FOOD ADVISORY COMMITTEE MEETING

1:30 PM – 3:00 PM; Friday, June 23, 2017
3140 N Street, Lincoln NE
2nd Floor Room 2135 (Far West End of Building)
Proposed Agenda

I. Roll Call - Hubka

II. Approval of Agenda - Hubka

III. Approval of Minutes for the April 11, 2017 Meeting – Hubka

IV. New Business – Action Item
Addition of new code sections into LMC 8.20 Lincoln Food Code to maintain consistency with the 2013 FDA Model Food Code.

- Clean-up of Vomiting and Diarrheal Events
- Handwashing Signage

V. New Business – Informational Items

A) FDA AFDO Grant Update (Consultative Program, Take 20!) – Ben Davy
B) Update on Special Processes Trainings thru UNL – Ben Davy
C) FDA Standards Update – Daniel
D) On-Line Food Handler Update - Daniel

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.

VII. Schedule Next Meeting – Tentatively October 2017

VIII. 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.

Food Advisory Committee Meeting Minutes
Tuesday April 11, 2017
3131 O Street, Lincoln NE, Room TC Room 214

Announcement of Open Meetings Act
Meeting was called to order by Linda Hubka at 2:34 PM.

I. Roll Call

Present: Julie Albrecht, Michelle Crites, Tom Hansen, Linda Hubka, Jay Jarvis, Jim Partington, Andrew Tipton, Eric Bahm, Vince Murphy, Linda Major, Linda Dennis, Edith Zumwalt, Kathy Siefken

Absent:, Matt Morrison

Staff Present: Scott Holmes, Justin Daniel, Renae Rief, Ben Davy, Angie Keim

Introductions – Daniel

II. Approval of Agenda—Hubka

Linda Hubka asked if there were any corrections to the agenda.

Motion: Moved by Julie Albrecht that the agenda be approved as printed. Second by Michelle Crites. Motion carried by 12-0 vote (Kathy Siefken not yet present).

III. Approval of Minutes of June 23, 2016, meeting—Hubka

Linda Hubka asked if there were any additions or corrections to the minutes.

Motion: Moved by Michelle Crites that the June 23, 2016 minutes be approved as printed. Second by James Partington. Motion carried by a 12-0 vote. (Kathy Siefken not yet present).

IV. New Business - Action Items

A) Revision to Policy 222.70 - Emergency Response to Fires and Accidents Involving Food – Daniel

Justin Daniel provided a summary of Policy 222.70 and the recommended changes to it. A marked up copy of the policy was provided to all members. Linda Dennis asked about gaining re-inspection on weekends. Daniel pointed out that the policy states within 3 days, but usually inspections can be done the same day or next day, including on weekends. Vince Murphy asked about CO2 being used as an extinguishing agent and its effect on food safety. Daniel stated powder or liquid agents are the norm in food establishments.

Motion: Moved by Linda Dennis to approve revisions to Policy 222.70 as read. Second by Edith Zumwalt. Motion carried by a 12-0 vote (Kathy Siefken not yet present).

B) Revision to Policy 222.22 - Temporary and Event Market Food Permits – Daniel

Justin Daniel provided a summary of Policy 222.22 and the recommended changes to it. A marked up copy of the policy was provided to all members. Linda Dennis asked if

non-profits can have an event market permit and have profit vendors under them? Daniel answered non-profits can sell non-potentially hazardous foods less than 24 times per year. Dennis asked if food trucks fall under this permit. Daniel answered "yes". Justin summarized the role of Bryan Hurst as the lead EHS for temporary establishments/permits. Dennis asked if a catering permit was needed with the state when obtaining an annual temp as additional facility. Justin stated we make the change with NDA and it is added to the current permit as an additional facility. Partington asked about Date Of Birth being necessary. Daniel responded it is in the event of enforcement being necessary. Partington asked if it was legal to ask for DOB. Daniel offered to submit this question to legal staff. Murphy suggested asking if applicant was over 21 instead. Vince requested a grammatical change in #4 (replace "which" with a personal pronoun). Scott Holmes asked for clarification on Linda Dennis' questions about non-profits (churches). Holmes noted that the Lincoln Food Code does allow non-profits to have 24 events per year on their own premises serving food (even potentially hazardous food) without a permit.

Motion: Moved by Michelle Crites to approve revisions to policy 222.22 as read with grammatical correction to #4. Second by Edith Zumwalt. Motion carried by a 12-0 vote (Kathy Siefken not yet present).

C) Revision to Policy 222.90 - Equipment Standards – Daniel

Justin Daniel provided a summary of Policy 222.90 and recommended changes to the policy. A marked up copy of the policy was provided to all members. Linda Dennis asked about food processors. Justin answered they need to be durable as well as easy to clean and sanitize. Murphy mentioned they should be electrically checked. Dennis stated they could not justify paying an electrician to check them all and they have had no problems in the past and mentioned that they are replaced frequently. Zumwalt asked about equipment not currently being used, but possibly being used in the future. Justin stated that is addressed in the food code itself, not policy, so it does not apply here. Partington asked about the word "Installed" being changed to "used" in the policy statement. He would like it to be more clearly defined. Holmes suggested staff review food code to see how it is referenced. If this language is a significant change, the policy will be brought back for further review.

Motion: Moved by James Partington to table revisions to Policy 222.90. Second by Julie Albrecht. Motion carried by a 13-0 vote.

D) Revision to Policy 222.91 - Temporary Food Servers Food Handler Exemption – Daniel

Justin Daniel provided a summary of Policy 222.91 and recommended changes to the policy. A marked up copy of the policy was provided to all members. Linda Dennis asked about people preparing food. Justin stated they need food handler permits, are verified by EHS and this policy only applies to volunteer workers not preparing food. Linda Dennis asked if there was a ratio to be maintained between the Food Protection Managers and volunteer servers. Justin stated the numbers of volunteers are generally low, so it has not been a problem. Linda Majors asked if there is criteria for the training (what is our department looking for). Suggested putting key curriculum items into the policy for the training instead of a separate attachment. Justin stated main criteria is personal hygiene and no vomiting or diarrhea for 48 hours. Hubka agreed the criteria should be included directly in the policy. Eric Bahm asked about LPS concession stands. Justin stated we do no regulate them. Andrew Tipton asked about crew

members signing illness exclusion. Justin clarified it is only for volunteer food servers. Kathy Siefken asked if we were adding in training criteria to the policy. Justin and Scott stated yes.
Motion: Moved by Michelle Crites to approve revisions to Policy 222.91 with the training criteria included. Second by Linda Dennis. Motion carried by a 13-0 vote.

V. New Business - Informational Items

A) Term Expirations

January 2017 terms expiring: Vince Murphy, Linda Major, Eric Bahm. Each agreed to serve a second term. Justin Daniel will take their names to Board of Health for re-appointment to the Food Advisory Committee .

B) Preventing Contamination from Hands Update – Daniel

Justin provided the list of establishments notifying us of intent to want a variance from the code. This included: Runza, Green Gateau, Taco Inn (N 56th), Eileen's Cookies, and Blue Sushi.
He summarized the review process the staff used to approve/deny these requests. Kathy Siefken asked if we would be able to provide statistics on decrease in FBI since implementation. Justin stated norovirus was most common and easily transmittable, so hard to confirm if it was FBI. Scott added it is nearly impossible to measure due to poor reporting, doctors not testing, etc. Linda Dennis stated even though Runza has a waiver, the handwashing practices have drastically changed (positively).

C) LMC 8.20 Lincoln Food Code adopting the Nebraska Food Code – Daniel

Lincoln Municipal Code 8.20.050 was updated in January to adopt the State of Nebraska Food Code. Wording was changed in the Lincoln Food Code which now automatically adopts the most recent State food code.
Kathy Siefken asked if it would still be brought before FAC for approval. Scott Holmes stated it still would be, but they were trying to avoid lag time. Albrecht stated city automatically follows state food code, but city can be stricter, but cannot be more lax. Kathy Siefken commented there are 60 days after state adopts, so LLCHD would have time to go before FAC for approval. Concern was expressed that committee now doesn't get the chance to approve/deny prior to adoption.

E) FDA AFDO Grant Update (Consultative Program, Take 20!) – Ben Davy

The 2012 FDA grant for food safety consultation ends in June 2017, but LLCHD applied for and received a new grant in 2015 which will expire in June 2020. Focus on food safety by improving active managerial controls. Trying to move from reactive to proactive approach and translate food safety knowledge into food safety behavior. Started as a voluntary program. Voluntary enrollment still available, but now is part of the enforcement process (action plan, administrative meetings, etc.) Ben worked with 16 establishments over the past 12 months.
Take 20! program – Take 20 seconds to wash your hands. Materials include pledge poster, glow germ, black lights, and a poster series (5 main topics). LPS cafeterias just finished the program and will be followed by 200 establishments in groups of 20-40 establishment at a time.
-Presenting at national AFDO and NEHA conferences

F) Update on Special Processes Trainings thru UNL – Ben Davy

Ben Davy stated training will be held at UNL's Innovation Campus and provided the following class options:

Fall 2017 class: Sous Vide, cook-chill, acidification, fermentation, sanitization, and hands on training; and
Spring 2018 class: Famers market low acid food processing, acidified food processing, water activity controlled foods, and hands on training.

G) FDA Standards Update – Daniel
Last year worked on self-assessment of Standards 2 and 5. Currently meet both standards 2 & 5. LLCHD received a $3000 grant from AFDO/FDA for completing reassessment.
New grant for self-assessments of standards 1 and 9. Mary Murrieta currently working on self-assessment for standard 1. New requirements to meet standard 1 include having policies and procedures for cleaning up vomit and diarrhea (in FDA food code, but not adopted by Nebraska food code). Linda Dennis stated they are implementing body fluid clean up kits that include blood clean up at Runza. Justin also mentioned handwashing signage requirement in FDA food code was not adopted by Nebraska food code. Lincoln will have to adopt regulations locally for these two requirements in order to meet standard 1. Kathy Siefken, Julie Albrecht, and James Partington stated they had no recollection of discussion of either of these at the state level.
Justin is working with Mark Kenne to get data on risk factors for standard 9. Justin would like this assessment to be done annually once the process for obtaining the data is in place.

H) UNL Contract Update – Daniel
Robert Harrison of UNL is working to make enhancements (notification to users their permit will expiring in 30 days, just in time training: exams after each topic, fail a topic just go back to that topic instead of the beginning of the module, better explanation of which permit level is needed . Linda Dennis brought up that some people start up front and move to the kitchen. Some can't get logged back in because they have forgotten their password. Staff responded that they should contact tech support for the password. Vince stated the RBST online program worked easily. Eric Bahm asked if there was a possibility of getting the roster for food handlers as they have with alcohol server/seller permits. Scott stated it is on the upcoming list of enhancements dependent on cost.

I) Food Protection Manager Class registration changes – Daniel
Staff proposed eliminating the split payment option and simply charging $55 for class & renewal, so no separate payments. Linda Dennis stated Runza pays for classes, but not permit renewal. Kathy Siefken, Linda Hupka and Jay Jarvis stated it seems clear on the invitation, so responsibility should lie with permit holder and/or establishment. Staff will reconsider.

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.

VII Schedule Next Meeting—Daniel will do a doodle survey to set the next meeting. Tentatively, the meeting will be scheduled for June 2017

VII. Adjournment – Meeting was adjourned at 4:32 PM.

8.20.XXX

Clean-up of Vomiting and Diarrheal Events.
A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus and fecal matter.

8.20.XXX

Handwashing Signage.
A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1 Clean up

a. **Remove vomit or diarrhea right away!**
   - Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
   - Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
   - Dispose of paper towel/waste in a plastic trash bag or biohazard bag

b. **Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles**

c. **Rinse thoroughly with plain water**

d. **Wipe dry with paper towels**

DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

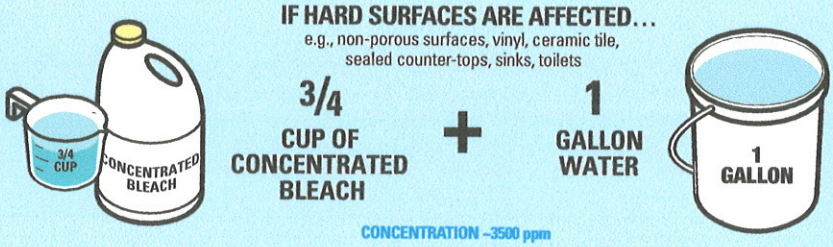
2 Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

For best results, consult label directions on the bleach product you are using.

a. **Prepare a chlorine bleach solution**

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.



b. **Leave surface wet for at least 5 minutes**

c. **Rinse all surfaces intended for food or mouth contact with plain water before use**

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

Facts about Norovirus

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

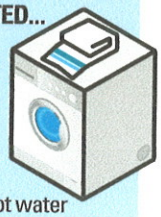
Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

People can transfer norovirus to others for at least three days after being sick.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...



- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see http://www.cdc.gov/norovirus/preventing-infection.html.

co.somerset.nj.us/health | neha.org | waterandhealth.org | americanchemistry.com | cfour.org

disinfect-for-health.org

Updated March, 2015

Cleaning Bodily Fluids and Preventing Disease Spread Guidelines

When sickness occurs in a public place, someone will have the responsibility of cleaning up the residue of the event. Clean up people must take special precautions to protect themselves from contamination because the residue can be highly contagious. Bodily fluids are considered to be potentially contagious.

Supplies available at all times	
Protective wear for the clean up: • face shields • gloves • hair covers • shoe covers • barrier gowns	Clean up/disinfectant products: • absorbent coagulating agent • disinfectant/virucide • paper towels • biohazard red bags • black plastic garbage bags • plastic scrapes • spray bottles • hand sanitizers

Clean up and Disinfecting Procedures

This clean up procedure helps to protect all people involved – the sick person, the clean up person, and the bystanders.

Step 1 - Isolate the Area

- Offer assistance to the sick person and move them to a private place.
- Move the other people approximately 25 feet away from the spill area.
- Rope off or isolate the area. Keep people away from the site, and prevent them from walking through the spill area.

Step 2 - Cover the Incident Residue

- Quickly cover the site to prevent the microscopic particles from a sickness event from being carried in the air. Use paper towels, plastic sheets or garbage bags, paper sacks, or anything that is non-porous.
- Avoid any direct contact with the actual spill.

Step 3 - Suit Up for Personal Protection
The presence of Norovirus can only be confirmed through laboratory analysis. It is impossible to know initially that one is dealing with NOROVIRUS, therefore always use personal protection.

- Clean up person gets the "Clean Up Kit."

- Mix or prepare the disinfectant spray. (VIRKON: mix 10 grams or approximately 2/3rds of a tablespoon to 16 ounces of water.)

- Wash hands prior to putting on the personal protection equipment.

- Go to the edge of the spill site (25 feet from spill) and suit up in the following order: put on gown, hair cover, shoe covers, face cover, and gloves. **A face cover is not absolute protection from virus particles but will protect eyes, nose and mouth from splash**. Gloves should cover the gown sleeve.

Step 4 - Disinfect the Scene
- Spray disinfectant on the covering material, open the red biohazard bag and the black garbage bag. Carefully remove the covering material by folding it in on itself so that the area which has had direct contact with the body spill is now self contained. Place the rolled up cover material in the red biohazard bag.

- Generously spray the area with the disinfectant, concentrating on the primary spill site. Then sprinkle on the absorbent coagulating agent over the liquid spill. Wait the appropriate "kill" time according to product label to allow the disinfectant/virucide time to work. (VIRKON "kill" time is 10 minutes.)

- Always keep people away from the spill site. While waiting for the "kill time" to pass, use paper towels and the disinfectant spray and wipe off any other affected surfaces. Remember to clean "from clean to dirty."

Step 5 - Clean Up the Spill
- After the appropriate disinfectant "kill" time, use the plastic scraper to scrape the residue into the center. Scrape from the outside to the middle.

- Scoop the material into the red biohazard bag.

- Tie the red bag closed and place it inside the black garbage bag.

- Normally a red biohazard bag signals hazardous waste material and must be destroyed as hazardous waste. This material has now been disinfected, therefore it can be placed in the black garbage bag and disposed of as regular trash.

Step 6 - Disinfect Again and Remove Personal Protection

- Once solid residue is removed spray the entire spill site area again. Allow the area to air dry.

- Remove the personal protection equipment. First remove the shoe covers and then the gown by pulling it off the shoulders, pulling off the gloves and rolling them in on themselves and place them in the black garbage bag.

- Remove the mask and hair cover and place in the bag.

- Spray disinfectant into the bag to wet the contents and tie it closed.

- WASH YOUR HANDS and, if possible, take a shower and change your clothes.

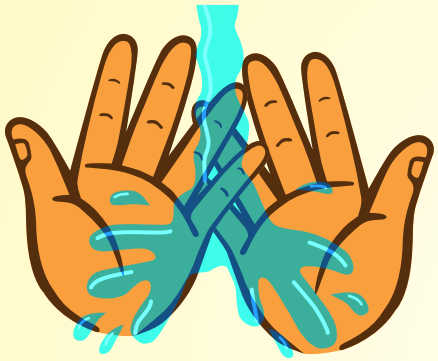
THE CLEAN UP IS NOW COMPLETE.

These guidelines based on information published by Branson Health Department, City of Branson, MO. Sources: American Society for Microbiology, Centers for Disease Control and Prevention, Centre for Research on Environmental Microbiology, and Partnership for Food Safety Education (a coalition of national industry, government, and consumer organizations.)

These guidelines are not meant to restrict establishments from using additional procedures. The procedures and disinfectants identified in this guideline are effective against Caliciviruses (Norwalk) and Coronaviruses (SARS-Severe Acute Respiratory Syndrome).

Wash Your Hands!

¡Lávese Las Manos!

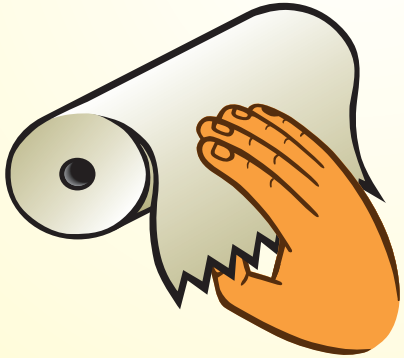


1 **Wet Hands**
Mójese las manos

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

University of Nebraska Lincoln EXTENSION

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

Lincoln Lancaster County Health Department