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Press Release

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Revisions to the Alaska Food Code to Take Effect

(JUNEAU, AK) -- On June 25, 2012, revisions to the Alaska Food Code will go into effect that exempt the sale of low risk foods and certain fundraising events from permitting requirements.

The regulations allow the processing, packaging and sale of "low risk" foods to be sold from the producer to the consumer as long as the total sales of the food items that are sold are less than \$25,000 in a calendar year. Low risk foods include breads, cookies, cakes, pies, dried herbs, spices, pickles, and other foods that are unlikely to allow harmful bacteria or pathogens to grow. Producers will be required to have a placard, sign, or label at the primary sales area that states "THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION" if the food is prepared in a kitchen that does not have a permit from the Department of Environmental Conservation.

The amendments also exempt events in which the primary purpose is to raise money in support of a political campaign or an individual's medical or other personal needs. To be exempt from the requirements the food must be cooked and served immediately, the event must last less than one day, and the number of events cannot exceed three during a 90-day period.

"The need for a permit can be a hindrance in Alaska. Exempting food products that are low-risk from the permit requirement will make it easier for small businesses to get started, while still protecting public health" said Kristin Ryan, Director of Environmental Health. "We are excited to do our part to help businesses grow."

The revisions to the Alaska Food Code are the result of feedback received from the public and other interested parties.

For more on DEC's Food Safety and Sanitation Program, visit:
<http://www.dec.alaska.gov/eh/fss/index.htm>.

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