

AGENDA

Alexandria Food Safety Advisory Council

4480 King Street – 5th Floor Conference Room

Wednesday September 9, 2009 – 2:15 PM

- 2:15 PM Gathering
2:18 PM Introduction of Participants
- 2:23 PM Introducing the New Food Safety Evaluation Report Form - Kristin
- 2:35 PM Baseline Survey – A Brief Summary of the Process – Seyra
Most common Foodborne Illness Risk Factor / Public Health Intervention violations
- ◆ Cold holding
 - ◆ Date marking
 - ◆ Employee health policy
 - ◆ Separation of raw and ready-to-eat (RTE) foods
- There will be a more detailed briefing on what we are learning at our next meeting*
- 2:40 PM Proposed Demonstration of Knowledge Questions in Bon Appetit - Seyra
About 20 questions on each group of topics. Are these the right groups of topics?
- ◆ Approved Food Source / Food Additives / Date Marking / Labeling
 - ◆ Consumer Advisories / Allergens / Highly Susceptible Populations
 - ◆ Protection from Contamination / Toxic Storage
 - ◆ Employee Health Policy
 - ◆ Time/Temperature Control for PHFs
 - ◆ Good Hygienic Practice / Preventing Contamination by Hands
 - ◆ Cleaning / Sanitizing / Pest Control
 - ◆ Active Managerial Control / CFM Requirements / Permit Requirements
- Which topics should we cover first?*
- 2:55 PM Report on ORS Food Safety Training – Seyra
- 3:00 PM Expected Changes in the 2009 FDA Food Code? - Bob
- ◆ How critical violations are identified – “Priority” & “Priority Foundational”
 - ◆ Cut leafy greens are now considered a PHF (as are cut tomatoes)
 - ◆ Produce must be washed in running water
 - ◆ Employees must be trained in allergen awareness
 - ◆ Undercooked comminuted meats may not be served from child’s menu
 - ◆ Allows non-heated forced-air hand drying devices
- 3:05 PM Food Safety Training for the 2009 Food Code - Bob
What training format would be most helpful?
- 3:20 PM Food Safety Month outreach
What works?
- 3:40 PM Upcoming Council Tasks
3:45 PM Adjourn

Upcoming AFSAC Meeting Dates:

All meetings will be 2:15–3:45 PM @ Health Department Building (4480 King St., 5th Floor)

Wednesday October 21

Wednesday December 9

Upcoming Council Tasks:

- a. Baseline Survey Results (more details)
- b. Eco-Friendly Restaurant Initiative (expo in January or February?)
- c. New Facility Welcome Package (under development based on feedback from last meeting)
- d. Emergency Guide for Food Service Establishments (to be developed based on the feedback from last meeting)