

State of Alaska
FY2009 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

- Establish standards, permit, inspect, and enforce standards for food processing and food service facilities.
- Establish standards and inspect on a complaint basis certain public facilities for sanitation.
- Provide education and training on the safe handling of food.

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

Major Activities to Advance Strategies	
<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. • Set sanitation standards for certain public facilities. 	<ul style="list-style-type: none"> • Conduct sanitary surveys of shellfish growing areas. • Monitor shellfish farms and harvesters for <i>Vibrio parahaemolyticus</i>, paralytic shellfish poisoning and other marine toxins and bacteria. • Respond to fires, floods and other disasters. • Detain or destroy contaminated food. Coordinate the recall of food products. • Assist food operators to take more responsibility for food safety.

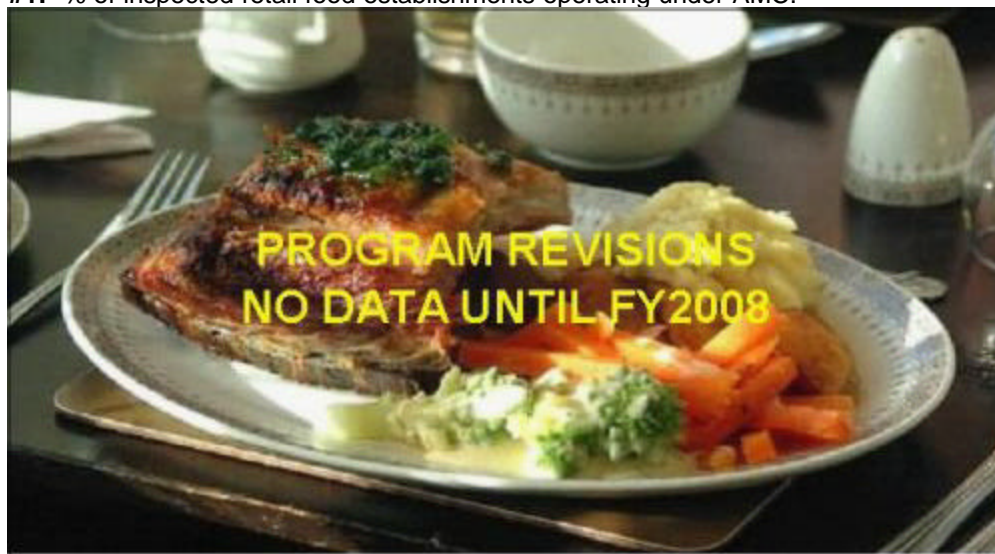
FY2009 Resources Allocated to Achieve Results

FY2009 Component Budget: \$3,873,500	Personnel:	
	Full time	38
	Part time	0
	Total	38

Performance Measure Detail

A: Result - Establishments provide safe food.

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



Analysis of results and challenges: The Food Safety Program actively worked on revisions to the Alaska Food Code (18 AAC 31) to implement HB378, the bill providing authority to require a trained workforce which is a prerequisite for Active Managerial Control. The program released the first draft for public comment on January 12, 2005. A second public comment period was held April 2, 2006 through June 30, 2006. Four public workshops were held to educate operators and other interested parties about the proposed regulation changes. The new regulations went into effect on December 28, 2006.

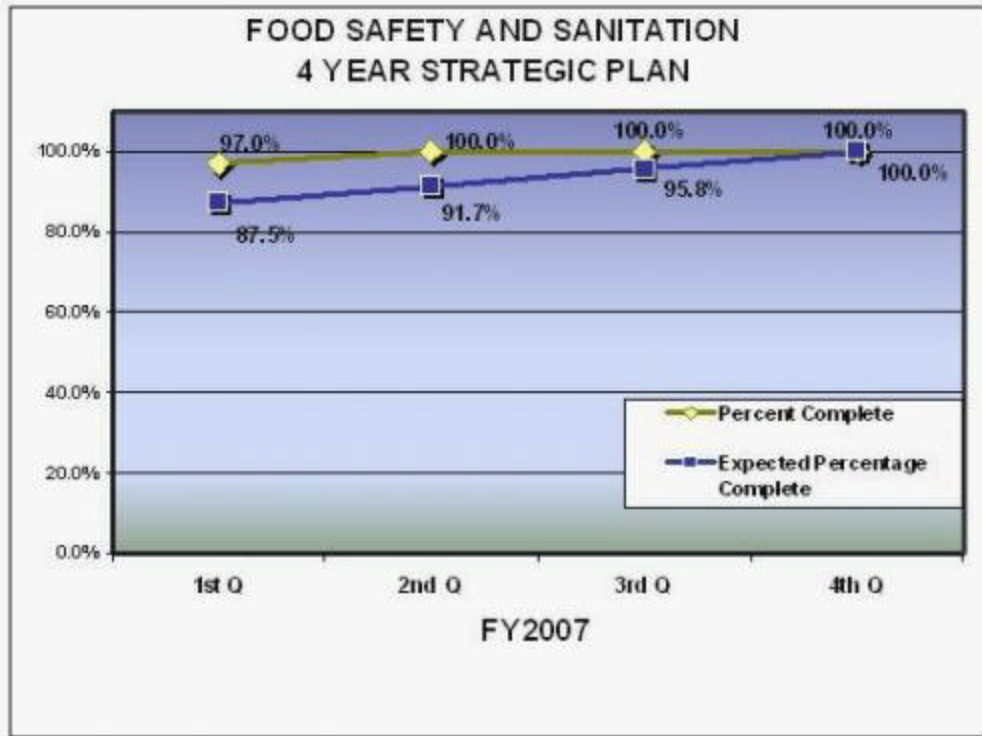
The program continues to test the information system that has been built for permit management and tracking. The food worker training, testing, and card generation component was implemented in January 2007. Food worker training and testing will be available in multiple languages. Approximately 15,000 food worker cards were issued by the end of FY 2007.

Meaningful data regarding the level of compliance will be available in FY2008.

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

Target #1: 100% of retail food safety standards are revised by the end of FY2007.

Measure #1: % of retail food safety standards revised by the end of FY2007.



Analysis of results and challenges: The Food Safety and Sanitation Program actively worked on revisions to the Alaska Food Code (18 AAC 31) to implement HB378, the bill providing authority to require certified food protection managers and food worker cards in Alaska's regulated food establishments. The program released a draft for public comment on January 12, 2005 and held numerous public workshops to discuss the package. The program received comments from approximately 75 operators regarding employee health, fines for non-compliance, no bare hand contact with ready-to-eat foods, and Active Managerial Control record tracking requirements.

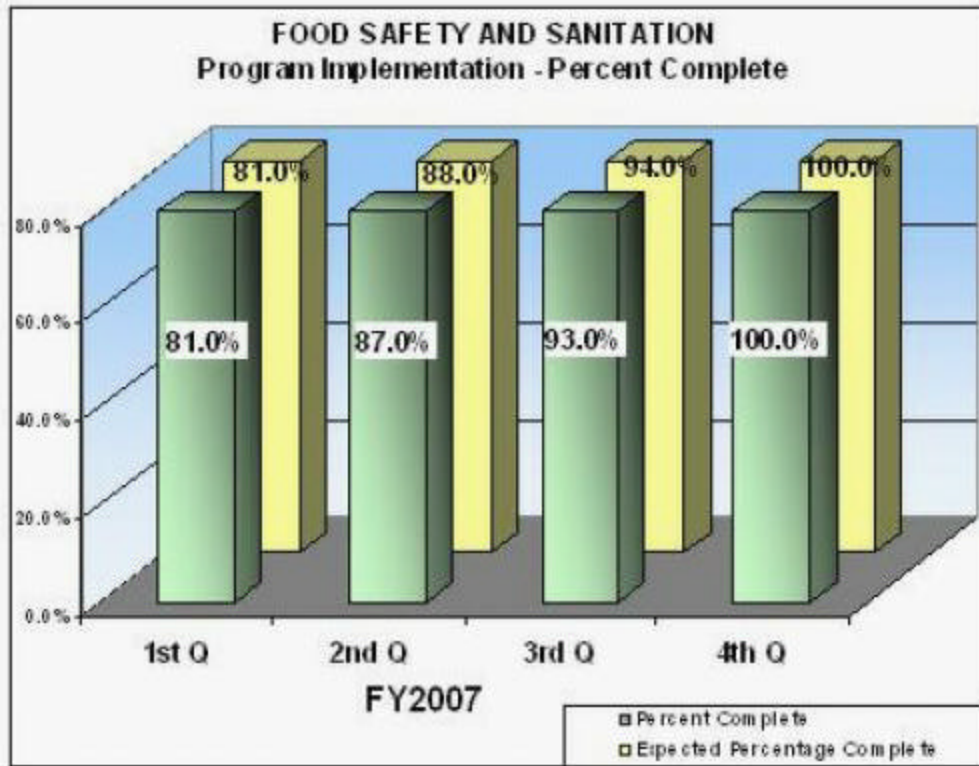
The program made extensive edits based upon public comments. A second public comment period was held April 2, 2006 through June 30, 2006. Four public workshops were held to educate operators and other interested parties about the proposed regulation changes.

The new regulations went into effect on December 28, 2006 and this measure is 100% complete.

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

Target #1: Program implementation complete by the end of FY2007.

Measure #1: % of implementation complete by the end of FY2007.



Analysis of results and challenges: Alaska's new retail food safety system, Active Managerial Control (AMC) is in the development phase. Regulations to facilitate implementation of AMC were adopted on December 28, 2006. These regulations require a trained workforce and encourage operators to implement effective food safety management systems that include written standard operating procedures and self-assessments. Program implementation components were complete by the end of FY2007.

A3: Strategy - Enforce food safety program.

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

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



Analysis of results and challenges: Data regarding the level of compliance with food safety requirements will become available during FY2008; giving operators one year after regulations are final to come into compliance with certain new requirements. Initially, the percent of Notice of Violation's and civil fines may increase as the program is implemented and enforcement actions are initiated. Thereafter, the number of enforcement actions should decline as food operators and establishments more fully integrate Active Managerial Control 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. The system, which is called Active Managerial Control (AMC), focuses on risk factors that contribute to poor sanitation and unsafe food. AMC represents a cultural change for Alaska, where food establishments will take active responsibility for establishing food safety systems to prevent foodborne illness. Critical components include minimum regulatory requirements for trained food workers and managers. Voluntary components include standard operating procedures for specified practices and processes, self-monitoring and record keeping for certain risk factors, and self-inspections. The program conducts random establishment audits and inspections based on risks and staffing and takes enforcement action when necessary.

Significant Changes in Results to be Delivered in FY2009

None.

Major Component Accomplishments in 2007

- Completed a new food worker training information management system. The system provides on-line food worker training and testing for food worker cards. Approximately 15,000 cards were issued by the end of the fiscal year.
- In addition to routine statewide shellfish monitoring, we successfully implemented the third year of a three-year *Vibrio parahaemolyticus* (Vp) control program at oyster farms where Vp was identified during the summer of 2004.

No cases of Vp associated with Alaska oysters were reported during 2007 showing the success of this control program.

- Completed a new data management system to track facility permits and inspections. The new system increases efficiency and will allow electronic tracking and reporting of facility permit and inspection information.
- Adopted provisions in the Seafood Processing and Inspection regulations for direct market and land based seafood processing facilities. Other minor changes were made as well.
- Adopted revisions to the Alaska Food Code to include elements of Active Managerial Control (AMC) and updated requirements to reflect current science and achieve better alignment with the FDA's model food code. In addition to food manager and worker certification, changes include the voluntary use of standard operating procedures (SOPS) and self-assessments so operators can control factors that contribute to foodborne illness.

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
<p>Contact: Kristin Ryan, Director Phone: (907) 269-7644 Fax: (907) 269-7654 E-mail: Kristin.Ryan@alaska.gov</p>

**Food Safety & Sanitation
Component Financial Summary**

All dollars shown in thousands

	FY2007 Actuals	FY2008 Management Plan	FY2009 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	2,753.7	3,029.5	3,202.2
72000 Travel	266.0	185.9	185.9
73000 Services	469.3	431.7	431.7
74000 Commodities	113.8	53.7	53.7
75000 Capital Outlay	9.6	0.0	0.0
77000 Grants, Benefits	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	3,612.4	3,700.8	3,873.5
Funding Sources:			
1002 Federal Receipts	326.4	414.2	421.1
1004 General Fund Receipts	1,384.5	1,415.8	1,474.0
1007 Inter-Agency Receipts	99.0	53.7	57.0
1156 Receipt Supported Services	1,802.5	1,817.1	1,921.4
Funding Totals	3,612.4	3,700.8	3,873.5

Estimated Revenue Collections

Description	Master Revenue Account	FY2007 Actuals	FY2008 Management Plan	FY2009 Governor
Unrestricted Revenues				
None.		0.0	0.0	0.0
Unrestricted Total		0.0	0.0	0.0
Restricted Revenues				
Federal Receipts	51010	326.4	414.2	421.1
Interagency Receipts	51015	99.0	53.7	57.0
Receipt Supported Services	51073	1,802.5	1,817.1	1,921.4
Restricted Total		2,227.9	2,285.0	2,399.5
Total Estimated Revenues		2,227.9	2,285.0	2,399.5

**Summary of Component Budget Changes
From FY2008 Management Plan to FY2009 Governor**

All dollars shown in thousands

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2008 Management Plan	1,415.8	414.2	1,870.8	3,700.8
Adjustments which will continue current level of service:				
-FY 09 Bargaining Unit Contract Terms: General Government Unit	58.2	6.9	107.6	172.7
FY2009 Governor	1,474.0	421.1	1,978.4	3,873.5

**Food Safety & Sanitation
Personal Services Information**

Authorized Positions		Personal Services Costs		
	<u>FY2008</u>	<u>FY2009</u>		
	<u>Management</u>	<u>Governor</u>		
	<u>Plan</u>			
Full-time	38	38	Annual Salaries	2,052,362
Part-time	0	0	COLA	162,733
Nonpermanent	0	0	Premium Pay	25,545
			Annual Benefits	1,166,038
			<i>Less 6.00% Vacancy Factor</i>	<i>(204,478)</i>
			Lump Sum Premium Pay	0
Totals	38	38	Total Personal Services	3,202,200

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant II	1	0	0	0	1
Administrative Clerk II	1	0	0	0	1
Administrative Clerk III	2	1	0	0	3
Analyst/Programmer III	1	0	0	0	1
Environ Health Off I	0	1	0	1	2
Environ Health Off II	2	3	1	2	8
Environ Health Off III	5	2	1	7	15
Environ Health Off IV	2	0	0	0	2
Environ Health Technician	1	0	0	0	1
Environ Program Manager I	2	0	0	0	2
Environ Program Manager III	1	0	0	0	1
Publications Spec III	0	1	0	0	1
Totals	18	8	2	10	38