

## Oregon Country Fair Food Committee Meeting 12-17-14

In attendance: Charlie, Larry, Jonah, Saman, John Silvermoon, Amy (recycling), Brandelyn

### Compostable discussion:

Amy has compiled a list of approved compostable cups.

Board member discussion surrounding GMO issue: GMO motion is still on the table with the board. A suggestion has been made to craft a guideline change surrounding the GMO issue. Is it possible food booths to have a list of the items that are GMO and Non-GMO?

- this is a first step, educates fair goers on what is in their food
- food vendors are “encouraged” to be able to provide a list of ingredients upon customer request

### Guideline changes: (see addendum for specific guideline changes)

76. “any changes to the menu must be approved by the food committee”

79. Food booth required hours of operation listed in the guidelines

83. Ice blocks are 7.0 pounds not 7.5, ice must be pre ordered by the mandatory food meeting

84. All offsite prep must be done in a licensed kitchen and booths must provide a name/address of the kitchen

85. a roof is required on food booths, water proof roofing required during rain

86. Food booths must give change for food vouchers

87. Food booth recycling: remove “plastic straws and stir sticks”, compostable straws and wooden stir sticks. Hours of operation for recycling by 6 a.m., remove co-mingle “clean food and biodegradable food service products”

All food booths must rent forks and spoons from the OCF via the recycling crew, durable cutlery must be ordered by the end of the mandatory meeting in June.

76. GMOs: we encourage local, organic and non-GMO when possible; we encourage you to make available a list of organic, local and non-GMO ingredients to customers upon request.

Durables: Recycling will take over the ordering and delivery of durables this year.

Reefer Discussion:

Reefer space at the lower reefer to accommodate new booths....How are we going to address this issue?

There are some issues with the middle lower reefer?

We need to work with lower reefer to do a capacity assessment?

We need to decide if the middle reefer can hold perishable foods? Can it hold temp?

We should have the capacity to handle the shifts that are happening this year, but we do need to look ahead into the future, to find a solution.

Kitchen rental:

[rentals@uueugene.org](mailto:rentals@uueugene.org) email for Unitarian Universalist kitchen rental

Charlie will update on booth probation issue.

Specific booth update: Charlie updated them on the status of the booth. Charlie encouraged them to re apply as a new food booth.

Specific booth update: Saman and Jonah will get together and discuss how to approach and discuss booth relocation issue.

Next Meetings:

Jan. 21<sup>st</sup> 5:15 p.m. New application review, schedule/decide food tastings/ schedule Harris Hall

Jan 28<sup>th</sup>: 5:15