

AFSAC

January 4, 2011

Ron Klein  
Michel Villon  
Andres (Bell's Nursery)  
Mike (Bell's Nursery)  
Jo Dawson  
Kristine Rogers  
Dale Yamnik  
Dr. Brian Himmelbloom  
Don Nace  
Tom Fazzini  
Ginger Provo  
Dr. Bob Gerlach  
Herb Everett  
Robin Richardson  
Dr. Bert Gore  
Dr. Jean Holland

Program Overview – Ron Klein  
Hiring and staffing, providing structured training  
New EHO I in Juneau  
New EHO II in Anchorage  
EHO III Lead in Anchorage undergoing recruitment  
New EHT in Wasilla  
Seafood inspection focus  
Focus on FDA Manufactured Food Regulatory Program Standards  
Rural Alaska crew to Bethel, village, schools next week  
Report on successes  
One time/year to key villages and hubs  
Budget solid this year  
Some confusion re: assisted living homes in MOA  
Lorinda Lhotka and Jeri Fleagle conducting Risk Factor Survey

FWC and Internet – Randy Pfeuffer  
\$10 payment via online implemented  
Going through internet and making updates and changes, basic reorganization

Food Safety Modernization Act – Ron Klein  
Signed by President, Ron provided summary of contents

Menu Labeling as part of Health Care Bill – Ron Klein  
FDA guidance by spring 2011  
Discussion about how requirements apply – more than 15 food services with same menus?

Food Defense, Intentional Food Contamination – Ron Klein  
“If You See Something, Say Something” outreach being distributed  
Seafood industry, Seafood Producers Association conducting criticality assessment

Frozen Dessert Regulations - Dr. Bob Gerlach  
Office of State Veterinarian is updating regulations for frozen desserts (frozen yogurt/ice cream) and animal health regulations

Food Code Regulations – Ron Klein  
Looking at expanding exemptions to focus on higher risk activities – no timeline

Herb Everett – mentioned pamphlet and package on pools and spas

Ginger Provo – bedbugs workgroup produced outreach on epi’s front page (web).  
Provided info on NEHA grant to provide money for CIFOR training

Robin Richardson – provided information on Global Food Collaborative, Kenai June 8-9, 2011. May be a chef’s component, information on LEAN manufacturing, tour in Homer. See [gfc-connect.com](http://gfc-connect.com) for more information.

Next meeting – April 5, 2011 (1:30-3:30 AKT)

#### Action

Ron – federal menu labeling update

Ron – report on Bethel trip

Randy – send food defense information to AFSAC list