

AFSAC Meeting Minutes

April 5th, 2016

In Attendance

Jeremy Ayers – DEC/FSS
Haley Bissett – TEDS Box
Jo Dawson – School Nutrition Program
Shelly Griffith – Municipality of Anchorage
Barb Hansen – DEC/Dairy
Dr. Brian Himmelbloom – Kodiak FITC
Steve Lacy – Fred Meyer
Lorinda Lhotka – DEC/FSS
Ginger Provo – Section of Epidemiology
Lani Thompson – DEC/FSS

Opening Remarks & Program Updates – Jeremy Ayers

Program Update:

The current statewide hiring freeze will not apply to the open Environmental Health Officer position for the Kodiak field office. Recruitment is underway.

Budget:

The state legislature's reinstated proposal of full budgetary cuts directly affecting FSS may potentially result in further redesigns of the program, such as the elimination of positions and/or services.

Training:

- A recent Epi Ready training was jointly attended by the Section of Epidemiology and FSS.
- FSS staff recently attended a comprehensive marijuana training.
- Kimberly Stryker and Jeremy Ayers recently attended a bioterrorism conference, also attended by representatives of the CDC, FBI, and Section of Epidemiology.

Section of Epidemiology Updates – Ginger Provo

- There are no significant foodborne outbreaks to report.

- The recent Epi Ready training hosted approximately 50 attendees.
- Continuing efforts to improve the Section of Epidemiology web page include the addition of a link to The Center for Excellence web page.
- Public health nurses will be working closely with the cruise ship industry prior to and during this summer's cruise ship season.

SAFE Food Service Recognition Program Update – Lani Thompson

Three applications have been processed since the beginning of the year and Certificates of Recognition have been awarded.

Member Updates

Steve Lacy:

- Remodeling of the Fred Meyer Debarr and Muldoon stores in Anchorage is underway.
- Construction of a larger store to replace the current Palmer store will begin soon.
- Newer Fred Meyer stores have been employing a visual, color coded training system designed to identify raw chicken and pork products.

Dr. Brian Himmelbloom:

- U.A.A. has also been affected significantly by state budget cuts. Additional cuts have been proposed by the legislature.
- A new faculty member with 20 years in the seafood industry has recently come on board with Kodiak FITC.
- Efforts continue to establish safety guidelines for the processing and consumption of traditional Alaska Native foods such as seal flipper and seal oil.
- A recent Alaska Food Policy Council conference, as well as a Marine Advisory workshop and leadership training were very successful.
- A Roe School workshop will be held 4/28 and 4/29.

Jo Dawson:

- Jo works onsite with Department of Education food service programs and was recently involved in the development of a cookbook of locally grown and harvested foods, for use by school nutrition programs.

Shelly Griffith:

- A revised Municipal Food Code will be submitted for approval to the Health Commission on 4/13.

Haley Bissett:

FAA certification for TEDS Box, previously anticipated to occur in March is still pending, and at present anticipated to occur this July.

Topic for the Next Meeting

An update on the Council for Food Protection.

The next meeting is scheduled for July 12th 2016 at 1:30 pm.