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**Central North Carolina Environmental Health Supervisors’ Association**

**nOVEMBER 20, 2015**

**Bass Pro Shops at Concord Mills**

**Meeting Minutes**

* **Emerging Issues in Vector-Borne Diseases: Brian Byrd, PhD, MSPH Western Carolina University – See attached power point slide presentation**
* **REHS Board Update: Dr. Byrd. REHS Board has adopted NEHA’s science hour practices**
* **Institution Inspection Updates: Carolyn Griffin, REHS NC Department of Health and Human Services**
  + **Food portion of Institutions grade sheet is not for the main kitchen. Use the restaurant inspection sheet.**
  + **Post grade cards in a visible location and at multiple entrances when applicable**
  + **Conduct a risk based inspection, ask questions, obtain corrective actions, set a good example, use gloves and hand sanitizer.**
  + **Ask for special documents at beginning of inspection: Vet records, back up water supply plan**
  + **At the beginning of the inspection ask a nurse and maintenance staff to walk with you during the inspection.**
  + **Make sure all light fixtures are functional**
  + **Bed Pans: A toilet or hopper with bed pan lugs and a spray arm is required when cleaning a bed pan. It is ok to allow dumping of waste in the restroom and then travel down the hall to a soiled utility room for cleaning in a hopper, if needed.**
  + **Personal towels are not allowed in lieu of disposable towels**
  + **Ok to allow SOP for providing soap and towels in Memory Care Units. Verify that the plan is working.**
  + **Make sure staff are taking temperatures at showers and tubs when verifying the temperature range of 100-116 F**
  + **Verify bathing equipment is being disinfected between each patient/resident. Bathing rooms need to be supplied with a cleaner and disinfectant**
  + **Tubs with circulating water need to have the jet pipes disinfected per manufacturer instructions.**
  + **Back Up Water Plan: Verify they have a plan. Establishments need more than just a letter from a water supplier stating they will bring water. Note: Mecklenburg Co. has a good handout**
  + **Verify drinking containers are labeled and are cleaned when visibly soiled**
  + **Medical waste rules, .1200 rules, can be used and enforced by EHS**
  + **Make sure animal areas are cleaned.**
  + **Med Carts: Open drawers and verify cleanliness and proper storage of items. No personal storage allowed in med carts. Med carts should have trash compartments/containers stored away from unused single service items and food.**
  + **Currently, there is no restriction of commingling personal laundry items during the wash and drying cycles.**
  + **Institutions do not need a transitional permit when ownership changes (kitchen and building). Issue a “I” sheet with a new ID #.**
  + **Cookouts are allowed in Institutions, food prepared outside cannot go back into the facility.**
  + **Kitchens are allowed to have non-approved/old equipment since we don’t hold a permit, as long as the equipment is still in good operation and was installed prior to 2/1/2003.**
* **Legislative and EH Section Update: Larry Michael**
  + **New State Health Director is Randall Williams**
  + **SB7: Seating at Food Stands, position statement has been sent out. Food Stands can add up to 8 seats without further evaluation**
  + **H765 – Engineer option for septic permits is now law**
  + **Carbon Monoxide: Position Statement has been sent out**
  + **Rule Revisions: Lodging and wastewater rules are being revised. Lodging draft will be sent to commission soon (Commission meets Feb. 10th 2016)**
  + **CIT is scheduled through 2017. Online registration is available**
  + **Position Statement page has been created**
* **Round Table**
  + **Discussed need to send comments on new .1900 draft rules to Nancy Deal**
  + **Discussed QA options for food service inspections:** 
    - **Mecklenburg has QA documents and is willing to share**
    - **Marking instructions are needed in order for supervisors to be consistent**
    - **State has developed a QA form for restaurant inspections. Document will be tested in some counties.**
* **Business Meeting:**
  + **Bank Account: $1723.22 in Money Market, $699.08 in Shares**
  + **Treasurer approved to purchase new rolling file folder for Central NCEHSA files**
  + **Total membership this year 42**
  + **Officers elected for 2016:** 
    - **President: Meg McGuire, Rockingham County**
    - **Vice President: Stephen Graham, Mecklenburg County**
    - **Secretary/Treasurer: Michael Merrell, Forsyth County**