

# Alexandria Food Safety Advisory Council

## Minutes for Meeting held 6/16/2010 at 2:15 pm

2:22PM Meeting comes to order

2:25PM Introduction of Participants

Bob Custard  
Kristin Garcia  
Stephen Hughes  
Lisa Guli  
Livia Navon  
Carley Prow  
Stiles Peabody  
Bobby Crogan  
Elizabeth Jones  
Jim Sizemore  
Jennifer Lehman  
Vicki Griffith  
Susan Grandgeorge

It was announced that the 2009 FDA Model Food Code was unanimously adopted by the City Council, and would be implemented on July 1<sup>st</sup>, 2010.

2:28PM Eco-Friendly Restaurant Expo – Event Discussion and Planning

- Eco-Marketing Table
  - o Participants indicated a desire to have a restaurant participate at the table that could showcase their specific efforts at being green.
  - o This restaurant could be located in Alexandria, or outside of Alexandria
- Energy Table
  - o The best idea for a table co-chair may be a large facility (i.e. institutional facility) who has implemented a green program achieving a large cost-savings.
  - o Inclusion of social marketers who promote the green movement may be important.
  - o Companies that promote products that make “being green” possible should be solicited as exhibitors.
- Liquid Waste
  - o Participant suggested soliciting exhibitors from companies that purchase and/or recycle used grease.
  - o Participant suggested dual-flush toilets, waterless urinals and low-flow faucets as a topic for this table.
  - o A participant noted that it was extremely important to convince restaurants of the cost-benefit of energy efficiency upgrades.

- Solid Waste
  - o Participants discussed possible table co-chairs from the restaurant and/or hotel industry that might be able to discuss their “green” programs that address solid waste.
  - o One possible topic for the table would be a discussion on the differences between biodegradable and compostable.
  - o Participant pointed out that it is important to show the cost-benefit of eco-friendly initiatives.
- Healthy Food Choices
  - o Healthy Food group that meets in Alexandria may be able to provide a table co-chair or an exhibitor.
  - o Suggestions were provided on possible exhibitors.
  - o Participant raised the point that it may be helpful to define what “local” is (i.e. time vs. carbon footprint).
  - o Farm-to-table concept was proposed as a possible table topic.
- Chemical/Pesticide Table
  - o The Expo is currently looking for a table leader for the chemical/pesticide table. Suggestions included soliciting a table leader from the EPA. .
  - o Suggestions were provided for exhibitors.
  - o Participant discussed her restaurant’s success with the Natura system.

3:35PM

#### Expo Promotion and Logistics

- Participant suggested that we solicit designs for an expo flyer/advertisement from a local design school.
- Event will be promoted in Bon Appetite, Food Safety staff and on City of Alexandria website / E-News.
- Participant suggested that information be distributed to all SUP applicants, and ask the City PIO’s to distribute/release information about the event.
- Media invitations were discussed, and it was suggested that invited media should be limited to Food Safety Monthly for the first Eco-Friendly Restaurant Expo.
- Participant suggested that eco-friendly awards should be considered for restaurants that are going green.
- Participant suggested that event information should be posted online for individuals who missed the event.

3.55PM

#### Conclusion of Meeting