**MINUTES**

- Eric Bartlett called the meeting to order at 2:02 p.m. The Minutes from October 2, 2019 were distributed and read. A motion to approve the minutes was made by Marilyn Been and seconded by Thomas Hunter. The motion passed.

- Introduction of guests: Reshell Johnson, Rick Miller, Jim Hopper, Jessica Palastak, Steven Smith, Hilary Hume, Colby Fletcher, Tommi Fouts and Rick Miller, Kitchen Manager for the new Mother Road Market/Kitchen 66 location in Tulsa.

- New food inspectors were introduced to the Council: Reshell Johnson, Jessica Palastak, Hilary Hume, Colby Fletcher, and Tommi Fouts.

- Eric Bartlett informed the Council of an opening in the Health Profession group as Randy Norman had resigned the Council and of an opening available under the General Consumer Group.

  - Plan Reviews construction: 115 Food Establishments, 39 Medical Marijuana/CBD, and 24 resubmission for a total of 178
  - New Establishments 248 and Closed Establishment 160
  - 34 Foodborne illness complaints and 307 General complaints were received for a total of 341.

- Mrs. Hilton informed the Council that contract would not be renewed for the Eastgate Training Center location. The food handler office there would be relocated to James O. Goodwin Health Center as the Food Handler Online program was implement on December 16, 2019 and class attendance had dropped significantly since implementation. Food Handler Kiosk accessible at Food Protection Service Program main reception area and will eventually be available at the North Regional Health Center for clients that don’t have computer or mobile accessibility.
Mrs. Hilton presented National Retail Food Program Standards slide presentation. Following self-assessment process for all nine (9) Retail Standards, standard seven (7) was met. This particular standard focuses on Industry and Community Relations. The Food Protection Service Program Newsletter, Food Advisory Council, and food handler provisions, and resources offered on THD website helped us meet this standard. Question posed: What are other things that Food Protection can do to work with industries and community relations? Suggestions received from Council were: to use TV Media to educate our community, create a short Plan Review check list, include information on our website regarding credentials that our sanitarians go through to become a Registered Sanitarian, and improve the recalls notification system.

Jim Hooper gave the Council an update on the Oklahoma Restaurant Association:
- Food Code committee met on January to update chapter 257.
- Next Legislation to meet in February 2021. Some bills that were introduced were Smoking anywhere; approval of medical marijuana in restaurants; Home Bakery Bills with an allowance for Time-Temperature Control food production, and mandating food allergens.

Meeting was adjourned at 3:10 p.m.

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