



## Apr 1, 2024 | [Multnomah County Food Service Advisory Committee](#)

Members presents: Ginger Rapport, Greg Astley, Margey Vattiat, Daniel Huerta, Rachel Clark

Staff Present Attendees: [Debbie Flinchbaugh](#) [Fernanda Robles](#) [Jeffrey Martin](#) [Rhonda Robb](#) [Shannon Fost](#)

### Approval of February 5th, 2024 meeting minutes

Reviewed and approved

### Recruitment of members - review draft forms

FSAC Application materials will be shared out to the committee for review and feedback.

### Staffing Update

Environmental Health has been 5 health inspectors short for the past 8 months. A robust recruitment just closed and will be offering hiring bonuses to potential applicants. 82 applicants were narrowed down to about 30 and interviews were held for several weeks. At this point we are moving forward with 3 trainees. 2 licensed health inspectors applied but did not move forward with hiring.

### Budget FY25

Budget for the next fiscal year (FY25) starts July 1 to June 30th. Currently we project our expenses in November/December. This year an out of target (OOT) offer was sent for consideration for over 1 million dollars. The OOT is to maintain the health inspections program at current capacity due to fees not being raised since 2020 all while our overhead expenses have increased.

### Restaurant violations seen in 2023

Jeff shared a presentation that reviewed restaurant data from last year.

- 6,337 violations cited. Top item that was cited is item number 14, not having chlorine in sanitation, surfaces and utensils and equipment not cleaned properly, dishwashers not

having enough Quat sanitizer concentration. Item #3 was not cited in 2023 (sick workers were not found working in 2023). Another top violation was food not maintained at proper temperature, washing equipment lacking chlorine sanitizer concentration, and cross contamination.

- Top 5 Pf violations in 2023: no test kit present to measure concentration of sanitizing, not having hand towels, employees having tobacco, food or drink in unapproved areas.
- Top 5 core violations in 2023: wiping clothes not used or stored properly, non food contact surfaces are not cleaned adequately, utensils and equipment, and establishment not cleaned as often or as necessary, food storage needs to be kept 6" off the floor in a clean/dry location.
- Least cited violations in 2023 were: unwrapped or potentially hazardous food is reserved i.e.- reusing food items from customer to customer, food is adulterated, contaminated or unsafe, employee hair not properly restrained, food received at improper temperature.

## Data presentation

Every month Jeff will pull information seen out in the field. Today change of ownership and new construction numbers for both mobile units and restaurants were observed to occur more frequently after January. Complaints and food borne illnesses have been steady January-March.

A question on how does one assess foodborne illness complaints? Interview questions are documented, investigated via online reviews, and various complaints at one facility are taken into account in the investigation. Differentiated by complaints on overeating or combinations of food consumed taken into consideration.

Temporary food event permits have picked up February and March as the weather is nicer and more events are being held after covid.

## Round Table

Ginger- It would be helpful to see the data not only in percentages but also the actual amount of facilities so as to put it in perspective.

NW food show is occurring this year and business is picking back up. Odor ordinance in downtown Portland is in the process of being created without affecting business closure

### Action items

- More details on complaints process
- Heat map of open/closure of facilities
- Missing permits sent to OHSU
- Draft FSAC Application Materials to be sent to Committee for review