



## Food Service Advisory Committee

Center for Health Protection  
Foodborne Illness Prevention Program  
Meeting Minutes, February 6 at 1pm  
MS Teams Virtual Meeting

### Members Present:

NAME	ORGANIZATION
<b>Greg Astley (Chair)</b>	Oregon Restaurant and Lodging Association
<b>Kevin Sanderson (Vice Chair)</b>	New Seasons Market
Dan Tew	YUM! Brands
Eric Mone	Conf. of Local Env. Health Supervisors (CLEHS)
Jared Hibbard-Swanson	Oregon State University Extension
Judy Craine	General Public
Janelle Cometa	In N Out Burger
Stacey Willson	Sodexo
Lauren Jones	Oregon Department of Agriculture

### Members Absent:

NAME	ORGANIZATION
Katey Kennedy, Excused	Food and Drug Administration
Scott King	Elephants Deli

### OHA, Public Health Division Staff:

NAME	OHA, Foodborne Illness Prevention Program
Erica Van Ess	FPLHS Program Manager
Craig Geddes	Consultation and Training Officer
Eric Evans	Consultation and Training Officer
Cris Hernández	Consultation and Training Officer

### Guests:

NAME	ORGANIZATION
Shannon Fost	Multnomah County
Jeff Martin	Multnomah County
Abraham Shadbeh	Washington County
Jennifer Wessling	Washington County
Phillip Kailiuli	Douglas County
Taylor Hughes	Douglas County
Gary Yamhill	Umatilla County
Evan Magner	Malheur County
Paula Grendel	North Central Public Health District

### Handouts provided to all attendees:

- Minutes from October 3, 2024 (in advance via email)

## **Roll Call and Introductions**

It was determined that a quorum was present. (6)

## **Minutes from the October 3, 2024 Meeting**

Approved with no changes. No discussion.

### **Welcome New Members**

**Greg Astley**

**Informational**

Jannelle Cometa with In N Out Burger, the Food Safety QA field specialist for CA, OR and WA. She has worked in industry for 10 years, with two years in the food safety role.

Lauren Jones with Oregon Department of Agriculture, the new program manager for retail foods and classified foods. She has been with ODA for 9 years.

### **Food Sanitation Rule/2022 FC Update**

**Craig Geddes**

**Informational**

Craig discussed the main items that are different between the Food Sanitation Rules and the 2022 FDA Food Code. There are over 200 changes, but many are small. OHA is working with ODA to ensure that the retail food rules remain consistent between agencies. Some of the major changes in the 2022 Food Code include a certified food manager requirement, vomit and diarrhea cleanup requirements, preventing contamination from bare hands, requirements around manufacturer cooking instructions, thawing procedures for vacuum packaged fish, adding sesame as a major food allergen along with consumer notification requirement, and lowering the temperature requirements for handwashing sink.

The committee discussed food allergens in some detail, with corporate partners already using this in some of their facilities. They are using tools like adding it to their point-of-sale systems (POS), requiring AllerTrain certification for managers, and QR codes that customers can scan for allergens and nutrition information. The group requested that OHA research how this is handled by small operations and not just corporate facilities.

### **Food Sanitation Rule Adoption**

**Erica Van Ess**

**Informational**

Erica discussed the process and historical FSAC recommendations for prohibition of bare hand contact and food manager training requirements for the group to consider as OHA moves forward with these topics. The group discussed the food manager certification requirement in the 2022 Food Code in more detail and recommended looking at the rules used in Washington State, specifically language they might have about providing the training locally through an Oregon-based company.

### **Legislative update**

**Erica Van Ess**

**Informational**

Erica provided an update on the bills that the FPLHS program is tracking during the current legislative session:

- SB 55 Lane Co Farm Café
- SB 366 Unlicensed egg handlers selling to restaurants
- SB 551 Restaurant and lodging plastic prohibition
- HB 2048 Requiring Commissaries for mobile units
- HB 3133 Farm Stands selling food for immediate consumption

## **Reports from FSAC Committee Members and Foodborne Illness Program Staff**

**Public Comments**

No public comments

Adjourn – 2:15 PM

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**Next Scheduled Meetings:**

May 1, 2025

August 7, 2025

November 6, 2025