

Food Safety Advisory Group
March 24, 2010 3pm – 5pm

<p>Participants</p>	<p>Members present:</p> <ul style="list-style-type: none"> • Susan Brueggeman • Christine Hughes • Donny Saisbury • Christine Cox, DPHHS • Ken Avison • Nori Pearce • Darren Orr • Sandy Johnson
<p>Introductions</p>	<p>Each member present introduced themselves and explained their current workplace and involvement with food and/or food safety.</p>
<p>Montana Food Star Program Presentation</p>	<p>Christine Cox, Retail Food Specialist from DPHSS discussed various aspects and requirements of the Food Star Program. Handouts from the program were made available at the meeting. The program was created to work as a partnership between the state and counties for recognition of food service establishments which utilize Active Managerial Control and ensure food safety in their establishments. There are five basic principles of Food Star; Employee Training, Time & Temperature Control, Employee Health and Personal Hygiene, Cross Contamination, and Cleaning and Sanitizing.</p> <p>The program is designed such that the establishment can work at it's own pace to complete the paperwork and requirements of meeting the five modules. The establishment is required to have one certified Food Protection Manager on staff at all times. Also, a Person In Charge must be on staff during all hours of operation, this may be the Food Protection Manager or other staff who can demonstrate specific food safety competencies.</p> <p>Any licensed food establishment may participate in this program. If an establishment is small and may not have the concerns of a larger establishment (such as cross-contamination) it would need to be documented as such. A yearly seal of approval on a certificate is given for meeting the requirements of the Food Star Program.</p>
<p>Discussion- Serv-Safe vs NEHA training materials</p>	<p>The group discussed individual preferences of training materials after having reviewed each. The overall preference was for the Serv-Safe program because the material is presented in a simpler format.</p> <p>Christine handed out a cost comparison for each training program which identified cost of books and materials needed to provide education courses. Serv-Safe is more costly and has more guidelines about using the most up to date materials. The group decided that even though more costly, ease of use is important and therefore Serv-Safe materials should be used for training.</p> <p>As part of the Food Star Program, access to 8 hour Serv-Safe Manager Training would be necessary. Lake County does not currently teach 8 hour courses. This is something that staff would need to work toward. Nori Pearce may be able to assist with teaching 8 hour trainings.</p> <p>Sandy Johnson volunteered to teach a short course on food training for food establishments as part of the Food Star Program. The short course would need to meet the competencies listed in the Food Star Employee Training Program Description and be acceptable to Lake County Environmental Health. Nori Pearce has a 2 hour short course outline which may work; these materials will be reviewed at the next meeting.</p>
<p>Food Star Timeline</p>	<p>A possible timeline for implementing the Food Star Program was discussed. 8 hour trainings would place an increased demand on staff at Lake County Environmental Health. The possibility of starting this program during the Fall of 2010 was discussed. Research on what updated materials from Serv-Safe would be needed must be conducted. Nori Pearce also suggested that she could find out more about assisting with teaching 8 hour courses, since she was previously certified to teach Serv-Safe.</p>
<p>Set-up future meetings</p>	<p>The group agreed to meet May 19th from 3-5 p.m., location to be determined. Communication methods for the group were discussed. Primary communication will be through e-mail. We will not hold a group meeting in July.</p>
<p>Next meeting topics</p>	<ul style="list-style-type: none"> * Discuss grading of food establishments or publishing inspection reports on-line. Flathead County and Missoula County will be contacted and invited to speak on these topics since they currently grade and/or publish food inspections. * Discuss costs of providing 8 hour Serv-Safe Training. * Prioritize and decide on future topics for discussion.