

AFSAC Meeting Minutes April 1st, 2014

In Attendance

Kimberly Stryker – DEC/FSS
Tony Barrett – Municipality of Anchorage FSS
Kate Idzorek – UAF Cooperative Extension
Ginger Provo – DHSS Section of Epidemiology
Senior Airman Luffman – JBER
Airman 1st Class Bickerstaff – JBER
Katie Burbage – Tanana Chiefs Conference, Fairbanks
Tom Fazzini- ANTHC
Susan M. Pridgen-Webb –HSS
Kate Idzorek –UAF/CES
Jo Dawson- DCED Child Nutrition Services
Dr. Brian Himelbloom- UAF Kodiak Seafood and Marine Technology Center
Ron Swartz- UAF
Bevin Durant – DEC/FSS
Randy Pfeuffer – DEC/FSS
Lorinda Lhotka – DEC/FSS

Opening Remarks – Kimberly Stryker

Certified Food Protection Manager (CFPM) Update – Kate Idzorek

- CFPM course
 - 4/2/14 in Fairbanks (also Sitka, Kodiak, Valdez)
 - 7/9/14
 - Course likely to be offered May 2014 in Bethel and other locations
- Contact Randy Pfeuffer (907-376-1845) to connect with Kate regarding CFPM

Epidemiology Update – Ginger Provo

- Ginger is the contact for foodborne illness investigations
- Foodborne illness outbreak defined by 2 or more people experiencing similar illness from common food consumption
- Norovirus outbreaks
 - GI illness in southeast related to basketball tournament
- *Salmonella cotham* – multi-state outbreak
 - Exposure to a Bearded Dragon
- Another *Salmonella* outbreak epi-linked to goat meat consumed out of the country.

Presenting a poster titled “Calling All Campy: How Routine Investigation and Molecular Characterization Impacts the Understanding of Campylobacteriosis Epidemiology – Alaska, 2004-2013” at the Council for State and Territorial Epidemiologists in Nashville, TN June 21-26, and also hope to present at World Congress of Epidemiology in Anchorage in August.

- 90% of *Campylobacter* infections are classified as sporadic cases (50% are classified sporadic in Alaska)
- Pulsed-Field Gel Electrophoresis linked *Campylobacter* to backyard chickens

Rural Food Safety – Katie Burbage

- Tanana Chiefs Conference (TCC)- is a traditional tribal consortium of the 42 villages of Interior Alaska
 - TCC Office of Environmental Health (OEH) services include sanitation facilities, indoor air quality support, water & food safety
 - Diverse, well-trained, and well-qualified staff within OEH
- Current Activities in Rural Food Safety
 - Survey/Inspections
 - Head Starts
 - Permitted Café within healthcare facility
 - Food services within TCC programs (non-permitted)
 - Training and Education
 - Follow-up on reports of foodborne illness
 - Food safety guidance before/after disaster events
- Rural Food Safety Issues
 - No data showing food safety issues in rural Alaska
 - Not much interest expressed in service population
 - Food safety and children
 - TCC inspects school sites that do not receive regular DEC inspections
 - Lack of trained staff at many schools – CFPM may be far removed from satellite kitchens
 - Schools are often used as cultural centers after school hours
 - Donated foods
 - Concerns with irregular/sporadic donations
 - Food safety concerns associated with traditional foods
 - Lack of dating/record keeping
 - Possible Solutions
 - Training staff
 - Create educational videos that are culturally sensitive, relevant, and easily accessible
 - Increasing support for remote CFPMs – collaboration with Cooperative Extension and tribal organizations
 - Planning for donated food
 - Organized transportation, preparation, and documentation
 - Other Rural Perspectives
 - Aleutians, Kodiak, Kenai Peninsula
 - Also concerned with donated foods
 - Bristol Bay
 - Main food safety concern is botulism and paralytic shellfish poisoning (PSP)
 - Yukon Kuskokwim Delta
 - Lack of DEC presence and lack of CFPMs
 - Conclusion
 - Limited protective measures in rural communities
 - Yukon-Kuskokwim Health Corporation (YKHC) does have CFPM course in Bethel
 - Lack of interest/participation/enforcement in villages

FSS Program Updates – Kimberly Stryker

- Personnel
 - In process of interviewing for Environmental Health Tech position – Anchorage
 - Amy Hill, former EHO IV Seafood Coordinator, accepted position with Drinking Water Program.
 - Jim Moore, EHO IV, filled Amy's position
 - Recruiting for EHO IV position; job posting closes 4/23
 - Vacant EHO I/II position – Fairbanks
- Budget/funding
 - Senate Finance Subcommittee closed budget
 - Recommend funding cut by \$106,000 for FSS
 - No reduction in staff; reduced funding for travel
 - Value of Inspections forwarded to Senator Dunleavy's office
 - Foodborne illness outbreaks are poor performance measures due to underreporting
 - Restaurant inspections are integral to food safety
- Recalls
 - Lack of recall info prior to 2006- no press releases
 - Public Information Officer, Health Educator, helped to revamp recall process involving press releases following 2006 *Clostridium botulinum* outbreak in canned chili
 - FSS website has archived press releases- most recalls are related to labelling issues
 - FSS recall listserv- notices can also be seen on Facebook, Twitter
- Shellfish concerns
 - Radionuclides
 - Concerns of radionuclides as result of Fukushima Daiichi Nuclear Power Plant accident in March 2011
 - Regular testing/sampling occurring in Lower 48 shows no cause for concern
 - AK seafood processors are collecting 20 unique samples of several finfish to be tested in a Massachusetts State lab
 - China ban on bivalve imports from 12/2013
 - PSP was detected in geoduck clam shipment from AK; arsenic in WA state
 - As of last week (3/30/14), China satisfied with AK monitoring system for PSP though nothing for inorganic arsenic testing
 - Manufactured Food Alliance meeting
 - Working to standardize inspections throughout state
 - Interstate Shellfish Sanitation Conference (ISSC) in San Antonio, TX
 - Pacific Rim Shellfish Sanitation Association in Oakland, Ca
- Annual training for DEC/FSS and MOA FSS staff
 - Special Processes at Retail and Foodborne Illness Outbreak Investigations
- Alaska Food Worker Cards can now be paid for and printed at home

Municipality of Anchorage Update – Tony Barrett

- Cottage food industry
 - MOA policy allows same food as State
 - Will require permit- waiver will allow home kitchen prep
 - Jurisdiction concerns with food prepared outside of MOA but sold within MOA

Food Service Recognition Program – Lorinda Lhotka and Randy Pfeuffer

- The committee has met twice since the last AFSAC meeting
- Previously Gold Star Program- recognition given to food establishments that demonstrate excellence in food safety
- Need new name and logo
- Plan to mail applications in Fall 2014

Next meeting- July 8th, 2014 at 1:30pm

- Possible presentation by Tony Barrett or Dr. Himelbloom
- E-mail requests for meeting topics to Randy Pfeuffer (randall.pfeuffer@alaska.gov)