

AFSAC

November 29, 2011 1:30-3:00pm

<http://www.dec.state.ak.us/eh/fss/establishments/AFSAC/afsacmembers.htm>

Kimberly Stryker
Kristine Rogers
Dr. Brian Himmelbloom
Robin Richardson
Lorinda Lhotka
Walter Fowler
Jean Holland
Ginger Provo
Mike Gilbert
Herb Everett
Chris LaCroix
Randy Pfeuffer
Shane Erickson
Tony Barrett
Linda Adams

Greetings and Introductions: Kimberly Stryker

FSS Program update: Kimberly Stryker

- New Management: Lorinda Lhotka, Jeri Forgue, Mike Gentry as Program Managers. Jim Moore, Amy Hill, Brehan Kohl as EHO IV's. Sandy Hunstein as EHO III in Fairbanks, Othello Capangpangan as EHO III in Anchorage. Currently recruiting for EHO III positions for Soldotna and Wasilla; will have two EHO's III and one EHO I/II listed soon for Anchorage.
- Community Priority Risk conducted to help staff prioritize travel and inspections based on risk and community location. In the works for while and plan to roll it out in January.
- Memorandum of Understanding (MOU) with the Child Nutrition Services has been dissolved. They will no longer conduct food inspections for us in the schools
- Regulations update: currently working on foodservice exemption comments received. Two major areas of revision are

manufactured food sold directly to consumers and temp events. Will work on seafood regulation revision next – FDA use of ozone as approved sanitizer & lab fees for shellfish growers.

- Working in inspection protocol – scheduled risk-focused inspections. Muni is trying out the method too.
- Implementing a QA/QC for our program with desk audits for food inspections with a questionnaire for operations – did EHO schedule inspection, etc.
- Website going through changes. Questionnaire online for feedback. Please try it out.
<https://www.surveymonkey.com/s/BXDRYKK>
- We were present for Farm Bureau meeting in Homer in November and had representation at Pacific Marine Expo in Seattle.
- Juneau staff worked with school kids for Lego Robotics – big hit.
- Working with EPI re a tabletop exercise for FREE-B. Did not apply for a grant but interested in exercise and will use materials. Date to be determined. Website:
<http://www.fda.gov/Food/FoodDefense/Training/ucm216741.htm>
- Upcoming events:
 1. Training at ADEC annual meeting April 3-6 FD215 Managing retail Food Safety and FD218 Risk-Based Inspection Methods. ADEC Morgan Poloni will contact Jean Holland, Kristine Rogers, Ginger Provo, Walter Fowler, Chris LaCroix, Shane Erickson, & Mike Gilbert re specifics on the classes. Muni will be there also. Fifty can attend.
 2. Pacific Fisheries Technologists Conference Feb 12-15 in Anchorage. Website <http://pffish.net/> for more info re the conference and for the smoked fish workshop in Kodiak on the 16-18th of February.
 3. Alaska Public Health Summit January 23-26th. Website: <http://www.alaskapublichealth.org/health-summit.html>
 4. Conference for Food Protection April 14-18. Website: <http://www.foodprotect.org/>
 5. Public Health Nurses Conference April 9-11. Want to repeat the August CIFOR on April 10.

- Increase in recalls over the year. Check them out and join our recall email list at website:
<http://www.dec.state.ak.us/eh/fss/recalls/recallsalerts.html>

An Assessment of AFSC and its role – all attending members

AFSAC rules and bylaws: documents attached to the agenda sent by Randy.

- Need to review and revise.
- Comments: Robin is not very comfortable with the term “bylaws” consider changing it.
- Subcommittee formed to review and provide input on how the meetings should go. Subcommittee volunteers: Jean, Herb, Christine, Lorinda, Randy, & Jeri.

AFSAC input, opinion and resolution – all attending members

Robin: three issues:

- Report on MOA coordination with ADEC. The issue was raised a couple years ago but has not been resolved yet. Wants to know what progress has been made and what has happened. Why is working with the Muni so complicated and difficult? Why not make it consistent with the State. Tony and Robin will meet to discuss specifics and how to address them and will report back.
- Regulations: reports from operators that they are hit hard with regulations and reporting. Have to report to multiple agencies. Lot of \$ and time invested. Can we consolidate, share info between government agencies to prevent operators from going all over the place? Example: have master Google documents available. Discussion: Washington has a one-stop permitting center that we could look at as a model.
- New Mantra. Since 1800’s AK has been known as a seafood industry. Now AK should be known as a manufacturing state. We need to get the word out that we do manufacture food in Alaska. Discussion: typically known as processing, however FDA uses manufactured food terminology now. Shift should come as more people use “manufactured”.

Open comments & discussion – all attending members

Robin:

Had her own business “Global Food Collaborative” <http://www.gfc-connect.com/> which is on hold since the last event in Soldotna. She now works for Copper River Seafoods as VP for Business Development and is a member of a steering committee that covers four areas with the purpose to grow industry in Alaska:

- Transportation
- Co-location facilities
- Buyer/Supplier development
- Marketing

Walter:

- Westmark and Princess Hotels would like a universal food handler card. Currently worker can't work in Anchorage without getting an Anchorage foodhandler card. Muni might be able to work on this.
- Both hotels have adopted the AMC manual as the basis for paperwork and record-keeping. The CFPM's review and sign the paperwork. (Randy working on putting AMC individual pages on internet)

Lorinda: AFSAC – share info online, innovative interactive committee partnering.

Ginger: EPI – general updates:

- Staff recently had training and is building a foodborne illness website which has good links, recall data, Muni link, new and improved outbreak investigation.

Herb:

- Has been reappointed by the Governor to chair the Alaska Safety Advisory Board.
- In conference planning stage, conference march 21-24 at the Egan Center
- Lego presentation – Juneau school group

Brian:

- Follow up with the transportation committee – try to contact Don at don@palletguy.net
- FDA bypass mail going away
- Transportation issues in rural Alaska
- Appreciates being on committee
- University had internal review to see how things were going
- Director duties no longer onsite
- Chuck Crapo still a process authority – no immediate plans to retire
- Now arranging for outside testing of products – can't continue testing products as part of approving processes
- Primarily reviewing seafood processes – sometimes gets to other processes
- Has worked well with Cooperative Extension Services in workshops
- PFT meeting coming up February 12-15 in Anchorage followed by smoked fish workshop in Kodiak Feb 16-18

Tony:

- Working on getting food workers online test with contracts and grants
- Also working with State and with EPI staff
- Should contact and involve AK CHARR and Anchorage CHARR fore involvement again
- Would it be beneficial to set up a Muni FSAC? ADEC and Christine would participate if they do set one up.
- Consider providing training for food managers also

Christine:

- Enjoys working with Muni & ADEC

Adjourn