

State of Alaska
FY2006 Governor's Operating Budget

Department of Environmental Conservation
Food Safety & Sanitation
Component Budget Summary

Component: Food Safety & Sanitation

Contribution to Department's Mission

Safe food processing, service, and sales.

Core Services

- Safe seafood, shellfish and other processed foods through an integrated program comprised of establishing standards, permitting, inspection and enforcement.
- Safety of food served and sold through an integrated program comprised of establishing standards, permitting, training, audits, inspection, and enforcement.
- Education and training to food establishment staff.

End Results	Strategies to Achieve Results
<p>A: Establishments provide safe food.</p> <p><u>Target #1:</u> 100% of retail food establishments operate under Active Managerial Control (AMC).</p> <p><u>Measure #1:</u> % of retail food establishments operating under AMC.</p>	<p>A1: Protective standards are established for retail food safety.</p> <p><u>Target #1:</u> 100% of retail food safety standards are revised by FY2006.</p> <p><u>Measure #1:</u> % of retail food safety standards revised by FY2006.</p> <p>A2: Develop information systems and implement program by FY2007.</p> <p><u>Target #1:</u> Develop information systems by FY2006.</p> <p><u>Measure #1:</u> % developed by FY2006.</p> <p><u>Target #2:</u> Program implementation complete by FY2007.</p> <p><u>Measure #2:</u> % of implementation complete by FY2007.</p> <p>A3: Enforce food safety program.</p> <p><u>Target #1:</u> Less than 10% of regulated establishments have been issued Notice of Violation or civil fines within the fiscal year.</p> <p><u>Measure #1:</u> % of regulated establishments issued Notice of Violation or civil fines within the fiscal year.</p>

Major Activities to Advance Strategies

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| <ul style="list-style-type: none"> • Review plans and specifications for new food establishments. • Inspect medium and high risk seafood and other food processors. • Conduct random inspections and record audits of retail food establishments. • Conduct complaint and outbreak investigations. • Initiate enforcement action as required. | <ul style="list-style-type: none"> • Conduct sanitary surveys of shellfish growing areas. • Monitor shellfish farms and harvesters for Vibrio parahaemolyticus, PSP and other marine toxins and bacteria. • Respond to fires, floods and other disasters. • Detain or destroy contaminated food. Coordinate the recall of food products. • Train food operators in the principles of active managerial control. |
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FY2006 Resources Allocated to Achieve Results	
FY2006 Component Budget: \$3,340,200	Personnel:
	Full time 37
	Part time 0
	Total 37

Performance Measure Detail

A: Result - Establishments provide safe food.

Target #1: 100% of retail food establishments operate under Active Managerial Control (AMC).
Measure #1: % of retail food establishments operating under AMC.

Percent of Retail Food Establishments Operating Under AMC.

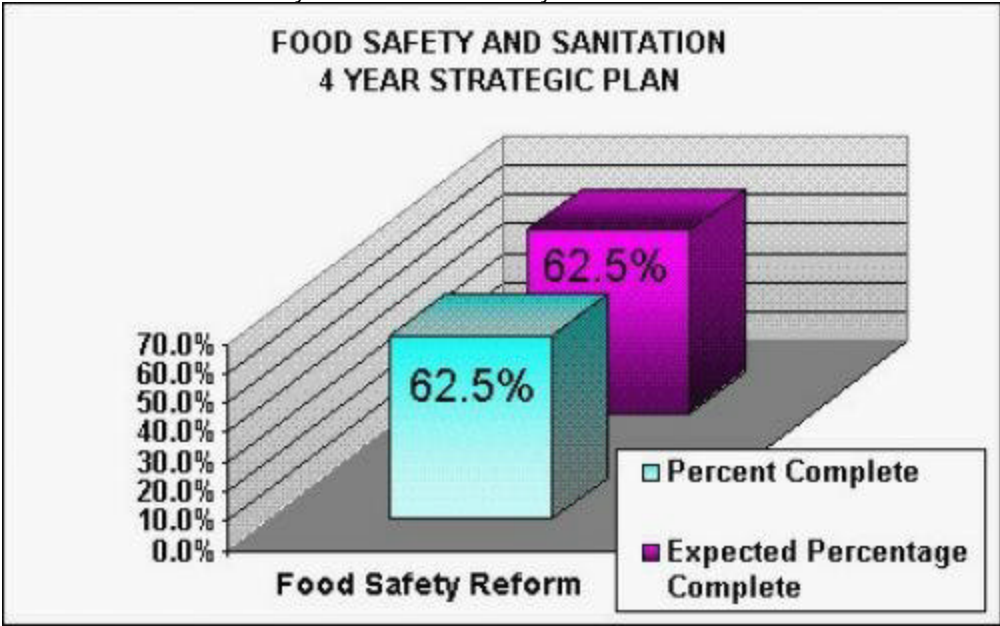
Year	Quarter 1	Quarter 2	Quarter 3	Quarter 4	YTD
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Analysis of results and challenges: Alaska's new retail food safety system, Active Managerial Control (AMC) is in the development phase. Regulations are scheduled to be in effect by FY2006. Operators will be given one year to come into compliance with AMC requirements. Operators will be required to have certified managers and food workers. In addition, operators will be required to submit standard operating procedures, self assessments, and maintain records of daily food operations.

Information systems to support implementation are anticipated to be available by FY2006. Meaningful data regarding the level of compliance will be available FY2007.

A1: Strategy - Protective standards are established for retail food safety.

Target #1: 100% of retail food safety standards are revised by FY2006.
Measure #1: % of retail food safety standards revised by FY2006.



Percent of Retail Food Safety Standards Revised by FY2006.

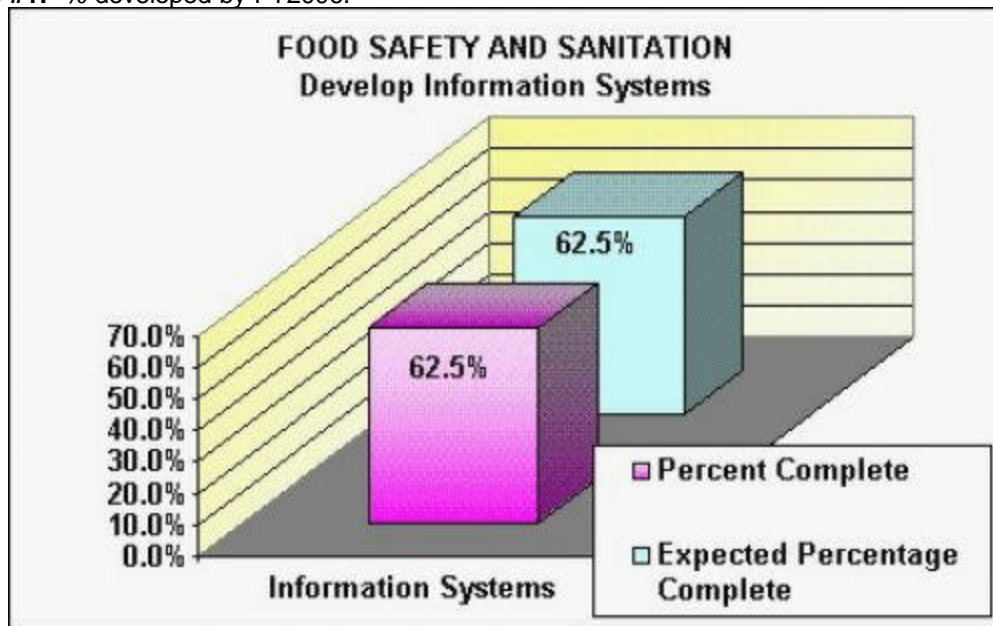
Year	Quarter 1	Quarter 2	Quarter 3	Quarter 4	YTD
2004	12.5%	25.0%	37.5%	50.0%	
2005	62.5%	0	0	0	

Analysis of results and challenges: Regulations are scheduled to be public noticed November 2004, with an anticipated effective date of February 2005. Policies, guidance documents, forms and other information to assist staff and operators with compliance is being developed. An educational CD for operators on Active Managerial Control was completed in July 2004.

A2: Strategy - Develop information systems and implement program by FY2007.

Target #1: Develop information systems by FY2006.

Measure #1: % developed by FY2006.



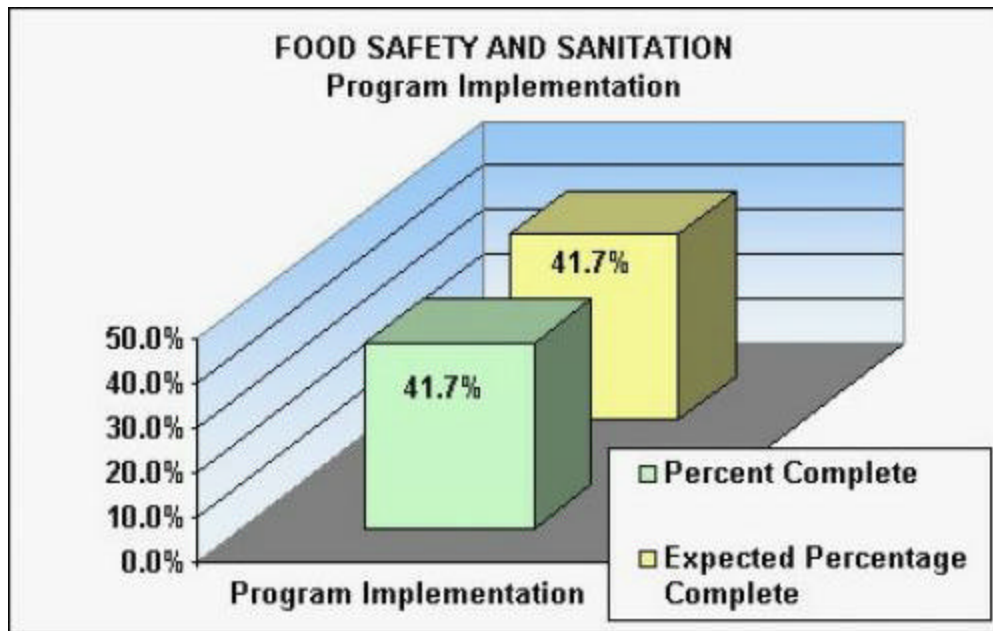
% of Information Systems Developed by FY2006.

Year	Quarter 1	Quarter 2	Quarter 3	Quarter 4	YTD
2004	12.5%	25.0%	37.5%	50.0%	
2005	62.5%	0	0	0	

Analysis of results and challenges: A business plan has been completed regarding an integrated database to support permitting, inspections and reporting. Program staff are in the process of selecting a software supplier for the purchase of a food worker training, testing and certification system. It is anticipated that the certification system will be purchased and implemented by March 2005, and the integrated program database online by FY2006.

Target #2: Program implementation complete by FY2007.

Measure #2: % of implementation complete by FY2007.



Percent of Program Implementation Complete by FY2007.

Year	Quarter 1	Quarter 2	Quarter 3	Quarter 4	YTD
2004	8.3%	16.7%	25.0%	33.3%	
2005	41.7%	0	0	0	

Analysis of results and challenges: Alaska's new retail food safety system, Active Managerial Control (AMC) is in the development phase. Regulations are scheduled to be in effect by the end of FY2005. Operators will be given one year to come into compliance with AMC requirements. The information systems to support implementation are anticipated to be available by FY2006. Meaningful data regarding the level of compliance with the above components will be available FY2007.

A3: Strategy - Enforce food safety program.

Target #1: Less than 10% of regulated establishments have been issued Notice of Violation or civil fines within the fiscal year.

Measure #1: % of regulated establishments issued Notice of Violation or civil fines within the fiscal year.

Percent of Regulated Establishments Issued Notice of Violation or Civil Fines within the Fiscal Year.

Year	Quarter 1	Quarter 2	Quarter 3	Quarter 4	YTD
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Analysis of results and challenges: The information system to support compliance and enforcement is anticipated to be available by FY2006. Data regarding the level of compliance with the new food safety requirements will become available the first quarter of FY2006. Operators will be given one year to come into compliance with Active Managerial Control (AMC) requirements; therefore the percent of non-compliance will be minimal during FY2006. The percent of Notice of Violation's and civil fines are anticipated to increase through FY2007 as AMC is implemented and enforcement actions are initiated for non compliance. Thereafter, the number of enforcement actions should decline as food operators and establishments more fully integrate the AMC requirements.

Key Component Challenges

The department is implementing a new, comprehensive food safety system that offers multiple assurances that food sold and served throughout Alaska is safe. AMC (Active Managerial Control) requires that food establishment managers actively control factors that contribute to poor sanitation and unsafe food. Critical components include trained food workers; standard operating procedures for specified practices and processes; self-monitoring and record keeping for certain risk factors; self-inspections; random establishment audits and inspections based on risks and staffing; and

enforcement.

Significant Changes in Results to be Delivered in FY2006

Increased surveillance and monitoring of shellfish growing areas and product is needed as a result of a *Vibrio parahaemolyticus* illness outbreak associated with Alaskan grown oysters; continued monitoring during the geoduck harvest is required to ensure the safety of the product for paralytic shellfish poison (psp), and additional growing area classification activities as a result of HB208 and SB141. New positions are requested in the FY2006 budget for the increased surveillance and monitoring work required.

Major Component Accomplishments in 2004

In cooperation with industry, implemented a revised geoduck monitoring program to increase live sales while still protecting public health.

Obtained changes to Alaska Statute 17 to support food worker and manager certification and civil fines, two important components of the proposed new food safety system, Active Managerial Control (AMC).

Drafted revisions to the Alaska Food Code to include elements of AMC. In addition to food manager and worker certification, these include the use of standard operating procedures (SOPS) and self-assessments to control factors that contribute to foodborne illness.

Developed an AMC training CD to assist operators with creating SOPs and self-assessments and understanding the components of the new food safety system.

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

Contact Information

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Food Safety & Sanitation Component Financial Summary

All dollars shown in thousands

	FY2004 Actuals	FY2005 Management Plan	FY2006 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	2,241.9	2,497.0	2,710.8
72000 Travel	172.6	229.8	201.7
73000 Services	372.8	328.4	374.0
74000 Commodities	13.3	136.5	39.2
75000 Capital Outlay	11.8	30.7	14.5
77000 Grants, Benefits	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	2,812.4	3,222.4	3,340.2
Funding Sources:			
1002 Federal Receipts	337.5	466.9	375.3
1004 General Fund Receipts	1,069.0	1,304.4	1,330.7
1007 Inter-Agency Receipts	129.3	2.8	2.9
1036 Commercial Fishing Loan Fund	177.2	0.0	0.0
1156 Receipt Supported Services	1,099.4	1,448.3	1,631.3
Funding Totals	2,812.4	3,222.4	3,340.2

Estimated Revenue Collections

Description	Master Revenue Account	FY2004 Actuals	FY2005 Management Plan	FY2006 Governor
Unrestricted Revenues				
None.		0.0	0.0	0.0
Unrestricted Total		0.0	0.0	0.0
Restricted Revenues				
Federal Receipts	51010	337.5	466.9	383.4
Interagency Receipts	51015	129.3	2.8	3.0
Receipt Supported Services	51073	1,099.4	1,448.3	1,682.7
Restricted Total		1,566.2	1,918.0	2,069.1
Total Estimated Revenues		1,566.2	1,918.0	2,069.1

**Summary of Component Budget Changes
From FY2005 Management Plan to FY2006 Governor**

All dollars shown in thousands

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2005 Management Plan	1,304.4	466.9	1,451.1	3,222.4
Adjustments which will continue current level of service:				
-FY 05 Bargaining Unit Contract Terms: GGU	7.8	1.8	12.5	22.1
-Fish Tissue Federal Authority	0.0	-100.0	0.0	-100.0
-FY06 Cost Increases for Bargaining Units and Non-Covered Employees	26.4	6.0	41.2	73.6
-Adjustments for Personal Services Working Reserve Rates and SBS	0.0	0.6	0.0	0.6
Proposed budget decreases:				
-HB378 Fiscal Note Reduction - Food Safety	0.0	0.0	-81.8	-81.8
-SB282 Fiscal Note Reduction - Seafood Labeling	-7.9	0.0	0.0	-7.9
Proposed budget increases:				
-Seafood Monitoring and Inspection	0.0	0.0	211.2	211.2
FY2006 Governor	1,330.7	375.3	1,634.2	3,340.2

**Food Safety & Sanitation
Personal Services Information**

Authorized Positions		Personal Services Costs		
	<u>FY2005</u>	<u>FY2006</u>		
	<u>Management</u>	<u>Governor</u>		
	<u>Plan</u>			
Full-time	35	37	Annual Salaries	1,896,147
Part-time	0	0	COLA	31,198
Nonpermanent	0	0	Premium Pay	7,800
			Annual Benefits	937,629
			<i>Less 2.43% Vacancy Factor</i>	<i>(69,874)</i>
			Lump Sum Premium Pay	0
Totals	35	37	Total Personal Services	2,802,900

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant	1	0	0	0	1
Administrative Clerk II	1	0	0	0	1
Assoc Coordinator	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	11	4	1	8	24
Environmental Health Tech.	3	1	2	2	8
Totals	19	5	3	10	37