

Food Safety Advisory Group
November 18, 2009 3pm – 5pm

<p>Participants</p>	<p>Group Members:</p> <ul style="list-style-type: none"> • Darren Orr • Susan Brueggeman • Rene Kittle • Bill Barron • Sandy Johnson • Jim Steiner • Ken Avison • Christine Hughes • Donny Saisbury
<p>Introductions</p>	<p>Everyone attending introduced themselves and gave a little background on who they are, where they are now and where they have been.</p>
<p>Power Point Presentation</p>	<p>Christine Hughes presented a power point explaining why the Food Safety Advisory Group (FSAG) was created. She explained briefly about the nine standards that are a part of the FDA Voluntary National Retail Food Regulatory Program. The FSAG is part of Standard Number 7.</p> <p>A copy of Standard Number 7, Industry and Community Relations, was handed out to all that attended.</p> <p>This group is only the second of its kind in the State of Montana; Yellowstone County has the other group. The goal of this group is to improve the food safety system.</p>
<p>Discussion</p>	<p>Two questions were posed to the group from the Environmental Health Department:</p> <ol style="list-style-type: none"> 1. How can the Environmental Health Department better benefit you? Answers: <ul style="list-style-type: none"> * The FSAG is a benefit * Be nice to have a basic outline of the food regulations to give to new employees * Requiring manager training – possibly * Network with Rene Kittle in teaching ServeSafe classes 2. What concerns you about food safety? (as an owner and as a consumer) Answers: <ul style="list-style-type: none"> * Making someone sick * Cleanliness of the establishment (restroom conditions and cleanliness of staff are indicators of how an establishment is run) * Constant turnover of staff is an issue
<p>Brainstorm topics for future FSAG meetings</p>	<p>The group thought about different topics that would be talked about in future FSAG meetings. These included:</p> <ul style="list-style-type: none"> * What common topics do we share with Yellowstone County? * Review inspection report * What would be helpful for a new employee? * Procedures/processes of training new employees * Hiring procedures (interviewing) <ul style="list-style-type: none"> -What can employer legally ask? * Advertising inspection results in new paper * Food Star Program * Food suppliers – their procedures – food security * Fees * NEHA food safety course vs. ServeSafe food safety course
<p>Set-up future meetings</p>	<p>The group established the next FSAG meeting date and time. Wednesday, January 13, 2010 from 3 pm to 5 pm will be the next meeting. The group also decided to meet on the second Wednesday of the month, every two months.</p>
<p>Next meeting topics</p>	<ul style="list-style-type: none"> * Discuss ServeSafe vs. NEHA safe food handling training – which is most effective for their business needs * Review the Montana Retail Food Establishment Inspection Form * Prioritize future topics <ul style="list-style-type: none"> - Review the topics Yellowstone County has discussed in their group - Add topics to the list we have compiled