Oregon Country Fair Food Committee Meeting 6/27/16
In attendance: Jason, Danye, Jonah, Larry, Sue, Saman Louise, Brandelyn (Scribe)

Observations of this year's fair:
Booth served breakfast until after 11 a.m.
Booth at main stage after hours (had two locations)
Booth false advertising.
New booth (relocation discussion): booth was relocated two days before fair.
Food Carts are too large and not following the guidelines.
Booths serving items that was not juried.
Booth food prep discussed: Approved kitchen rental must be verified.
Booth noise issue discussed.
Booth on probation: excellent job this year.
New booth modified cooking method from tasting.
New stroller good reviews.
New booth good reviews.
Returning booth mixed reviews/quality
Additional positive food reviews discussed.

Durables discussion: We need to re-work the recycling-durables program. We need to lay out a plan, with all the costs laid out clearly.
*Guidelines should be established with the board surrounding what issues with durables should involve the food committee? This is a discussion that needs to happen.
Forks were not at the loading dock to dispense durables, a number of people were sent to different locations to pick up cutlery. The individuals in charge should be focused and dedicated to it.
Cutlery responsibilities: Wash and clean pre fair, wash and clean post fair, manage storage, ordering, money, etc..
Are durables the best way?
Compostables in the past have made the compost low quality due to the quantity of compostables.
What about hiring out to a professional company that drops off and picks up the orders.
Problem with durables (forks) this year…forks were dirty: Recycling was aware of the problem and expressed frustration with the process
Suggestions:
Guideline change: all food booths must have email contact and a valid phone number
**Need to bring specific booth in to discuss probationary contract terms.
Juried and non-juried items
GMO/Organic issue: Non-gmo or organic should be able to be confirmed.
Feedback forms: "Not enough non-gmo and organic food at the fair"
How do we monitor?
Check approved kitchens: Can we ask for proof of Approved kitchen.

Health inspector said that Food carts are not under their observation and that many of them have not had a license or been checked on? * FC needs to follow up with then.

Construction vs. FC discussion: The FC needs to understand what our actual role and responsibilities are with regards to construction and booth placement? Do we develop three types of carts, strollers, mini-booths, and full size booths.

Post fair clean-up discussion

Next Meeting:
Aug. 31st 5:45 p.m.