

**Food Safety Advisory Group**  
**January 13, 2010 3pm – 5pm**

<p><b>Participants</b></p>	<p>Members present:</p> <ul style="list-style-type: none"> <li>• Susan Brueggeman</li> <li>• Christine Hughes</li> <li>• Donny Saisbury</li> <li>• Marsha Wartick</li> <li>• Roland Godan</li> <li>• Martha Cline</li> <li>• Nori Pearce</li> <li>• Jim Steiner</li> <li>• Yvette Rodrique</li> <li>• Ken Avison</li> </ul>
<p><b>Introductions</b></p>	<p>Each member present introduced themselves and explained their current workplace and involvement with food and/or food safety.</p>
<p><b>Montana Retail Food Establishment Inspection Form Presentation</b></p>	<p>In the previous meeting, the group collectively decided that they would like to understand what food inspectors look for during inspections and wanted a detailed explanation of the Retail Food Inspection Form. Susan Brueggeman, Donny Saisbury and Christine Hughes each explained items from a portion of the Retail Food Inspection Form. Due to time limitations, the last portion of the form (Good Retail Practices, items 28-54) was not discussed.</p> <p>Discussion regarding having a card or similar source of information to give to food workers listing important food safety items took place. Lake County Environmental Health Department supplies laminated posters with important food safety tips to all licensed establishments.</p>
<p><b>Discussion/Brainstorming topics for future FSAG meetings</b></p>	<p>During the November 18, 2009 meeting the group asked for topics that Yellowstone County covered in their Food Safety Advisory Group. Donny presented the group with a list of topics that was supplied by Yellowstone County.</p> <p>The group discussed items of interest from the Yellowstone list of topics and our own topics in order to prioritize a list of discussion items for future meetings. The top 7 discussion items were:</p> <ul style="list-style-type: none"> <li>-<b>Serve Safe Training /NEHA training.</b> Comparing the two training programs to see if there is a preference of the two was suggested. Also, different instructors bring different aspects of education i.e., regulatory vs. extension agencies</li> <li>-<b>Education of the Public on Food Safety.</b> Discussion of providing the public with news articles or catchy phrases or commercials in order to raise awareness of food safety.</li> <li>-<b>Food Star Program.</b> The group would like to hear more information regarding this program.</li> <li>-<b>Grading/Report Publishing.</b> The group would like to better understand how grading inspections and</li> </ul>
	<p>publishing inspections works. What are the pros and cons of doing this? Possibly use resources from other counties that currently have grading and/or publishing inspection reports in place.</p> <ul style="list-style-type: none"> <li>-<b>Inspections for Advisory Purposes.</b> The thought of having advisory only inspections was discussed. Establishments expect the regulatory agency to communicate and teach them about food safety during inspections.</li> <li>-<b>Hiring Programs.</b> The group would like to learn more about legal practices for hiring food workers. What are acceptable questions to ask a potential food employee?</li> <li>-<b>Networking Groups.</b> The group would like to explore the possibility of forming a network of some sort such as a blog site where food establishments could contact others to ask questions. Jim Steiner mentioned that the schools have a similar network in place and that he finds it quite useful in that it provides a resource and communication tool for asking questions.</li> </ul>
<p><b>Set-up future meetings</b></p>	<p>The group agreed that the standing meeting time could be changed to the fourth Wednesday of each month in order to assure room availability at the Lake County conference room. The next meeting is scheduled for March 24<sup>th</sup> from 3-5 pm, location to be determined.</p>
<p><b>Next meeting topics</b></p>	<ul style="list-style-type: none"> <li>* Discuss <b>ServeSafe vs. NEHA</b> safe food handling training – which is most effective for their business needs.</li> <li>* Discuss the <b>Food Star Program.</b></li> <li>* <b>Prioritize and decide on future topics for discussion.</b></li> </ul>