



ENVIRONMENTAL HEALTH COMMITTEE SPECIAL MEETING SUMMARY NOTES

What: Environmental Health Committee

When: March 23, 2020

Participating by GoToMeeting: Board members: Fran Bessermin, Keith Grellner, and Jill Wood. Board staff: Michelle Davis, Stuart Glasoe, Sam Pskowski, Kelie Kahler, and Melanie Hisaw. Department of Health staff: Susan Shelton, Todd Phillips, Mike Means, Theresa Phillips, Peter Beaton, Joe Graham, Mike Ellsworth, and Melissa Reynolds.

Summary Notes:

Updates

- Stuart Glasoe reminded Board members of two recent CR-101 filings. The first, WSR 20-05-032, was filed in February for chapter 246-390 WAC, Drinking Water Laboratory Certification and Data Reporting, which complements ongoing work revising the Board's Group A drinking water rules. The second, WSR 20-07-055, was filed in March for chapter 246-500 WAC, Handling of Human Remains, to consider public health issues associated with the 2019 law legalizing two new methods of human remains disposition (alkaline hydrolysis and natural organic reduction).

2020 EH Rulemaking Calendar

- Stuart summarized the latest estimates for EH rulemaking project timelines in 2020 noting that the calendar undergoes regular changes and the estimated timelines will likely be pushed back due to many factors. Staff will continue to update Board members on project timelines.

April Board Meeting Preparation

- Preparation for the April Board meeting focused on the lone environmental health topic on the April Board meeting agenda—a briefing on draft revisions to the food service rules, chapter 246-215 WAC. Susan Shelton of the Department of Health's food safety program referenced two documents summarizing changes to the draft rules and walked Board members through a draft presentation on the project. She

noted that many revisions address new state food laws and the 2017 FDA food code. Specific topics of discussion included duties and requirements for certified food protection manager, person in charge, active managerial control, bare hand contact, date marking, refillable/reusable containers, consumer advisory for partially cooked fresh fish, cooking temperature for comminuted (ground) meat, dogs in indoor/outdoor areas of food establishments, posting/availability of inspection reports, operations exempted as food establishments, mobile food units, and donated foods. Susan closed with discussion of anticipated next steps and related work on guidance documents and other technical assistance to support implementation of the rules.

Next Steps:

- The Environmental Health Committee will likely next meet in late May in advance of the June Board meeting. Topics for that meeting will be determined later.

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