

Minutes for 2/19/2021

Recorder: Michaela Horn

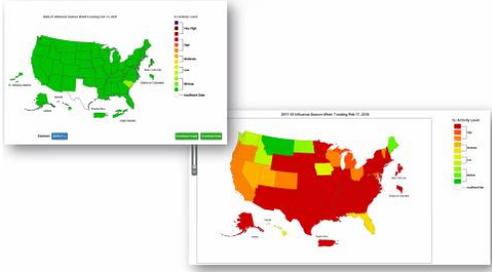
Present: Suzanne Kohaya (Nutritionist, PSESD), Micha Horn (Env. Health Specialist, SHD), Anita Alkire (Public Health Nurse, PHSKC), Bambi Fontana (Snohomish County ECEAP PHN), Chris Mornick (Nutrition Coordinator with Washington State Department of Health), Claudia Hume (Nutrition Specialist Spokane HS/EHS), Danette Glassy (Pediatrician, Child Care Health Expert with AAP), Eduvina Reveles (Health Nutrition Safety Coach with PSESD), Jane Hannu (Registered Nurse in SW WA with EOCF), Janis Harsila (Nutritionist, PHSKC), Jeni Nybo (Nurse with Tacoma Pierce Co HD and part time Nurse Consultant), Joanne Tran (Health Nutrition and Safety consultant PSESD), Jorjan Plimmer (Nurse consulting Kelso), (Health and Nutrition specialist, Julie Goyette (Community colleges of Spokane), Kimberly Pratt (Community Colleges of Spokane Health Specialist), Kristi Walters (PSESD, Dietician), Lauren Greenfield (PHSKC, PHN, School/Child Care COVID Task Force), Melody Stryker (Child Care and Preschool Consultation Team with Kindering), Michelle Rolfson (PHN, SHD), Muna Houssen (Community Health Professional with PHSKC), Sandra Greene, Shawn Peterson (Health Nutrition Safety Consultant PSESD, Dietician), Susan Shelton (Washington State DOH, Food Safety Program), Tamara Boling (Health Safety Nutrition Manager Whitman County HS/EHS/ECEAP, CC Program), Tyler Breier (PHN with PHSKC CC program), Viviana Lopez (Community Health Professional with PHSKC), Xinying He (PSESD, Consulting Nurse), Darcy Hermosa (Health Services Manager, Kitsap HS/ECEAP/EHS)

TOPIC	DISCUSSION	ACTION / DECISION
Welcome and Introductions	Introductions	
Member/Agency Updates <i>Roundtable</i>	<p>Public Health Seattle King County – Weekly updates sent out through child care sector updates (if you want to sign up, send email), Over the summer there were a lot of Zoom meetings to support and update child cares and now we are doing it by email.</p> <p>Spokane area – Participate in DOH consultation visit with a COVID positive case where they were asking about processes and procedures; COVID testing task force participation and planning on doing COVID screening with centers. By April first, all kids will be in person at least one day a week. “Working Quarantine” is an option in their county.</p> <p>Whitman County – Have three different main centers and only one has had a few cases (acquired outside of the center). Good relationship with public health, who have been very responsive. Gradually increasing enrollment.</p> <p>Kindering – Kindering is working towards having more in-person services by developing a 3-step plan, but right now most services are being provided virtually.</p> <p>Private Nurse – Jorjan has 24 sites – has been all over the board – some had staff test positive one center had a child test positive. Returning after they have been tested. Feels that there are inconsistencies with health department. One center had an outbreak among staff. (Clark Co)</p>	To sign up Public Health Sea-King child care sector updates, send an email to AAlkire@kingcounty.gov .

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	<p>Jane Hannu (Clark Co) – Every scenario has a nuance so lots of contact with the health department. Full 14 days of quarantine for exposures. Starting to transition back to in person.</p> <p>Snohomish Health District – Mostly dealing with COVID cases and outbreaks in child care and school settings. Continue to update the online STARS/In-Service training for child care providers - https://childcare-snohd.talentlms.com/catalog/info/id:223 (course is being provided at no cost due to a grant from American Academy of Pediatrics).</p> <p>Puget Sound ESD – staffing has been challenging for groups. Would like information on how meals and reimbursements are being done in different programs for PSESD. Created a mailbox for COVID-related questions.</p> <p>Danette Glassy – Danette became involved in child care issues at the national and local level. Was the Co-editor for Caring for Our Children. Retired from her pediatric practice on Mercer Island in December to spend more time with her family and work with child care health issues. Update – Caring for Our Children will be updated with modifications for COVID practices and the evidence for that will be listed as well and is closely coordinated with the CDC. There is a real crisis with immunizations – children have missed 40% of their immunizations this year.</p>	<p>RE: child care reporting for routine immunizations –</p> <p>The following is from the WaDOH website: The Department of Health's response to COVID-19 has impacted staffing in the Office of Immunizations and Child Profile. To prioritize COVID vaccine planning and distribution, we are delaying the annual immunization report for the 2020-2021 school year. We anticipate opening reporting in the spring of 2021. We will send out more information via our Listserve no later than March 5, 2021.</p>
<p>Department of Health Food Safety Program</p> <p><i>Presentation by Susan Shelton</i></p>	<p>Child Care COVID guidance is updated by Jessica Baggett – so questions should go by her. https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/DOH-OSPI-DYCF-SchoolsChildCareGuidance.pdf</p> <p>Updated food rule (WAC 246-215) has passed. The Washington State food rule is updated about every 8 years. The process began in the summer of 2018. Usually a food rule is effective within 30 days of passing. This time, those rules required by legislature became effective within 30 days (as of January 15) but for the rest, there is a delay so that it doesn't go into effect until March 2022. The requirement for a CFPM doesn't go into effect until March 2023.</p> <p>The legislative changes to WAC 246-215 (which are effective January 2021) –</p> <ul style="list-style-type: none"> • -01115(113) – modified definition of a Service Animal RCW 49.60. • -03235(4) – Rice-Based Noodles RCW 43.20.145 – allows a business that makes fresh rice-based noodles to transport them at ambient temperature. • -01115(50 xvi) – Removes lemonade stands from food establishment definition. So children can hold lemonade stands. • WAC Part 9, Subpart A Mobile food units RCW 43.20.149 and RCW 43.20.148 • -06570 allows dogs in establishments with limited food preparation 	<p>Food Rule website: www.doh.wa.gov/foodrules</p> <p>Contact information: email Susan at susan.shelton@wa.doh.gov</p>

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	<p>Double Masking for COVID-19 – CDC last week put out an MMWR study about well-fitting mask that has multiple layers. If you are wearing a well-fitting mask (snug fit) then you don't really need 2 masks. The double masking is to reduce the air intake that doesn't go through a filter. Masks should be tight to the face. Usually with double masking, it is a procedure mask and a multilayer cloth mask over the top.</p> <ul style="list-style-type: none"> • For family style dining – adults should not unmask during lunchtime to eat with the children. There generally isn't as good airflow and ventilation in child care facilities. • N95 masks should be fit tested to make sure there are not air gaps. N95 would be required for certain roles where exposure risk is high, but not for all child care staff. <p>Flu report – Feb 2018 vs Feb 2020 – what we are doing for COVID is helping prevent flu. These are two images from the same week.</p>  <p>New Food Rule: on the website you will find changes, a summary, cost effects of the new rule, and a brief one page review of the changes. The food worker manual for the card is currently being revised. Also working on fact sheets and materials through the food advisory group.</p> <p>What has changed:</p> <ul style="list-style-type: none"> • EHEC or Enterohemorrhagic E. coli – now just STEC is in it. • The term “pooled” is gone but the concept remains – advanced mixing of 4 or more eggs. • “Grill Marked” – FDA updated cooking temperatures • Changing from calling things Potentially Hazardous Foods (PHF) to calling them “Time-Temperature Control for Safety Foods” (TCS) – focus is on how to keep these foods safe – the foods that were PHF are still TCS. • Comfort animals are no longer considered service animals and can no longer be brought into food service establishments • Bed and breakfasts with 1-2 bedrooms are no longer included • Lemonade stands are not included – cannot be part of a special event, operated 30 or less days, and used by a person under age 18 for sale of non-alcoholic beverages. <p>Management changes –</p> <ul style="list-style-type: none"> • Active Managerial Control – purposeful use of specific policies and procedures in a food services establishment to control foodborne illness risks. Requires a Certified Food Protection Manager to train all the PIC (persons in charge). • CFPM – 246-215-02107 – training required of at least one employee per establishment – 	

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	<p>there are 6 nationally accredited programs (ANSI-CFP Certification) with a cost estimate of about \$100/year per CFPM. Modifications made:</p> <ul style="list-style-type: none"> ○ Can be any employee, not necessarily a PIC. So it can be a contractor or a single person for a chain of locations. The CFPM is responsible for written plans. One year delayed implementation (until March 1, 2023). Certificates last for 5 years. A site has 60 days to replace a CFPM. ● Person in Charge – Additional Duties (-02115) – verify food safety of foods delivered during on-operating hours, oversight of routine hot and cold holding temps, notify employees of responsibility to report foodborne illnesses and symptoms (norovirus, all types of salmonella, hepatitis A, shigella, STEC), maintain and implement written procedures (including clean up plan for vomiting and diarrhea). <p>Bare Hand Contract (BHC) with ready-to-eat food (RTE) We are not finding that COVID is spread through food (very low risk), but we know that other organisms can spread through food. Modified rule clarifies that if a food will be cooked, it can be touched with bare hands.</p> <p>Dishwashing – COVID not transmitted much through surfaces</p> <p>Ground beef - temperature changed from 155 to 158F.</p> <p>Date Marking - cold, RTE, TCS foods that are prepared onsite or unpackaged and held for more than 24 hours must be marked for a 7 day service or discard. (examples - open containers of milk, open cream cheese, house made pasta salad, cooked casserole). There are foods that are not included - packaged foods from a food processing plant, shelf-stable dry meats, hard cheese, cultured dairy products like yogurt and sour cream, preserved fish (pickled, dried, or salted). This is for listeria control – so focus will be on high risk items like deli meat, fluid milk, soft cheeses, meat spreads, smoked seafood).</p> <p>Refilling Returnables – new rule will allow a customer to bring in a container to fill by the food service establishment – will be evaluating under COVID situation.</p> <p>Chemical Sanitizers – chemicals that aren't chlorine, quaternary, or iodine-based products – there are many new products on the market, but they need to be approved by the regulatory authority. Hand sanitizers also need to be approved.</p> <p>Dogs (pets) in environments – they need to have approval, site must have a limited menu and approved plan, not allowed in prep area, no employee contact, cannot wash dog bowls.</p> <p>Inspection Report available - -08350 – business must post that a copy is available, can be done by the regulatory authority putting a website on the permit.</p>	

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<p>Department of Children Youth and Families Update</p> <p><i>Update from Jennifer Helseth</i></p>	<p>COVID guidance is actively being revised by DOH.</p> <p>Vaccine efforts for Early Learning - Vaccine phase – currently in 1B1 (1.7 million people) so we are getting closer to the 1B2 phase. We are getting about 150,000 doses per week. Child care and early learning population fall into 1B2 and 1B4 phases depending on age. DCYF is working with the private sector and DOH to set up some clinics to help facilitate early learning providers to access the vaccine. “Services that require sustained, direct, interactive, in-person contact with children and families are classified as eligible in Vaccine Phase 1B2/1B4.” OSPI has put together a partnership to assist teachers to get access to vaccine when they become eligible. DCYF is working to do the same for child care providers.</p> <p>If there are other ideas or comments, please email Jennifer at Jennifer.helseth@dcyf.wa.gov.</p>	<p>DCYF vaccine information at: https://www.dcyf.wa.gov/coronavirus-covid-19/vaccine</p> <p>If there are other ideas or comments about health and safety at DCYF, please email Jennifer at Jennifer.helseth@dcyf.wa.gov.</p>
<p>Next Meeting</p>	<p>Next scheduled CSHEL meeting will be May 21, 2021, 9am – Noon, online via Zoom.</p> <p>If you have questions or issues that you would like CSHEL to address, please send an email to Suzanne Koyaha or Jennifer Helseth.</p> <p>If you would like to get added to the CSHEL listserv, email Suzanne.</p>	<p>Suzanne Kohaya SKohaya@psesd.org</p> <p>Jennifer Helseth Jennifer.helseth@dcyf.wa.gov</p>