



COOC TASTE PANELIST SPOTLIGHT

The COOC Seal Certification Process is conducted with the help of the COOC Taste Panel. In order for an oil to carry the COOC Seal, it must pass a sensory evaluation by our panelists, who have completed extensive education and training courses. This season, we would like to highlight our taste panelists. Each newsletter, we will feature a different panelist that has continued to support the COOC and our mission to uphold the highest quality of California Extra Virgin Olive Oil.



Sandy Sonnenfelt

Sandy's love for the olive oil industry began in Israel where she worked in the kitchen of a kibbutz. While working in the kitchen, she would travel to a neighboring village to pick up olive oil, which sparked her passion for the industry. In 1983, she moved to the United States and settled in Oakland, California. After moving, she continued to expand her knowledge of olive oil when she began working at Market Hall Foods in 1994. Through her position as the Director of Prepared Foods & Fresh Pasta Program, she was involved in the creation and retailing of prepared foods until her retirement in 2020. While working at Market Hall Foods, Sandy also had the opportunity to partake in the Olive Oil Sensory Seminar hosted by UC Davis. This inspired her to become a taster and member of the COOC. Sandy has been a valued taster and member of the COOC for fifteen years. Sandy has also served as a judge at the LA International Olive Oil

Competition for multiple years. This competition features olive oils from all over the world, including both hemispheres. The California Olive Oil Council is pleased to have Sandy as a member of our Taste Panel. Her experience and expertise make her a strong asset to our organization.

2021 SEAL CERTIFICATION UPDATE

The 2021 Seal Certification Program has begun and many olive oils have already been certified. The COOC staff, the Institute for Food and Agriculture (IFA), and the COOC Taste Panel have been busy coordinating and conducting sessions. If you would like to submit your olive oil for certification, please contact our office at (559) 578-8074 to learn more. Any oil that carries the COOC seal, has gone through chemical analysis and a sensory evaluation to ensure that consumers receive the highest quality California-grown extra virgin olive oil. We look forward to hearing from you and continuing to conduct the 2021 Seal Certification.

MEMBERSHIP

If you are interested in renewing your membership or in becoming a member of the California Olive Oil Council, please contact our office. The COOC Board of Directors and staff have been contacting past members to renew their memberships to ensure everyone is up-to-date. You must be a current member of the COOC to participate in our 2021 Seal Certification Program. If you have any questions regarding the status of your membership, please contact Elise Oliver at (559) 578-8074 or by email at eoliver@calapple.org.

CDPH REQUIRES MASKING FOR ALL PUBLIC INDOOR SETTINGS

California Department of Public Health (CDPH) continues to monitor COVID-19 data in order to protect the health and well-being of all Californians. Since Thanksgiving, the statewide seven-day average case rate has increased by almost half (47%) and hospitalizations have increased by 14%. In response to the increase in cases and hospitalizations, and to slow the spread of both Delta and the highly transmissible Omicron variant, CDPH has issued updated guidance to curb the spread of COVID-19 and its variants.

Beginning December 15, CDPH will require masks to be worn in all indoor public settings irrespective of vaccine status through January 15, 2022, at which point California will make further recommendations as needed in response to the pandemic.

On January 5, 2022 the CDPH announced that the mask requirement have been extended and are now required to be worn indoors until February 15, 2022.

Additionally, CDPH updated requirements for attending mega events, like concerts and sporting events. Prior to attending an event, attendees will now require either proof of vaccination, a negative antigen COVID-19 test within one day of the event, or a negative PCR test within two days of the event.

CDPH also issued a new travel advisory effective immediately to recommend that all travelers arriving in California test for COVID-19 within three to five days after arrival, regardless of their vaccination status.

CALIFORNIA OVERTIME CHANGES

As of January 1, 2022 California law requires employers with 26 or more employees to pay overtime wages to agricultural workers after an eight hour day or 40 hours per week. Additionally, employers with 26 or more employees must double the rate of pay after a 12 hour work day. Beginning January 1, 2022 employers with 25 or fewer employees must compensate for overtime after 9.5 hours a day or 55 hours a week. Employers with 25 or fewer employees are exempt from the double rate of pay changes until January 1, 2025. The COOC would encourage growers to reach out to their Farm Labor Contractor (FLC) about specifics regarding changes to commission rates on the sixth work day, unemployment insurance rates, and worker compensation rates. Since these rates differ between FLC's, growers and FLCs need to communicate these rates and make clear how invoicing is to be done.



**CALIFORNIA
OLIVE OIL COUNCIL**
EST. 1992

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CALENDAR OF EVENTS

- **OFFICE CLOSED - MLK Day**
 - January 17, 2022

Some events are being held virtually. Please contact the COOC office for more information.

Find us on social media!



@CaliforniaOlive
OilCouncil



@californiaevoo