M I N U T E S

STATEWIDE MEETING of the HAWAII STATE COMMITTEE OF BLIND VENDORS

DATE: Saturday, May 30, 2015

PLACE: Ho`opono Auditorium

1901 Bachelot Street

Honolulu, Hawaii 96817

PRESENT:

1. Committee: Kyle Aihara, Chris Akamine, Dane Alani, Ivy Galariada, Steve Kim, Lyn Pasak, and Don Patterson

Excused: Joel Cho and Clyde Ota

1. Members: Dave Cameron, Ted Chinn, Clifford Chong, Byron Jitchaku, Kenny Johnson, Todd Lavigne, Gerry Lonergan, Doug Moises, Tom Morikami, Lespaul Naki, Norman Ota, Brandon Tamashiro, Brian Tamashiro, Myles Tamashiro, Warren Toyama, Kristen Tristan, Filo Tu, and Stan Young
2. Ho’opono: SBA Lea Grupen, BEP Manager Kat Fujimoto, VFS Susan Chong and Kyle Laconsay, and Secretary MJ Andres
3. Guests: Evelyn Racpan, Gail Sakamoto, Dyllon Asami; Piilani and Karen from League of Women Voters

CALL TO ORDER:

Noting the presence of a quorum, Chair Kyle called the meeting to order at 10:32 a.m.

PRESENTATIONS:

1. Department of Health Sanitation by Peter Oshiro: In February 2014, the food regulations changed which include the placard program to post Pass, Conditional Pass, or Closed depending on the inspection results. The fees have gone up quite a bit. They are switching vendors for their web base electronic system to enable staff to conduct electronic inspections and allow the public to review inspection results.

Green placard – one major violation or less that can be corrected prior to inspector leaving facility.

Yellow placard – two or more major violations, regardless whether or not they can be corrected on the spot, means food-born illness risk factors. Follow-up inspection is required within 2-4 days.

The industries were given assurances that if all major violations are corrected, they can call the department and they will respond within 1 business day to re-inspect the facility. The goal of the program is not to punish the establishment but to get volunteer compliance.

The program has helped reduce follow-up inspections and the regulated industries (restaurants, fast-food establishments, etc.) realize the value of getting a green placard which assures the public that the facility has been inspected for food-born risk factors.

He noted that facilities with minimum clean-up, not full-blown kitchen producing high volume of dishes and cups that need to be sanitized, they can get by with a 2-compartment sink.

Regarding grease trap, it is regulated by City and County plumbing that controls the waste water treatment plants. DOH’s only involvement is that the grease trap is maintained and not overflowing.

Regarding sanitation test strips, the directions are on the containers. He noted that the test strips should not be used to stir water; they should only be dipped as instructed.

He noted there is no exemption for the blind vendors for annual fees, however, he made the administrative call to charge the blind vendors only $50 annually.

Regarding cooler temperature, the cooler must maintain food temperature at or below 41 degrees at all times.

Food items left at room temperature must be sold within 4 hours otherwise it must be thrown out. It can’t be put back in the cooler or warmer. If proper temperature of food is maintained, there is no discard time. From food safety standpoint, bacteria will not grow at 135 degrees, it will be a quality control issue.

2. DOH Health Initiative: Carolyn Donahue noted that people want more healthy snacks and the Choose Healthy Now project is about increasing consumer choice. She suggested that the vendors perhaps add some healthy items to expand to an untapped market. Surveys of government employees revealed that they want healthier snacks and beverages; and a large number of people didn’t come to the snack shops because they didn’t have healthy choices. Consumers from a media focused group commented that they felt more cared for by having healthy options—the state cares for them, the vendor cares for them. She noted that they provide support to help promote and sell healthy items in the business.

Rating system is as follows:

Green Items – less processed food; lightly salted nuts and seeds, fresh fruits, apple chips, dried and unsweetened fruits, Skinny Popcorn, green tea, bottled water.

Yellow Items – a little more processed food, more artificial sweeteners, salt, sugar, and fat; Pop chips, Chex chips, whole grain granola bars, 100% juice, Sparkling Ice beverage.

She wanted to give a special thanks to the following vendors for their participation in the first year: Chris Akamine, Gerry Lonergan, Jeff Segawa, Norm Ota, Ron Flormata, and Roxane Kaneshiro-Sasaki.

David Cameron and Dolly Rupard have since joined.

Joining soon are Virgil Stinnett, Lespaul Naki, Myles Tamashiro, and Ivy Galariada.

In order to participate in the project, they need to add 5-10 new healthy items. Recommendations will be based on consumer population. Our goal is to at least keep business the same if not grow your business. They will also conduct 1-2 surveys within a year, usually 1 survey after rollout.

Megan McGurk provided an evaluation report based on the 8 participating vendors as follows:

Green Items sold up 106%

Yellow Items sold up 12%

Red Items sold up 7%

Surveys show that the stickers influence consumer purchases and help them to be more aware of what they’re eating.

Megan noted their current challenge is identifying healthy options and welcomes any feedback.

NEW BUSINESS:

1. SFY 2016 Budget: Don moved to approve the SFY 2016 Budget as submitted. Steve seconded and the motion passed unanimously by voice vote.

2. Medical and Retirement Benefits for SFY 2016: Chair Kyle noted that the committee proposed $4K for medical, $4K retirement, and a $2K medical supplement to be paid in September for SFY 2016. Don moved to approve the SFY 2016 benefits -- $4K for medical, $4K for retirement, and a $2K medical supplement to be paid in September. Stan seconded and the motion passed unanimously by voice vote.

RECESS AND RECONVENE:

Chair Kyle recessed the meeting at 11:35 a.m. and reconvened at 12:05 p.m.

ELECTION OF COMMITTEE MEMBERS:

BEP Manager Kat read the election results as follows:

Total #1 Ballots turned in – 32

Total #2 Ballots turned in – 31, 1 voided

Non-Federal Representatives – Kyle Aihara, 24 votes; Chris Akamine, 19 votes; Joel Cho, 25 votes; Clyde Ota, 22 votes;

Lyn Pasak, 28 votes; Don Patterson 23 votes

Federal Representatives – Dane Alani, 18 votes; Ivy Galariada, 19 votes; Steve Kim, 20 votes

The new slate of officers will be effective July 1, 2015.

NEXT MEETING: To be announced.

ADJOURNMENT: There being no further business to discuss, Chair Kyle asked for a motion to adjourn. Doug moved to adjourn the meeting. Stan seconded and the motion passed unanimously by voice vote. The meeting adjourned at 12:07 p.m.

Transcribed by:

mra/SBB/Employment Section