

Oregon Department of Agriculture
Foods Safety Division
Food Code Adoption Meeting
11/13/07

Attendees: Adam Johnson, Albertson's, Malinda Boothe, Albertson's, Katey Kennedy, FDA, Steve Ramsey, Safeway, Dave Martin, DHS, Eric Pippert, DHS, Kristine Rogers, Fred Meyer, Shawn Miller, NW Grocers Association, Carolyn Raab, OSU Extension, Vance Bybee, ODA, Ellen Laymon, ODA, Mike Govro, ODA, Susan Kendrick ODA

*In July 2006, DHS updated their 1999 version of the food code. At the time of this update, the 2005 food code was not available.

*Issues in addition to the food code updates that are open for discussion as they may need to be addressed in the rule making process:

- A new updated Model Salvage Food Code has been published by AFDO
- Pet food language regarding "not for human consumption"
- Food service exemption in DHS rules – if you only prepare exempted items such as popcorn, coffee, tea and prepackaged ice cream, then you don't need a license from DHS license. ODA's rules do not contain these exemptions.
- Retail fruit and vegetable stands – the word "not" needs to be removed and the numbering and sentence structure needs to be modified.
- The combination facility language is not included in our regulations – propose that we use DHS's language.
- Domestic kitchen requirements for physical facility – modify the requirement for doors that enclose the kitchen.
- Water standards for ice manufacture need to be clarified.
- Food Allergen Labeling Consumer Protection Act (FALCPA) of 2004 – need to reference this Act or insert this language.
- Reduced oxygen packaged products – need to address thawing ROP raw fish at retail.

*Discussion on which model to follow for code additions and updates – consensus of Fred Meyer, Albertson's and Safeway representatives is to follow the 2005 FDA food code with the supplements. Carolyn Raab, OSU Extension, was also in agreement and the DHS representatives indicated that this would likely accelerate their consideration of the 2005 code.

*Notable changes in the 2005 food code:

Allergens added

Time/temperature control for safety food (TCS) vs. than PHF

List of cheeses added in the PHF section

Cut tomatoes added as a PHF

Demonstration of Knowledge 2-201.11

Manager certification 2-102.20

Exclusions and restrictions & norovirus 2-201.11-.15

Handwashing 2-301.12, 3-301.12

Separation and packaging 3-302.11

Cooling 3-501.14
Hot and cold holding 3-501.16
Date marking 3-501.17
Variance 3-502.11
ROP 3-502.12
Consumer advisory 3-603.11

Consumer advisory and bare hand contact were issues in the DHS code revision- neither were incorporated into their updated code. DHS simplified their employee illness rules- we may want to be similar to DHS on this issue since DHS takes the lead on foodborne illnesses.

Future meeting dates:

Tuesday, December 11, 2007 Salem Ag Building 9:30am – 3:30

Tuesday, January 29, 2008 Salem Ag Building 9:30-3:30pm