



Aug 3, 2026 | 📅 Multnomah County Food Service Advisory Committee  
Members: Rachel Clark, Greg Astley, Margey Vattiat, and Daniel Huerta.

Staff: Andrea Hamberg Jeffrey Martin

#### Approval of June 1st 2026 Meeting Minutes

- Minutes were approved as proposed

#### Food Service Advisory Committee (FSAC) Membership and Bylaws

- We have new members that have been selected by members of EHS and FSAC. A discussion then occurred regarding the selection process.
- The committee voted on updating the current bylaws to remove the board of county commissioners as approving new members and having it be conducted by the public health director or their designee.

#### Data Presentation

- Data presentation of metrics seen from January 1st, 2026 to July 31st, 2026.

#### Regional PH Ethics Community of Practice

- The purpose of this training exercise is to determine how we ethically approach public health issues and assess the ethics of an issue at the moment. We will be using the topic of unlicensed vendors for this specific training.
- Participants will be asked to engage in an honest conversation about the ethics of various actions we can take, while also discussing

broader strategies to help us make these determinations regardless of the topic.

- A volunteer from FSAC is being requested to help with conversation.

## Round Table Discussion

### Rachel

- Providence Park had another concert, which was great for the local neighborhood bringing in thousands of people
- The Vista Bridge will be celebrating 100 years on August 30 between 11 to 4 food vendors will be on the bridge serving and other celebrations on the day
- News reports regarding food cart pods mandatory connections to city sewer was in the news. It reminded her of all the work we completed for food cart pods, and ensuring their waste water was properly disposed of correctly. These rules came into effect in 2023 and now enforcement is beginning for many pods
- Still seeing unlicensed vendors around the area

### Greg

- Wildfires are starting to affect lodging properties and restaurants in Central and Southern Oregon. Smoke and evacuations are straining some of the supply lines. Hoping for cooler temps and no wind while firefighters do their jobs.
- Also recently spoke with OHA about the unlicensed hot dog carts at Autzen Stadium and other places. There is a possibility of legislation being drafted to address the issue with regard to enforcement, penalties and seizure. More information to come in the next few months.

### Margey

- OHSU's newest kitchen is almost ready for operation. This kitchen is a new design for the OHSU as there is no natural gas. This kitchen

will support one of the new towers that was added as the existing kitchen is currently supporting the new tower now.

Daniel

- Market seems to be up and down
- Lots of mobile units are doing more and more catering events