

AFSAC Meeting Minutes July 8th, 2015

In Attendance

Barb Hanson – Division of Agriculture
Dr. Brian Himelbloom – Kodiak FITC
Kate Idzorek – UAF Cooperative Extension
Steve Lacey – Fred Meyer
Lorinda Lhotka – DEC/FSS
Joe Logan – Trident Seafoods
Ginger Provo – Section of Epidemiology (EPI)
Ron Schwartz – UAA
Beth Seitz – Child Nutrition
Sarah Stanley – Doyon Universal
Kim Stryker – DEC/FSS
Dan Tew – Yum! Brands
Jennifer (?) – WIC
Katie Bante – Tanana Chiefs Conference

Opening Remarks & Program Updates – Kim Stryker

Budget:

- An approximately \$870,000 budget cut has resulted in the following:
 1. An 8 position reduction to FSS staff.
 2. The closing of the Valdez field office.
 3. A redesign of the program focused primarily on high to medium risk inspections. Low risk inspections of pools and spas, barbers and hairdressers, and public facilities have been discontinued.

Personnel Changes:

- Bobbie McDonald of the Fairbanks field office has taken over the Program Coordinator position previously held by Morgan Poloni.
- Publications Specialist Randy Pfeuffer has retired. His position will not be refilled.
- Ketchikan Environmental Health Officer Lea Hasibar resigned from state service on July 7th.
- Anchorage Environmental Health Officer Aaron Poloni will be resigning from state service at the end of July.

Program Updates:

- FDA grants for manufactured and retail foods have been renewed.
- A CIFOR workshop, focused on improved methods of addressing foodborne illness, was recently attended by FSS staff. A form for recording reports of foodborne illness designed by the Environmental Crimes Unit is available on the FSS website.
- Cases of demoic shellfish poisoning have been reported in California and Washington. To date, no cases have been reported in Alaska. General information regarding recreational shellfish harvesting is available on the FSS website.
- A Food Safety Crisis Management and Planning Page is now available on the FSS website.
- The Food Safety Modernization Act, which will take effect in August 2016, will focus primarily on general food processors, but is not at present expected to affect seafood Processors.

Marijuana Initiative:

- The Marijuana Control Board is now in operation and providing email notifications regarding regulations.
- FSS will be responsible for the permitting of edible marijuana products and the oil used for their manufacturing.

Municipality of Anchorage (MOA):

MOA Food safety and Sanitation Program Manager Tony Barrett has retired. He has been replaced by Shelly Griffith.

Section of Epidemiology Updates – Ginger Provo

- A Norovirus information page is available on the EPI website.
- No cases of PSP were reported during the 4th of July holiday.
- A case of botulism as a result of consuming fermented seal flipper was reported in a Northern community.

Member Updates

Lorinda Lhotka:

- The duties of the now defunct position of Recall Coordinator have been divided among FSS staff. The time consuming FSS procedure for recall alerts will no longer be in effect, in favor of providing the Program's ListServ

participants, as well as the FDA, with press releases distributed directly by the firm whose product has been recalled.

- The Alaska Food Policy Council continues its outreach efforts in regard to the safe processing of traditional foods. The development of a website is pending.
- A workgroup has been established focused on the safe processing of seal oil.

Sarah Stanley:

- A Doyon Vice President has recently resigned.
- Two labor camp contracts have recently been lost.

Dr. Brian Himmelbloom:

- A smoked seafood workshop will be held the first week of October.
- An Alaska Seafood Processing Leadership Institute workshop will be held the second week of November.
- HACCP and Better Processing workshops will be held from 2/8-9/2016.

Kate Idzorek:

- A CFPM training will be held 7/29.

Beth Seitz:

- Beth explored the possibility of serving traditional foods in schools.

Ron Schwartz:

- Three Environmental Safety Officer positions are presently open.

Topics For the Next Meeting

- Dr. Himmelbloom will conduct a presentation regarding fermented products such as chaga and kombucha.
- Updates regarding the Food Safety Modernization Act will be discussed.

The next meeting is scheduled for October 6th at 10:30 am.