



Meeting:	Subcommittee B Meeting Notes
Date/Time:	Thursday January 11, 2018; 2:30-3:30 PM
Location:	
Conference Call:	Conference Call

Meeting Frequency:

- Ad hoc.

In Attendance:

James Dragan (chair)
Stephanie Singleton
Samantha Kann

Liza Frias
Joshua Dugas
Jeffrey Warren

Shannon Warkentin
Heather Buonomo
Rick Angelini

Mike Byrne
Erica Uriarte
Jake Caputo

Committee Charge: *Charged with reviewing Issue Submissions as submitted to the committee. We are currently reviewing the follow issues:*

Meeting Notes:

Issues: 2016-001 Defining Caterer in Cal Code; 2017-002 Catering, Host Facilities, and Host Food Vendors

The “Catering Operation” and “Host Facility” definitions and requirements were discussed. A minor edit (shown below) was made to the catering definition, to provide clarity. The group voted to move this issue forward to the CRFSC General Membership for review, with edit indicated below.

Recommendation from Subcommittee B: Approve this issue solution

Majority Opinion: Approve (Unanimous)

Minority Opinion: There were no objections to the Majority Opinion noted

Edit of Catering Operation definition:

“Catering Operation” means food service that is conducted by at a permanent food facility approved for food preparation where food is served or limited food preparation is conducted at a location other than its permitted location:

Additionally, San Diego County wanted to include language, under 113705, to allow their County Ordinance to be “grandfathered,” allowing San Diego County to continue with their existing ordinance. Heather Buonomo provided this language, please see below – changes highlighted in green.

Proposed language pertaining to SD Ordinance:

113705. Legislative intent to preempt local standards

(a) The Legislature finds and declares that the public health interest requires that there be uniform statewide health and sanitation standards for retail food facilities to assure the people of this state that the food will be pure, safe, and unadulterated. Except as provided in Section 113709, it is the intent of the Legislature to occupy the whole field of health and sanitation standards for retail food facilities, and the standards set forth in this part and regulations adopted pursuant to this part shall be exclusive of all local health and sanitation standards relating to retail food facilities.

(b) Notwithstanding subsection (a), and in addition to the catering allowed by this Chapter, the County of San Diego may continue to allow catering as authorized and regulated by its Ordinance No. 10452 (N.S.), effective 1-13-17. The County may amend that Ordinance to coordinate County permitting options and food safety standards with the catering and host facility provisions of this Chapter.

We will need to discuss this prior to the General Meeting.

Additional Issues Sub B members looked at earlier include: 2015-006 Advertisement for Cottage Food Operators and 2016-004 Wood-Fired Cooking Unit Definitions. Below are my notes from previous discussions.

It appears that we were ready to move forward with these issues. Please review below, hopefully we can include them with the Subcommittee B report at the General Meeting.

Issue 2015-006 Advertisement for Cottage Food Operators:

This issue would add a subsection to 114365.2, which would require CFOs to provide registration information and indicate that the food is made in a home kitchen in their advertisements. During our February 24, 2016 meeting I made the following notes:

Issue was briefly discussed, it was determined that this addition provides improved public protections by allowing a method jurisdictions to better separate legal businesses from illegal businesses. Jurisdictions could easily verify the legitimacy of a business and focus enforcement on the unapproved CFO business. The proposed language on the Issue Submission was accepted.

Recommendation from Subcommittee B: Approve this issue solution

Majority Opinion: Approve (Unanimous)

Minority Opinion: There were no objections to the Majority Opinion noted

Issue 2016-004 Wood-Fired Cooking Unit Definitions

This issue was discussed, as part of the catering issue. During the February 2, 2017 meeting, language was proposed to expand the areas where an outdoor wood-burning oven can be used, similar to the allowances for an outdoor BBQ. I recall there was consensus at that time, citing that these are similar types of equipment and should be similarly allowed. We felt that was an oversight when this section was originally added to Cal Code. Please review the proposed language below and prepare to discuss your concerns.

Existing Cal Code language:

113846. "Outdoor wood-burning oven" means an oven located out of doors, that utilizes wood as the primary fuel for cooking and is operated on the same premises as, and in conjunction with, a permanent food facility.

Developed at February 2, 2017 meeting:

113846. "Outdoor wood-burning oven" means an oven located out of doors, that utilizes wood as the primary fuel for cooking, that is operated by a temporary food facility, *catering operation or a mobile food facility that remains fixed during hours of operations at a community event or a permanent food facility.

**May be included dependent upon the resolution of Issue 2016-001 – Defining Caterer in Cal Code*

Next meeting: **TBD**