

AFSAC Meeting Minutes
April 10, 2012

In Attendance

Herbert "Safety Herb" Everett – Consultant /Safety and Training

Dr. Jean Holland – Doyon Universal Services

Lorinda Lhotka – DEC/FS&S

Randy Pfeuffer – DEC/FS&S

Morgan Poloni – DEC/FS&S

Kristine Rogers – Fred Meyer

Michel Villon – Alaska Culinary Association

Jason Wiard – DEC/FS&S

Dale Yamnik – Yum Brands

Bryce Wrigley

Ruby Hollenbeck

Major Tony Foster

Tech Sergeant Carrie Johnson

Jo Dawson

Brian Himmelbloom

Sharon Walluk

Bruce Wright

Updates – Kimberly Stryker

- There have been some staffing changes since the last meeting:
 - Melanie Hollon, is a new Environmental Health Officer I in the Soldotna DEC/FS&S field office;
 - Aaron Poloni, is a new Environmental Health Officer I in the Anchorage DEC/FS&S Office;
 - George Kulhanek, is a new Environmental Health Officer III in the Wasilla DEC/FS&S field office;
 - Liz Peltola will be retiring May 1st,
 - Connie Loken will be resigning in June; and
 - Greg Lippmann has taken a job with the USDA and resigned April 1st.
- We are currently the process of hiring an Environmental Health Officer II in the Anchorage office. The recruitment closes April 30th.
- Regulation Package Update - Currently the Commissioner's office has adopted a version of these regulation changes and they have been forwarded on to the state regulations attorney in Juneau. Once all of his changes have been added then ADEC/FS&S will go through a readoption. Some of the significant changes will include: exempting political fundraisers from permitting, exempting benevolent groups that fundraise, exempting snacks at daycares, community events (such as someone doing a Thanksgiving feed for the community and having a community potluck), and the cottage food industry (non potentially hazardous foods can be produced in a home up to a max of \$25K in sales as long as the food goes to the ultimate consumer and is labeled). These regulation changes will free ADEC/FS&S staff up to deal with more complex items. The date of completion for this regulation package is unknown.

Old Business

- Kimberly Stryker –
 - FDA Training, FD215/218, was held in Anchorage April 3rd–April 6th. Industry, the Municipality, and DEC/FS&S staff participated in the class. The class discussed how to focus limited time on the most critical elements in a food service establishment and how to achieve short and long term control on high risk areas.

New Business

- Randy Pfeuffer / Review of sub-committee meetings to address role of AFSAC:
 - In February there were two AFSAC subcommittee meetings to discuss which areas of interest we could focus on. The first meeting was to brainstorm and the second meeting was to refine the ideas. Some ideas for that were generated included putting food safety messages on grocery bags and getting some popular restaurants to participate in some form of food safety video. The subcommittee wants to be sure to consider a specific project that could be the focus of National Food Safety Month and also continue on throughout the rest of the year.
 - Kim suggested that the subcommittee wait for the results from DEC/FS&S's Risk Factor Study and discuss possible interventions. In addition, she noted that Kristine Rogers had suggested bringing up Germ City for the state fair.
 - Randy stated that they did not review the bylaws – will review in the next subcommittee meeting.

Open Comments and Discussion

- Michelle Villon – One idea would be to do a poster competition for school kids. The children could design a poster for handwashing and the prize would be to take the poster and print it on t-shirts for the participants.
- Safety Herb suggested making 'how to tip your server' tip cards with food safety information on the back.

Next meeting: June 5th, 2012, 1:30pm-3:30pm