

Group Name: Tulsa Food Advisory Council

Council Chairman: _____

(Initial to evidence approval)

Date: June 4, 2014

Members Present: David Chambers, Bill J. Schneider, Andrew Arvay, Thomas Hunter, Randy Norman, Eric Bartlett, Marilyn Been, Ruth Young, Dr. Scott Nicholson, Timothy Tregoning, Harry Lentz, and Joe M. Blasdel

Members Absent: Linda Gottschalk and Marcella Taylor

Others Present: Debbie Watts, Elizabeth Nutt, Depue Bethany, Maxey Heather, Collin Graham, and Sara I. Rodriguez

MINUTES

- David Chambers called the meeting to order at 2:02 p.m. The Minutes from February 5, 2014 were distributed and read. A motion to approve was made by Thomas Hunter and seconded by Randy Norman. The motion passed.
- Ms. Watts introduced new staff members. Bethany Depue and Heather Maxey. Introductions of Council Members were made.
- Mr. Chambers read resignation letter from Kerry Sorrells.
- Mr. Chambers opened the floor for nominations of the Vice Chairman opening available for the Food Advisory Council. Mr. Hunter made the motion that Mr. Norman be nominated as Vice Chairman. Mr. Blasdel seconded the motion and the motion passed by acclamation.
- Mr. Chamber presented the nominations for the available vacancy to the Council. The nominees for the food industry group were Thomas “Evan” Kelamis and Jay D. Gulick. After discussing both resumes, Thomas Hunter made the motion that Mr. Kelamis be elected as the new Council member. Bill J. Schneider seconded the motion and the motion passed by acclamation. This nomination will be presented to the Board of Health for final approval at the next Board Meeting. Mr. Chambers will then notify the nominee.
- Ms. Watts informed the Council that the two legislative bills that would affect Tulsa County failed. The two bills were in reference to Farmer Markets and Home Bakery Act.

MEETING MINUTES – CONTINUED

- Ms. Watts stated that the State Food Advisory Council will start to compare current Oklahoma Code Chapter 257 to the 2013 FDA Model Food Code, seeing what the differences are and determining if those differences will be adopted.
- Elizabeth Nutt gave the Council an update on the Conference for Food Protection that was held in Orlando, Florida. Ms. Nutt stated that there are three different Councils, and she has served six years as a Board Member and on Council 1. She encouraged the Council to attend the next Conference for Food Protection that will be held in Idaho.
- Ms. Nutt invited the Council to attend the State Food Advisory Council Meeting at the North Regional Health Center on June 11, 2014.
- Collin Graham from the Oklahoma Restaurant Association gave the Council an update about the Industry stating that a current topic is the increase in mobile food catering trucks. He also stated that Oklahoma City will be the first in Oklahoma to have an event on the outside of their Food Truck Plaza, modeling what is in Austin, Texas. The Odyssey Culinary event will be in Tulsa on July 31, 2014 and in Oklahoma City on July 24, 2014. The Oklahoma Restaurant Convention Expo will be in Oklahoma City on August 27 and 28, 2014 and a bartender competition will be added to the event.
- Ms. Watts gave the Council a Food Protection Services program update from February 1, 2014 through May 31, 2014.
 - One staff member transferred to another Division, one staff resigned, two were hired, and there are two open positions.
 - Notable new establishment and closures were discussed. There were a total of 198 new food establishments, 6 lodging, and 2 pools. A total of 179 food establishments, 4 lodging, and 37 pools closed.
 - Nine compliance conferences were held, 17 voluntary closures, 2 temporary suspensions hearing, 62 food establishments required re-inspections and 7 were repeat non-compliant establishments. Lodging facility inspections have been a challenge this past year: bed bugs were mentioned, and several lodging establishments are under state enforcement.
 - State enforcement updates:
 - Tulsa Select had an ownership change.
 - Canterbury Inn submitted a petition to district court but later withdrew their motion. They are back to routine operation.
 - Country Inn & Suites had two state enforcement inspections. The last inspection failed, and we are waiting on the State for the next step, which is an assessment of penalties.

MEETING MINUTES – CONTINUED

- Special Events Program: 30 events conducted since the beginning of the year, and out of those events, 7 were new. The Division has started to do Plan Review on mobile facilities. Some policy documents were updated and also translated into Spanish. A commissary agreement information sheet was created to track where mobile facilities are storing and preparing foods. A meeting was organized by Blake Ewing to look into issues with mobile downtown, and Special Event coordinator, Kendra Wise, attended this meeting.
- Food Safety Training Program: North Regional Health Center food handler classes have increased in attendance. Classes will continue at that center once a month. We are continuing to work with the YWCA on the Burmese translation exams. Online volunteer training is being developed with NACCHO grant money.
- Training Program: A mentorship program was implemented where new hire team members go with senior team members to ask questions. Standardization is in process with current staff. New-hire staff work in the division for a year before being standardized.
- Financial Status: Contract with OSDH is very similar to last years'. On July 1, 2014 employees will received a 2% cost of living increase. A new personal development program was put in place by The Health Department, and employees will receive a 2% increase in pay upon completion.
- Current laptops were updated with Office 2013, and development of the online volunteer food safety class was provided with the NACCHO Mentorship Grant.
- Ms. Watts will participate in a presentation of the Program Standards in Las Vegas on July 2014.
- We are working with Owasso and Glenpool to adopt updates of the Food Code.
- A handout guidance about Service Animals was issued to the Council upon request from Mr. Chambers.
- Mr. Hunter asked if there were any updates about e-cigarettes known as “Vapors”. Ms. Nutt answered that it is the individual establishment’s decision to allow or to not allow clients to use Vapors; however, food service employees cannot use the Vapors in the kitchen.
- Ms. Nutt reviewed the history of the Council due to an incident with an establishment taking their frustration to media. The Council was created to act as a liaison between the food service industry and Food Protection Services during a time when there were many tensions and misunderstandings. She asked for the Council’s consideration about ways to be involved in resolving situations between the industry and Food Protection Services before it escalates to involving other outlets such as media. She also asked that ways be developed to inform the public and industry about the Council’s function as intermediaries to resolve conflicts.

MEETING MINUTES – CONTINUED

- Mr. Graham wanted to recognize and thank the THD for their website information about mobile catering units. He stated that the Oklahoma Restaurant Association refers individuals to the THD website because if they are able to meet those regulations, they will meet the regulations of any other county in Oklahoma.
- Mr. Chamber reminded everyone of the next FAC meeting on October 1, 2014.
- Meeting was adjourned at 3:38 p.m.

AGENDA ITEMS	ATTACHMENTS
<ul style="list-style-type: none"> • Approval of Minutes-October 2013 Regular Meeting (Action Required) • Nomination for Vice Chairman (Action Required) • Nomination for Food Professional Vacancy (Action Required) 	<ol style="list-style-type: none"> 1. June 2014 Minutes 2. Regular Meeting Agenda 3. Mr. Sorrels Resignation letter 4. Bio-Food Professional Nominees <ul style="list-style-type: none"> ○ Jay D. Gulick ○ Thomas “Evan” Kelamis