

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

**Department of Environmental Conservation
Food Safety & Sanitation
Component Budget Summary**

Component: Food Safety & Sanitation

Contact: Kristin Ryan, Director

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

Component Mission

Promote safe food processing, service and sales, and safe and sanitary public facilities.

Component Services Provided

- Permit and inspect commercial food processors, service and sales operations.
- Establish public health sanitation standards for food and public facilities such as body art studios, day care centers, adult residential facilities, pools and spas, schools, and overnight accommodations.
- Provide education and outreach to the general public to help them understand their role in safe food preparation, and safe and sanitary facilities.
- Provide animal health services through the Office of the State Veterinarian.

Component Goals and Strategies

1) REDUCE THE INCIDENCE OF CONFIRMED FOODBORNE ILLNESS OUTBREAKS ASSOCIATED WITH COMMERCIAL FOOD SUPPLY.

- Conduct annual inspections of higher risk food service operations that focus on risk factors that contribute to foodborne illness.
- Work with operators on identification of best practices to decrease the occurrence of critical violations.
- Immediately respond to critical violations with appropriate action.
- Look for adulterated products during inspections to prevent their distribution.
- Provide training to the food safety industry and public information to consumers on food safety hazards.

2) SUPPORT THE MARKETABILITY OF ALASKA'S MANUFACTURED FOOD, ESPECIALLY SEAFOOD, THROUGH THE IMPLEMENTATION OF A CREDIBLE INSPECTION AND MONITORING PROGRAM FOR PROCESSORS AND SHELLFISH GROWERS, AND THROUGH THE USE OF HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLANS.

- Conduct a consistent inspection program that focuses on the control of food safety hazards.
- Provide technical assistance and training to operators to help them fully understand HACCP and basic food science.
- Work closely with FDA to resolve seafood issues raised by industry and inspection staff.
- Analyze ready-to-eat seafood products for selected pathogenic organisms.
- Conduct "risk-focused inspections" at all retail food establishments inspected.

3) EDUCATE INDUSTRY AND CONSUMERS ON FOOD SAFETY HAZARDS AND HOW THEY CAN BE CONTROLLED OR OTHERWISE MANAGED.

- Provide accurate, timely and current food safety information to operators and consumers.
- Provide food safety training to food workers on a scheduled basis where other training is not offered.
- Keep Food Safety Internet site updated with educational and technical information for operators and consumer information including recalls, alerts and advisories.
- Work with Food Safety Advisory Committee on contemporary food issues.
- Work with the National Food Processors Association and the Alaska Seafood Processors Advisory Council on seafood issues.

4) ENSURE SAFE AND SANITARY OPERATIONS OF PUBLIC FACILITIES SUCH AS TATTOO AND BODY PIERCING SHOPS, CHILDCARE FACILITIES, AND POOLS AND SPAS.

- Provide inspections of higher risk facilities.
- Provide training on revised state regulation and guidance documents and other resources to assist operators with compliance.

5) PROVIDE STATE VETERINARY SERVICES INCLUDING SURVEILLANCE OF FOREIGN ANIMAL AND ZOO NOTIC DISEASES

- Fully investigate complaints of suspected diseased farm animals through farm visits, necropsies, and blood analyses.
- Survey dairy herds for signs of diseases.

Key Component Issues for FY2003 – 2004

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. This request 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.

The Office of the State Veterinarian, which is also in this component, will be establishing a surveillance program for several foreign animal and zoonotic diseases many of which have recently begun to appear in the United States, such as Foot and Mouth Disease, Mad Cow Disease, and the West Nile Virus. The effort to address this important public health function is expected to increase in the future.

Major Component Accomplishments in 2002

Revised and re-adopted state regulations regarding tattoo and body piercing for implementation beginning December 1, 2002 as required by HB 443.

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

Initiated changes to state regulations regarding the slaughter and processing of reindeer for commercial sales to enhance the marketability of reindeer meat.

Developed brochures regarding Classification of Commercial Shellfish Growing & Harvest Areas and Requirements for Commercial Shellfish permits to assist industry with understanding the requirements.

Implemented a Gold Star Recognition Program for food service establishments that rewards and demonstrates 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.

Provided guidance documents and training to industry on how to protect their operations from intentional tampering.

Statutory and Regulatory Authority

AS 03.05, AS 17.05, AS 17.07, AS 17.20, AS 18.35, AS 44.46.020-025, 18 AAC 15, 18 AAC 23, 18 AAC 30, 18 AC 31, 18 AAC 32, 18 AAC 34, 18 AAC 36

Food Safety & Sanitation
Component Financial Summary

All dollars in thousands

	FY2002 Actuals	FY2003 Authorized	FY2004 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	2,497.5	2,836.3	2,437.8
72000 Travel	228.1	306.9	295.9
73000 Contractual	447.2	345.9	273.7
74000 Supplies	85.3	77.2	75.0
75000 Equipment	35.1	27.3	22.8
76000 Land/Buildings	0.0	0.0	0.0
77000 Grants, Claims	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	3,293.2	3,593.6	3,105.2
Funding Sources:			
1002 Federal Receipts	272.1	513.9	517.5
1004 General Fund Receipts	1,292.4	1,324.6	1,322.6
1005 General Fund/Program Receipts	1,549.6	0.0	0.0
1007 Inter-Agency Receipts	4.1	4.0	2.7
1036 Commercial Fishing Loan Fund	175.0	175.0	175.5
1156 Receipt Supported Services	0.0	1,576.1	1,086.9
Funding Totals	3,293.2	3,593.6	3,105.2

Food Safety & Sanitation

Proposed Changes in Levels of Service for FY2004

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. This proposal 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.

Summary of Component Budget Changes

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	1,324.6	513.9	1,755.1	3,593.6
Adjustments which will continue current level of service:				
-Reduction of one-time funding - HB443 Tatooing and Body Piercing	-2.0	0.0	-1.3	-3.3
-Annualize FY2003 COLA Increase for General Government, Confidential and Supervisory Bargaining Units	0.0	3.6	24.6	28.2
Proposed budget decreases:				
-Reinventing Implementation of Food Safety Standards Statewide	0.0	0.0	-513.3	-513.3
FY2004 Governor	1,322.6	517.5	1,265.1	3,105.2

Food Safety & Sanitation

Personal Services Information

	Authorized Positions		Personal Services Costs	
	<u>FY2003</u> <u>Authorized</u>	<u>FY2004</u> <u>Governor</u>		
Full-time	40	34	Annual Salaries	1,892,384
Part-time	2	2	Premium Pay	41,549
Nonpermanent	0	0	Annual Benefits	627,242
			<i>Less 4.82% Vacancy Factor</i>	(123,375)
			Lump Sum Premium Pay	0
Totals	42	36	Total Personal Services	2,437,800

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant	1	0	0	0	1
Administrative Clerk II	2	0	0	0	2
Administrative Clerk III	1	0	0	0	1
Environ Conserv Mgr II	1	0	0	0	1
Environ Conserv Mgr III	1	0	0	0	1
Environmental Health Officer	8	4	2	10	24
Environmental Health Tech.	1	2	0	0	3
Regulations Spec II	1	0	0	0	1
Research Analyst II	1	0	0	0	1
State Veterinarian	0	0	0	1	1
Totals	17	6	2	11	36