

**AFSAC Meeting Minutes**  
**April 16, 2013**

**In Attendance**

Lorinda Lhotka- DEC/FS&S

Morgan Poloni- DEC/FS&S

Randy Pfeuffer- DEC/FS&S

Steve Lacy- Director of Food Safety/Fred Meyer

Ginger Provo- Section of Epidemiology

Sue Webb- Juneau Public Health Nursing/Emergency Preparedness

Bryce Wrigley- Alaska Flour Company

Dr. Brian Himelbloom- Kodiak Seafood & Marine Science Center

Tony Barrett- Municipality of Anchorage

Kate Idzorek- Cooperative Extension in Fairbanks

Katie Burbage- Tanana Chiefs Conference (TCC)

Rachel Lee- TCC

Ed - From Ruby

Sarah Stanley- Food Safety and Quality Manager, Doyon Universal Services

Wendy

Dale Yamnik- YUM Brand foods

**FS&S Program Status/Updates- Lorinda Lhotka**

• **Personnel Changes**

- 1) Brehan Kohl is the new Section Manager in Anchorage
- 2) Mike Solter is the new EHO IV in Anchorage
- 3) Jeff Gard is the new Recall Coordinator located in Anchorage
- 4) 3 EHO III positions are open 1 in Kenai, Anchorage and Kodiak

• **Training & Standardization**

- 1) Mike Solter will become the Retail Food Specialist and will be able to train our staff on the FDA Model Food Code.
- 2) Some of our staff went out for FDA Pre-Standardization training; to ensure all staff utilizes similar methods of assessing situations when conducting inspections. Three FDA Retail Food Specialists joined them for inspections in the Mat-su area.

- 3) Kimberly Stryker attended a workshop in Portland for Food Safety Modernization act (FSMA). There are 2 proposed rules to implement the FDA Food Safety Modernization act.
    - 1) To address the safety of imports, we will soon be proposing a rule that requires that importers based in the United States verify that their overseas supplies are following prevention-based standards that provide the same level of public health protection as those that are in place here.
    - 2) Addressing imports is a proposed rule on the accreditation of the third party auditors that industry uses to help them determine if food safety standards are being met.
- You can find more information on our web site at [fda.gov/fsma](http://fda.gov/fsma). May 16<sup>th</sup> is the possible deadline for Public Comments may be extended.

### **Recalls & Foodborne Illness Investigations/EPI Report- Ginger Provo**

- 1) Links to all recall may be found at: <http://www.epi.alaska.gov>
- 2) An outbreak in a Fairbanks Senior housing complex was due to improperly re-heated chili from a unlicensed caterer. The chili was tested and did show amounts of *Clostridium botulinum* in the sample. 16 people were affected, but no samples were collected due to EPI finding out 2-3 weeks after the outbreak.
- 3) Norovirus hit the Anchorage School District. 5 samples were collected and all were positive for Norovirus. Around 100 people were affected.
- 4) Campylobacter was confirmed in Raw Milk from a Dairy farmer on the Kenai Peninsula. The State Veterinarian visited the farm and gave some safe ways to process the milk. 31 people were affected.
- 5) Salmonella outbreak in a Restaurant 4 total 3 Customers and 1 worker. EPI is collecting more samples from 3 other workers.

### **Presentation by Steve Lacy, Fred Meyer, Director of Food Safety**

- 1) Gave a presentation on Fred Meyer's Food at Safe Temperature (FAST) program.

### **Risk Factor Committee Report**

- 1) A Study Risk Factor was conducted by FS&S EHO's. 9 facility types were part of this study. The AFSAC Sub-Committee is reviewing this data and looking at the most prevalent risk factor violations. The most out of compliance were not having an Employee Health Policy, Cold holding and Hot holding Temperatures.

- 2) FS&S have been sending out FDA's Oral Culture Educational Posters.  
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm212661.htm>
- 3) Lorinda, Morgan, Steve, Katie, Brian are all part of this committee.
- 4) Randy Pfeuffer had an idea to send more outreach materials to schools. Noticed the school restrooms have no handwashing signs. Thought with the recent outbreak it would be a good thing to have and educate the students on handwashing.

### AFSAC Survey Results

- 1) Discussed the results and comments of the survey. Encouraged people to bring more ideas and topics for future meetings.

### Updated/Attendee Report

- **Bryce Wrigley-** Would like to put together a packet for small new processors. A simple how to guide on starting an operation. Also would provide contact sheets, and a sheet that simplifies the Regs so your everyday person could understand them. An easy guide to Labeling requirements. Link below to the FS&S sheet for labeling.  
[http://dec.alaska.gov/eh/fss/Food/Docs/Labeling\\_of\\_Packaged\\_Foods\\_fact\\_sheet.pdf](http://dec.alaska.gov/eh/fss/Food/Docs/Labeling_of_Packaged_Foods_fact_sheet.pdf)  
Letting the operators know they can contact Kate Idzorek with Cooperative Extension for small business start up questions.
  - Katie mentioned she hopes to put on 2 workshops to allow hands on activities to help people get started.
  - Bryce, Katie, Kate, Morgan will work together on coming up with the packet to hand out to people who would like to start an operation.
- Bryce talked about Food Security. Buying food/products from local operations the food/products would be safer than getting it from national chains outside of the state.
- **Sarah Stanley-** First time attending this meeting. Works with Doyon Universal Services. She handles the Slope and Kenai food service operations. Started for Doyon in August and is working on updated the HACCP and Food Service & Receiving forms to be more user friendly.
- **Sue Webb-** 2<sup>nd</sup> meeting she's attended. It's a very good learning experience and liked attended the meetings. Here to learn safety measures.

- **Katie-** 1<sup>st</sup> meeting thought it was good. Works with the Food Service Facilities in the Villages (Head Start programs and Senior Services). If you would like to submit an article for the news letter you can email Katie at [Katie.burbage@tananachiefs.org](mailto:Katie.burbage@tananachiefs.org)  
The news letters can be found at <https://sites.google.com/site/aeatest/news>
- **Dale-** Working with Cifor 4 on outbreak response for operators. Should be released in the next couple of weeks. Will be printed copies and also available on the web. Will share this resource at the next meeting. Work on simplifying the crisis assistance manual. You will choose options for what's happening and the program will give you the printable sheets to deal with that crisis.
- **Randy-** Explained how Germ City works and did a quick demonstration.

**The next meeting is scheduled for Tuesday, July 16<sup>th</sup> at 1:30 pm**