## Food Service Industry Forum - Meeting Minutes - 7/15/2025 9 - 10 am Microsoft Teams Meeting

Attendees: Oakland County: Amanda Anderson, Sara Burch, Carey Cribbs, Genessa Doolittle, Megan Sredzinski

Public: Dave Finley (National Coney Island) and Sophia Zollner (MSU Extension).

- 1) Welcome
  - Welcoming remarks
- 2) OCHD Updates
  - Discussed Renewals Accela Update (renewals for 2026/2027 completed on new software)
  - STFU Updates Paid inspections completed by OCHD must be spaced 30 days apart and decals will be mailed or provided at renewal
  - RBI Showed form, explained importance, and mentioned will see it more often
  - Oakland County Fees Potential increase on Oct 1, 2025
  - Spanish ServSafe OCHD will offer all Spanish ServSafe in Oct. 2025.
- 3) Time and Temperature Control for Food Safety (TCS) foods and Dehydrated Foods
  - TCS refers to food items that require specific time and temperature controls to limit the growth of harmful bacteria and prevent foodborne illness.
  - Discussion on if dehydrated foods are considered TCS, once dehydrated.
  - Risks/food safety dehydrated foods
- 4) 2009 Michigan Modified Food Code: Tables A and B
  - Reviewed pH values and H<sub>2</sub>0 Values in table (packaged vs nonpackaged food)
  - Provided example foods to use tables
- 5) What is HACCP (Hazard Analysis and Critical Control Point)
  - Seven Principles of HACCP
  - Discussed HACCP review team (<a href="https://ochnor.org/ncbe/">OCHDHACCPReviewTeam@oakgov.com</a>)
  - Discussed HACCP and when it is required (HACCP vs Variance or both)
  - Discussed Specialized Processing Review Form
  - Verifying in the field
- 8) Open Discussion and Resource Sharing
  - Question received: If a restaurant is offering specialized processed food does it need to be identified on the menu?
    - Answer: It does not need to be identified on the menu like consumer advisory food unless it is offered undercooked. Further discussion using restaurant made/homemade bacon. If a restaurant inspector sees a menu item that often requires a specialized variance and/or HACCP the inspector will ask additional questions, but a special advisory is not required to be noted on the menu.
- 9) Follow Up Survey
  - Request attendants participate in survey.
- 10) Next meeting is tentatively scheduled for November 2025