak to any item on this agenda at the time it is discussed. Any person wishing to address the Committee on a matter not on this agenda may do so at this time.

VI. Schedule Next Meeting – Tentatively October 2016

VII. Adjournment
Copies of the meeting materials will be provided at the meeting. If you are not able to attend, please contact Justin Daniel at jdaniel@lincoln.ne.gov or 402-441-8033.

This agenda will be kept continually current and will be available for public inspection within the Lincoln-Lancaster County Health Department during normal working hours. A copy of the Open Meetings Law is posted at the meeting site.

The City of Lincoln complies with Title VI of the Civil Rights Act of 1964 and Section 504 of the Rehabilitation Act of 1973 guidelines. Ensuring the public’s access to and participating in public meetings is a priority for the City of Lincoln. In the event you are in need of a reasonable accommodation in order to attend or participate in a public meeting conducted by the City of Lincoln please contact Marcia Huenink at the Lincoln-Lancaster County Health Department at 402-441-8634 as soon as possible before the scheduled meeting date in order to make your request.
Meeting was called to order by Linda Hubka at 9:01 AM.

I. Roll Call
Present: Julie Albrecht, Kim Brown, Michelle Crites, Linda Dennis, Tom Hansen, Linda Hubka, Linda Major, Matt Morrison, Vince Murphy, Jim Partington, Kathy Siefken, and Edith Zumwalt
Absent: Curt Magnus and Andrew Tipton
Staff Present: Scott Holmes, Joyce Jensen, Justin Daniel, Renae Rief, Ben Davy, and Phil Rooney

Term Expiration – Jensen
Kim Brown’s term has expired. Joyce put out a call for nominations for new committee members; looking for more representatives from the public especially.

II. Approval of Agenda – Hubka
No changes or amendments. Motion to approve the agenda made by Brown and seconded by Major. Motion passed.

III. Approval of Minutes of December 2, 2014, meeting—Hubka
Motion by Murphy to approve the minutes and seconded by Siefken. Motion passed.

IV. New Business Action Items—Jensen

A) No Bare Hand Contact Workgroup Recommendation for Lincoln Food Code Language
Jensen noted that wording had been added to C 3 to include “fruits and vegetables” since the work group last met. Several Committee members recommended getting input from Brian Kitten or someone else from the bar industry.

Motion by Siefken to accept the changes pending approval from the bar industry. If approval was not given, the language would stand as originally proposed by the work group. Second my Murphy. Motion passed.

B) Revision to Policies 222.01 – Quality Improvement and Standardization
Minor modifications were made in the language to update new technologies and change or delete references to obsolete documents. Motion to approve by Siefken; seconded by Dennis. Motion passed.

C) Revision to Policies 222.05 – FDA Standard #2, Trained Staff
Minor modifications were made in the language to update new technologies and change or delete references to obsolete documents.

Holmes noted that, in Section VI, the word “Authority” in the official name for ORA-U should “Affairs.”
There was confusion and much discussion about the language in the new section III D around the meaning of the word “extensive.” Recommended that the text read “two years of food safety experience with a minimum of 400 independent food inspections.” Also recommended that the word “extensive” be replaced with “significant” and adding “upon the recommendation of the Food Safety Training and Standardizing Officer and approval of the Food Team Supervisor may be exempt from this requirement.”

Motion to approve with the amendments by Crites; seconded by Partington. Motion passed.

**D) Revision to Policies 222.32 – Food Complaint Investigations**

Minor modifications were made in the language to update new technologies and change or delete references to obsolete documents.

Motion to approve by Albrecht; seconded by Murphy. Motion passed.

**E) Revision to Policies 222.39 – Foodborne Illness Complaint Investigations**

Minor modifications were made in the language to update new technologies and change or delete references to obsolete documents.

A question arose about the grammar and punctuation in I B. The recommended change is:

Any EHS will thoroughly complete the Foodborne, Waterborne, Enteric Illness Report form (Exhibit 1). The Lead Environmental Health Investigator shall: receive all foodborne illness complaints; conduct the interview; and receive the Foodborne, Waterborne, and Enteric Illness Report form. The Senior Office Assistant shall initialize a complaint in Accela Automation assigning the case to the Lead Environmental Health Investigator, or in their absence, the complaint shall be assigned EHS that inspects the establishment associated with the complaint. All information shall be documented in Accela Automation and/or scanned into the complaint case.

Motion to approve with the corrections by Siefken; seconded by Morrison. Motion passed.

**V. New Business Informational Items**

**A) FDA AFDO Grant Update** —Jensen

Explanation, discussion, and review of progress of the grant.

**B. FDA Grant Update** —Davy

Davy distributed an outline of progress and future initiatives of the grant.

**C) Staff Report**—Jensen

Opportunity for Committee members to ask questions related to the report of food safety program activities and highlights that was provided prior to the meeting. No action was required or taken on these items.

**VI. Public Session**—Hubka

Any person is free to speak to any item on this agenda at the time it is discussed. Any person wishing to address the Committee on a matter not on this agenda may do so at this
time. No items were brought forth.

VII. **Schedule Next Meeting** – Jensen will do a doodle survey to set the next meeting. Tentatively, the meeting will be scheduled for February 2016.

VIII. **Adjournment** – Meeting was adjourned at 10:40 AM.

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What is the main reason for washing hands and not touching ready-to-eat food with bare hands?

The main reason for not touching ready-to-eat foods with bare hands is to prevent viruses and bacteria which are present in your body from contaminating the food. Viruses and bacteria are invisible to the naked eye, but may be present on your hands if you do not wash them thoroughly. The City of Lincoln Food Code (LMC 8.20) prohibits bare hand contact with ready-to-eat foods and requires good hand washing by food service workers.

When am I required to wash my hands?

- before starting work;
- before putting on single service gloves;
- after touching raw, fresh or frozen beef, poultry, fish or meat;
- after mopping, sweeping, removing garbage or using the telephone;
- after using the bathroom;
- after smoking, eating, sneezing or drinking;
- after touching anything that might result in contamination of hands.

What is good hand washing?

All employees involved with food preparation must wash their hands and exposed portions of their arms with soap and water. Thorough hand washing is done by vigorously rubbing together the surfaces of lathered hands and arms for at least 20 seconds followed by a thorough rinse with clean water. Use a single-service towel or hot air dryer to dry hands.

Am I required to wear disposable sanitary gloves?

The City of Lincoln Food Code does not require gloves to be worn, but does require that ready-to-eat food be prepared and served without bare hand contact. Wearing disposable sanitary gloves is one of several acceptable ways to comply with this code.

How can I prepare or serve ready-to-eat food to avoid contact with my bare hands?

You may use any of the following to prepare or serve foods without bare hand contact:

- tongs;
- forks & spoons;
- deli paper;
- disposable gloves;
• waxed paper;
• napkins;
• spatulas.

What kinds of foods may not be touched with bare hands?

• prepared fresh fruits and vegetables served raw;
• salads and salad ingredients;
• cold meats and sandwiches;
• bread, toast, rolls and baked goods;
• garnishes such as lettuce, parsley, lemon wedges, potato chips or pickles on plates;
• ice served to the customer;
• any food that will not be thoroughly cooked or reheated after it is prepared.

What can I do with a ready-to-eat food item if it was touched with bare hands?

You can either heat the food thoroughly to the temperature required for cooking or reheating, or discard the food, if it was touched with bare hands.

When do I have to replace or change gloves?

Always change gloves if the gloves get ripped, torn, or contaminated. Contamination can occur after using the bathroom, smoking, coughing, sneezing, and in between preparing raw and cooked foods. Food worker hands must be washed thoroughly and be cleaned before wearing new gloves.

Are there any exceptions where Food Employees can touch ready-to-eat foods with their bare hands?

Yes. Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if the permit holder obtains prior approval from the Health Director and abides by the City of Lincoln Food Code 8.20, Section 8.20.070, Preventing Contamination from Hands.
LMC 8.20.070 Preventing Contamination from Hands
Notification of Intent to have Bare Hand Contact with Ready-to-eat Food

Please type or print legibly using black or blue ink

| Establishment Name: | _____________________________________________________ |
| Establishment Address: | _____________________________________________________ |
| Responsible Person: | __________________________ Phone: ___________________ |

Identify the Ready-To-Eat-Food(s) that you plan to contact with bare hands and briefly describe the procedure and why other methods to prevent contamination from hands are not acceptable for this particular food/procedure.

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Statement of Compliance
I certify all of the following:

This food establishment does not serve a highly susceptible population as defined in the Nebraska Food Code.

Bare hand contact with ready-to-eat will only be allowed for those foods and processes specified above and that bare hand contact with other food will be prohibited.

A handwashing sink is located immediately adjacent to the area where the bare hand contact procedure will be performed, and that handwashing sinks are maintained with hot water, soap, and drying devices.

Documentation is maintained showing that all food managers or food handlers have acknowledged that if they have vomiting or diarrhea or have any disease that are transmissible through food, they are responsible to:
- Report such symptoms or disease to the person in charge before they begin work;
- not have bare hand contact with ready-to-eat foods for 48 hours after the cessation of symptoms; and
- comply with exclusion and restriction requirements specified in the Nebraska Food Code 2-201.12 and 2-201-13.
It is my responsibility to provide training and supervision to ensure that no employee that has had vomiting or diarrhea in the last 48 hours will be allowed to have bare hand contact with ready-to-eat foods.

Food managers and food handlers have received training that prior to any bare hand contact with ready-to-eat food they must do a double hand wash.

In addition to the double hand wash, one or more of the following control measures is utilized:
- Use of an incentive program such as paid leave that assists or encourages food handlers not to work when they are ill
- Use of an approved hand sanitizer
- Use of an individual or single use disposable nail brush, or
- Use of other control measures approved by the Health Director.

SIGNATURE: ______________________________ DATE _____________________________
(Signature of owner or legal representative of the facility listed above)
No Bare Hand Contact with Ready-to-Eat Foods

You have Options

Food Safety Program
June 2016
Double Hand Wash Procedure

1. Wet Hands with Warm Water
2. Apply Soap
3. Scrub for at least 20 seconds
4. Rinse

Repeat Hand Washing Procedure

1. Re-apply Soap
2. Scrub for at least 20 seconds
3. Rinse
4. Dry
5. Use towel to turn off faucet
Wash Your Hands!
¡Lávese Las Manos!

1. Wet Hands
   Mójese las manos

2. Soap
   Enjabónese

3. Wash for 20 seconds
   Lávese las manos por 20 segundos

4. Rinse
   Enjuáguese

5. Dry
   Séquese las manos

6. Turn Off Water with Paper Towel
   Cierre el grifo usando una toalla de papel

Provided by University of Nebraska-Lincoln Extension in Lancaster County
and the Lincoln-Lancaster County Health Department
Food Service Gloves

Wash hands **before** putting on gloves.

Wash hands and change gloves **after:**
  - Answering the phone,
  - Taking money and making change, or
  - Doing any non-food handling tasks.

Wash hands and put on new gloves **before** handling ready-to-eat foods.

Wash hands and change gloves when:
  - Changing tasks,
  - Gloves become dirty or torn, or
  - After 4 hours of performing the same task.

**Whatever will make your hands dirty will make your gloves dirty.**