

**State of Alaska
FY2004 Governor's Operating Budget**

**Department of Environmental Conservation
Environmental Health
Budget Request Unit Budget Summary**

Environmental Health Budget Request Unit

Contact: Kristin Ryan, Director

Tel: (907) 269-7644 **Fax:** (907) 269-7654 **E-mail:** kristin_ryan@dec.state.ak.us

BRU Mission

Protect consumers from food- and water-borne illness.

BRU Services Provided

Safe water, safe food and healthy communities through:

- permitting and approvals;
- inspections and compliance assistance; and
- public education and outreach.

BRU Goals and Strategies

1) SAFE WATER

- Inspect and monitor public drinking water systems to ensure they comply with established health standards.
- Develop and enforce appropriate design and maintenance standards for domestic wastewater systems so they can successfully treat sewage over time with routine maintenance.
- Certify commercial and municipal laboratories so they can accurately test the safety of the water produced by public drinking water systems for compliance with established health standards.
- Provide data from the department's drinking water database for public water system operators to comply with federal and state rules for source water assessments and consumer confidence reporting.

2) SAFE FOOD

- Implement an inspection and monitoring program that is protective of public health for seafood processors, shellfish growers, other Alaska-based food manufacturers, and food service operators.
- Provide training to retail food service providers and public information to industry and consumers on food safety hazards including how they can be controlled or otherwise managed.
- Monitor Alaska's wild seafood resources for the presence of heavy metals and other selected persistent bioaccumulative toxins.

3) HEALTHY COMMUNITIES

- Improve the policies and procedures for the department's field inspections, technical assistance, and regional planning.
- Enforce sanitation standards for tattoo, body piercing, and permanent coloring cosmetic shops.
- Implement pesticide notification and posting requirements at public schools, and working with public schools to improve compliance with drinking water monitoring requirements.

Key BRU Issues for FY2003 – 2004

The Division of Environmental Health deals with the most basic environmental health programs - food, water, sewage, and garbage. Adequate laboratory capacity to test food for the presence of biological or chemical contaminants and to certify private laboratories for accurate testing of public water supplies for these same substances is a critical component of the state's public health infrastructure.

Replacing the existing Seafood and Food Safety Laboratory with a new facility that meets the safety standards for a modern laboratory continues to be the top priority for this BRU. Without this new laboratory facility, the state's food processing industry, including dairy and particularly shellfish, will be negatively affected. These products cannot be

placed into commerce unless they are tested for certain contaminants by an FDA-approved laboratory.

Major BRU Accomplishments in 2002

In conjunction with the Southeast Alaska Regional Dive Fisheries Association (SARDFA) and national experts on Paralytic Shellfish Poisoning (PSP), developed a new PSP monitoring plan for geoduck that is intended to increase the chances for Alaska to participate in the more lucrative live geoduck market.

Initiated changes to state child care, pre-school, and residential child care regulations to reflect changes in statutory authority and concurrent revisions by other agencies.

Implemented a Gold Star Recognition Program for food service establishments that demonstrate excellence in food safety.

Provided guidance to public facility operators and the tourism industry on procedures to avert a Norwalk-Like Virus (NLV) outbreak after finding that numerous NLV illnesses on international cruise ships sailing to Alaska created a serious potential for outbreaks within the state.

Implemented a fish monitoring project to test for the presence of mercury and other chemical contaminants to respond to national fish consumption advisories and concerns of commercial buyers of Alaska seafood products.

Provided 54 school districts with information on pesticide use and provided over 500 schools with pesticide posters that met the posting requirements of the new state regulations.

Developed and obtained rule implementation extension agreements for two years with U.S. EPA Region 10 for adoption of the Lead and Copper Rule Minor Revisions, Public Notification Rule, and Radionuclide Rule.

Coordinated the implementation and jointly taught workshops for the new federal rules: "Interim Enhanced Surface Water Treatment Rule and Disinfectants/Disinfection By-Products Rule" in September 2001 and for the new "Arsenic Rule and new Source Monitoring Requirements" in June 2002.

Completed 273 public water system source water assessments (88 completed by Drinking Water and Wastewater Program staff and 185 completed by third party contractors).

Initiated work on a state solid waste management and regionalization plan and held seven regional meetings to gather information about rural solid waste management issues.

In partnership with regional health corporations and the Alaska Chapter of the Solid Waste Association of North America, held six regional training sessions for rural landfill operators and community leaders.

Key Performance Measures for FY2004

Measure:

The change in cost per (A) permitted facility; and (B) non-permitted facility.

Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: Consistent, predictable, reasonable fee structures.

Status:	Solid Waste Management	FY 2001	FY 2002
	Permitted Facility	\$4,087/facility	\$4,342/facility
	Non-permitted Facility	\$ 645/facility	\$1,873/facility
	Food Safety and Sanitation	FY 2001	FY 2002
	Permitted Facility	\$ 285/facility	\$ 301/facility
	Non-permitted Facility	\$ 196/facility	\$ 194/facility

Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

Due to passage of HB361 and the resultant change in how solid waste fees are calculated, meeting this target will not be an issue for the Solid Waste Program.

The Food Safety and Sanitation Program will have more difficulty in meeting the target. Many of the facilities regulated by the Food Safety and Sanitation Program do not pay fees because the department does not have statutory authority to charge a fee. These types of facilities such as day care centers, adult residential facilities, pools, spas, and school food facilities, pose a higher public health risk, and should be inspected at least once a year.

Measure:

The change when compared to the prior fiscal year in percentage of "boil water" notices issued, the population affected, and the duration for the year.

Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: Decrease the number of boil water notices, population affected and duration of notice.

Status:

	1997	1998	1999	2000	2001	2002
Number of Notices	41	39	47	59	75	48
Number of People Affected	2,513	9,908	5242	7,759	20,461	8,697
Ave Number of Days			10	14	5	55

Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

Boil water notices are issued when public water supplies exceed the public health standards for fecal coliform. Fecal coliform indicates a water system is being contaminated by sewage. Testing for fecal coliform is the most routine testing done by public water systems and the least expensive. We require samples that show acceptable levels before the boil water notice can be removed.

In order to see a decrease in the number of boil water notices, their duration, and the population affected the department will:

- work with engineers and others to ensure domestic wastewater systems are properly designed and installed;
- work with property owners and utility managers to ensure domestic wastewater systems are properly maintained;
- work with public water systems and the Division of Facility Construction and Operation to ensure water system operators are properly trained for the collection of water samples; and
- work with public water system operators to ensure the disinfection methods for the water system are appropriate and properly functioning.

Measure:

The percentage of sanitary surveys that result in significant compliance violations.

Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: None (0%)

Status: During calendar year 2002, of the 180 sanitary surveys completed 3 or 1.7% identified significant deficiencies.

Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

A sanitary survey is required of all federally regulated public water systems. It is a general inspection of the system by an independent surveyor who reviews system operations, record keeping, how well the system is managed, if the operator has the correct level of certification, and the overall integrity of the system infrastructure. A sanitary survey can discover a wide range of violations from paperwork violations that may not present a threat to public health, to violations that would directly impact public health such as having a sink drain plumbed into a treated water storage tank. This data represents the number of violations found during these inspections that may be a threat to public health. Increasing education of the public water system owner should result in a decrease in deficiencies, some of which may have a significant public health effect. In addition, we will:

- provide routine monitoring and reporting requirements to public water system owners through the use of the DW/WW Program's newsletter - "Northern Flows", fact sheets, annual monitoring summaries, and workshops;
- work with system owners and operators along with the Division of Facility Construction and Operation to ensure that each public water system is under the supervision of a certified operator;
- provide assistance to public water system owners and operators directly and through the Remote Maintenance Worker program, the National Rural Water Association, and the Alaska Water and Wastewater Management Association on how the water treatment process works, management issues, and system maintenance needs;
- provide information annually to the Division of Facility Construction and Operation on the infrastructure needs of individual water systems; and
- provide assistance for sanitary survey training classes to ensure the owner, operator, and surveyor are up to date on all the regulations and are able to determine when a deficiency is a threat to public health.

Measure:

The percentage of landfills with a permit or an alternative to a permit.

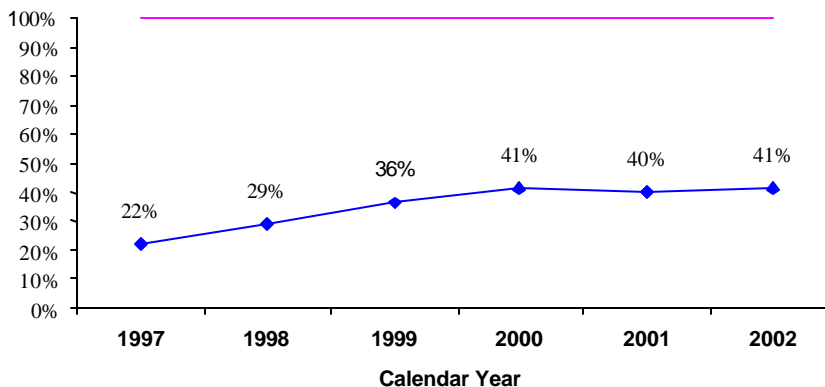
Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: 100 %

Status:

Percentage of Municipal Landfills with a Permit or Alternative



Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

Alaskans generate about 1,300 tons of household garbage each day, nearly twice the national average per person. 78% is disposed of in landfills; 15% is incinerated; and 7% is recycled. DEC regulates 472 landfills; of which 270 are municipal landfill sites. Ten serve large communities; 21 serve medium-sized towns; 40 serve industrial camps, and

199 serve small villages. AS 46.03.100 requires that anyone who conducts an operation that results in the disposal of solid waste into water or onto land of the state have a permit.

In order to increase the percentage of landfills with a permit or an alternative to a permit, we will:

- develop general permits for landfills that serve small camps;
- significantly streamline the permitting process by developing standard permit formats and language and reducing the detail in the permit document, relying instead on the language of the regulation and the permit application; and
- develop permits-by-rule and other alternatives to individual permits.

Measure:

The percentage of landfills with an inspection score of 80 or higher.

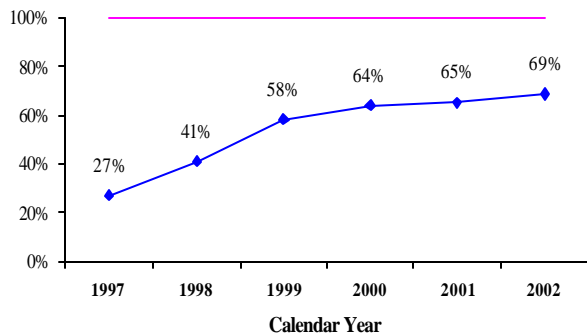
Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: 100%

Status:

Percentage of Permitted Municipal Landfills with an Inspection Score of 80 or Higher



Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

Municipal landfill facilities are inspected to determine if operations are disposing waste in a manner that is protective of public health as outlined in the permits and the department's solid waste regulations. The higher the inspection score, the better the waste disposal practices by the landfill operator.

The greatest number of compliance problems continues to be found at Class 3 municipal landfills. In order to improve waste management in these communities, we need to further increase our field presence and find additional strategies to effect long-term improvements at these sites.

In order to accomplish this goal, we will:

- streamline permitting to free up staff for field work, including technical assistance visits and inspections with a target of inspecting 25-35% of all permitted landfills annually;
- provide solid waste training to operators with an emphasis on rural landfill operations;
- increase our focus on solid waste handling options with communities; and
- increase the percentage of Class 3 community landfills that are inspected, and decrease the percentage of Class 1 and Class 2 community landfill inspections except for those facilities with compliance problems.

Measure:

The change when compared to the prior fiscal year in percentage of critical violations affecting food safety.
 Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

Target: Decrease in the percentage of critical violations that affect food safety.

Status: Progress on this measure is shown in the chart below:

	1999	2000	2001	2002
Number of Inspections	1,823	1,823	1,815	2,037
Critical Violations	565	766	821	866
Percentage of Inspections	31%	42%	45%	43%
Percent Change from Prior Calendar Year		11%	3%	(2%)

Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

Critical violations occur when an operator is not in compliance with state food rules in a manner that can result in a foodborne illness. They include such things as serving shellfish from unapproved areas, not separating raw foods from cooked foods, and employees that do not wash their hands after using the restroom. Because foodborne illness is notoriously underreported, often passed off as the "stomach flu" (which doesn't exist), we use critical violations as a means to measure the likelihood of a foodborne illness occurring.

In order to reduce the occurrence of critical violations, we will:

- inspect operations according to the public health risks they pose based on the type of food, preparation, or processing;
- focus on critical items during routine inspections;
- provide training to operators in order to have an educated workforce in food industry regarding food safety issues; and
- conduct other outreach efforts with the food industry such as direct mailings and posting contemporary food safety issues on our website.

Measure:

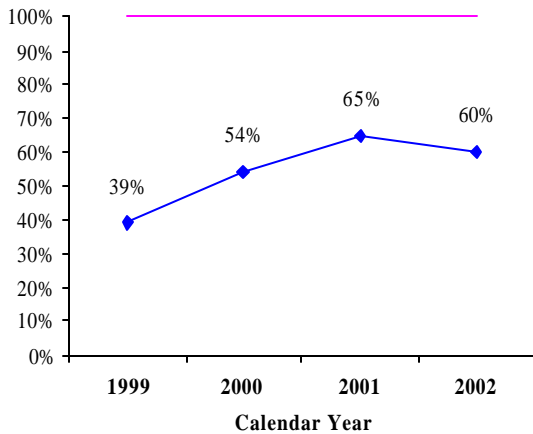
The percentage of facilities inspected according to risk-based inspection frequency.
 Sec 63 Ch 124 SLA 2002(HB 515)

Alaska's Target & Progress:

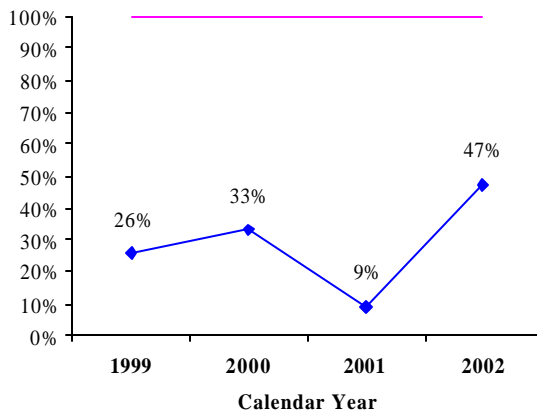
Target: Inspect all high-risk operations once each year.

Status: Progress on this measure is shown in the charts below:

Food Establishments



Public Facilities



Benchmark Comparisons:

External comparisons not available.

Background and Strategies:

The primary goal of a sanitation inspection program, whether for food operation or public facilities such as pools, spas, and child-care centers, is to protect the public from diseases that can be spread in those operations because of poor sanitation. This goal is best achieved with regular inspections, the frequency of which is based upon the public health risks posed by the particular operation. Inspections allow the department to interact with facility operators to identify and correct conditions that could lead to public health outbreak before an outbreak occurs.

In order to ensure the best use of the department's resources, a risk-based inspection frequency protocol was developed and implemented four years ago. The protocol takes into account as appropriate the type of food, the population served, the type of process or handling, and the likelihood that physical, microbial, or chemical hazards will be present. While we can implement strategies to help meet the target, we will reach a point where no further progress can be made without additional resources.

In order to increase the percentage of higher risk operations that are inspected at least once per year, we will:

- cross-train our inspection staff so all are able to proficiently inspect all types of food operations, including seafood processors;

- reduce the number of inspections performed at lower risk facilities unless done under contract with the U.S. Food and Drug Administration; and
- explore ways to further increase field time and efficiencies of inspection staff

Environmental Health
BRU Financial Summary by Component

All dollars in thousands

	FY2002 Actuals				FY2003 Authorized				FY2004 Governor			
	General Funds	Federal Funds	Other Funds	Total Funds	General Funds	Federal Funds	Other Funds	Total Funds	General Funds	Federal Funds	Other Funds	Total Funds
<u>Formula Expenditures</u>	None.											
<u>Non-Formula Expenditures</u>												
Environmental Health Director	281.2	0.0	0.0	281.2	263.6	0.0	0.0	263.6	264.4	0.0	0.0	264.4
Food Safety & Sanitation	2,842.0	272.1	179.1	3,293.2	1,324.6	513.9	1,755.1	3,593.6	1,322.6	517.5	1,265.1	3,105.2
Laboratory Services	1,338.3	382.0	378.1	2,098.4	1,409.0	572.6	197.0	2,178.6	1,062.2	577.8	432.6	2,072.6
Drinking Water	1,315.7	2,116.9	0.0	3,432.6	1,549.7	2,605.7	0.0	4,155.4	1,607.3	2,801.7	0.0	4,409.0
Solid Waste Management	922.7	14.0	32.5	969.2	1,166.2	27.3	0.0	1,193.5	1,126.2	27.4	0.0	1,153.6
Totals	6,699.9	2,785.0	589.7	10,074.6	5,713.1	3,719.5	1,952.1	11,384.7	5,382.7	3,924.4	1,697.7	11,004.8

Environmental Health

Proposed Changes in Levels of Service for FY2004

Additional funding is being requested as follows:

- In order to be able to respond to national fish consumption advisories and concerns of international commercial buyers of Alaska seafood products, a fish monitoring project was initiated with one-time federal grant funds. This request provides a stable funding source for ongoing annual sampling and monitoring activity necessary to assure buyers of Alaska seafood products of their continued safety. It ensures, through statistically based sampling and testing over time, that our wild fish resources are not negatively impacted by pollution.
- The state has primacy from the federal government to implement the federal Safe Drinking Water Act (SDWA). In order to maintain primacy, the state must implement new federal requirements as they are adopted by the Environmental Protection Agency (EPA). These rules include compliance with microbiological testing rules, completing sanitary surveys, and making "ground water under the direct influence of surface water" determinations. The EPA has increased the federal grant Alaska receives to implement the federal SDWA. The grant requires a 25% state match.

Reductions in funding are being requested as follows:

- In keeping with legislative intent (chapter 94, SLA 02) to reduce the FY 2004 operating budget for food inspections, the department is proposing to revise the state's food safety program for restaurants, food markets and temporary food services. The department is taking a fresh look at ways to effectively implement food safety standards in Alaska's diverse and geographically dispersed communities. A proposal in the Food Safety and Sanitation Component will change the current regulatory regime for the state's food safety program, which relies too heavily on the few department food inspectors who serve as the only line of defense for public health protection. Elements of the revised program will include on-line training and certification to assure food service personnel have a working knowledge of food safety standards and ready access to pertinent information on food handling and preparation procedures. Under this proposal the department will maintain statewide food safety standards and investigate complaints. The department will also continue to provide program delegations to local governments wanting to implement a food inspection program that at a minimum provides an equivalent level of protection as provided under AS 17.20.
- Other requested changes represent salary adjustments, reductions, or a realignment of resources to promote efficiencies or capture savings and have no impact on the level of services provided.

Environmental Health

Summary of BRU Budget Changes by Component

From FY2003 Authorized to FY2004 Governor

All dollars in thousands

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2003 Authorized	5,713.1	3,719.5	1,952.1	11,384.7
Adjustments which will continue current level of service:				
-Environmental Health Director	0.8	0.0	0.0	0.8
-Food Safety & Sanitation	-2.0	3.6	23.3	24.9
-Laboratory Services	0.0	5.2	1.8	7.0
-Drinking Water	0.0	23.3	0.0	23.3
-Solid Waste Management	0.0	0.1	0.0	0.1

Adjustments which will continue current level of service:				
Proposed budget decreases:				
-Food Safety & Sanitation	0.0	0.0	-513.3	-513.3
-Laboratory Services	-346.8	0.0	-166.2	-513.0
-Solid Waste Management	-40.0	0.0	0.0	-40.0
Proposed budget increases:				
-Laboratory Services	0.0	0.0	400.0	400.0
-Drinking Water	57.6	172.7	0.0	230.3
FY2004 Governor	5,382.7	3,924.4	1,697.7	11,004.8