State of Alaska
FY2013 Governor's Operating Budget

Department of Environmental Conservation
Environmental Health
Results Delivery Unit Budget Summary

Environmental Health Results Delivery Unit

Contribution to Department's Mission

Provide Alaskans with clear standards so that they can protect our environment and provide safe food and drinking water.

Core Services

- Establish clear standards and apply consistently statewide.
- Permit, inspect, monitor, certify, and provide technical assistance.
- Provide laboratory testing services and information for assessment of risks to public health and the environment.
- Enforce requirements.

Results at a Glance

(Additional performance information is available on the web at http://omb.alaska.gov/results.)

End Result A: The environment is protected from solid waste and pesticide pollution.

Target #1: 100% of municipal solid waste facilities are authorized by the Department of Environmental Conservation.
Status #1: While 100% of Class I and 93% of Class II municipal solid waste facilities within Alaska have the required authorization from the State to operate, only 33% of Class III municipal solid waste facilities have been authorized. This does not meet the target of 100%.

Strategy A1: Ensure compliance with protective standards for Solid Waste and Pesticides.

Target #1: Compliance inspections are conducted at 50% of non-municipal solid waste facilities each year.
Status #1: 51% of the non-municipal solid waste facilities were inspected by DEC in FY 2011, down 1% from the previous year but still above the target.

Target #2: Less than 5% of pesticide enforcement actions involve repeat violators.
Status #2: Repeat violators accounted for 0.68% of the pesticide enforcement actions in FY 2011.

End Result B: Citizens are protected from unsafe food.

Target #1: Keep all unsafe food out of the marketplace.
Status #1: Over 77,899 pounds of seafood and retail foods were detained in FY 2011, 13% of what was detained during FY 2010.

Strategy B1: Enforce and control sanitary practices for food.

Target #1: 100% of inspected permitted retail food establishments are found to have staff with required food safety training and certification.
Status #1: Approximately 84% of inspected permitted retail food establishments were found during inspection to have staff meeting food safety training and certification requirements, up 2% from the previous year.

Target #2: 100% of permitted retail food establishments are inspected at least once each fiscal year.
Status #2: 36% of permitted retail food establishments were inspected in FY 2011, up 10% from the previous year but not meeting the target of 100%.

Target #3: Less than 10% of inspected permitted food establishments and seafood processors have been issued a Notice of Violation (NOV).
Status #3: 21% of food establishments and 3% of seafood processers that were inspected and permitted in FY 2011 were issued a Notice of Violation (NOV), an increase from the previous year of 10% and decrease of 1% respectively.

End Result C: Laboratory testing information is available for assessment of risks to public health and the environment.

Target #1: All requested tests for chemical and biological animal diseases and environmental toxins are completed.
Status #1: The Environmental Health Lab was successful in analyzing 94% of samples submitted in FY 2011.

Strategy C1: Increased capacity and capability to perform supportive analysis for public health assessments.

Target #1: Increase the number and types of tests performed to support public health assessments.
Status #1: 40,205 tests were performed by the Environmental Health Laboratory in FY 2011, a decrease of 41% from the previous year.

End Result D: Drinking water is safe.

Target #1: 100% of the population served by a public water system (PWS) is served by systems in compliance with health-based standards.
Status #1: 94% of the population served by public water systems in FFY 2010 was served by those in compliance with health-based standards.

Strategy D1: Timely review of all complete drinking water engineering plans submitted.

Target #1: 100% of complete sets of engineering plans are reviewed within 30 days.
Status #1: 62.7% of complete sets of drinking water engineering plans were reviewed within 30 days in FY 2011, an increase of about 6% from FY 2010.

Strategy D2: Implement sanitary survey requirements for all federally regulated public water systems.

Target #1: 100% of public water systems submit required sanitary surveys according to schedule.
Status #1: 91% of public water systems in the state of Alaska submitted their required sanitary survey on schedule.

Strategy D3: Safe sanitary practices for drinking water through compliance, technical assistance and enforcement.

Target #1: All drinking water is protected.
Status #1: The Drinking Water Program issued 21 formal enforcement actions to public water systems in FY 2011, remaining consistent with FY 2010 when 22 formal enforcements were issued.

Major Activities to Advance Strategies	
• Test and monitor food products for safety. • Assist food operators to be in compliance with the Alaska Food Code. • Provide environmental health information by conducting laboratory tests and analysis. • Develop and maintain foreign animal disease monitoring and surveillance. • Monitor community water systems so the public has access to safe drinking water.	• Implement solid waste regulations to eliminate roadblocks to getting Class III landfills permitted. • Conduct compliance investigations and inspections. • Enforce environmental health regulatory requirements. • Investigate complaints and outbreaks. • Respond to animal diseases and conduct surveillance.

Key RDU Challenges

The Division of Environmental Health deals with basic environmental health programs - food, water, solid waste, animal health and public health. Adequate laboratory capacity to test food, water, and soils for the presence of biological or chemical contaminants is a critical component of the State's environmental and public health infrastructure.

Program staff are actively involved with EPA in developing public health notification guidance for hexavalent chromium monitoring, and are working the City of Cordova on a possible Long Term 2 Enhanced Surface Water Treatment Rule (LT2) Variance. In FY2013, the Drinking Water Program will be maintaining primacy and implementing the LT2 and the Stage 2 Disinfectants/Disinfection By-products (Stage 2) rules. Primacy was delegated to the state for these rules by EPA on February 28, 2011. The Drinking Water Program also adopted by reference the Ground Water Rule, and interim primacy was delegated to the state for this rule by EPA on May 27, 2011.The recent increment of federal funds and general fund match made the adoption of these rules possible. If Alaska does not adopt the federal rules, EPA enforces them. Since many of the rules are related, having two government agencies

(DEC and EPA) enforce them adds unneeded complexity to an already difficult and challenging compliance situation for Alaska public water systems.

Alaska's food safety system has undergone many positive changes in recent years, but continues to lack the resources to complete necessary inspections of regulated facilities. The Department has put a priority on the inspection of higher risk facilities in order to minimize risk to consumers. As a result, inspections at lower risk facilities have been nearly eliminated. High risk food facilities include food processors, full-service restaurants, labor camps, and food service at hospitals and nursing homes. Medium risk facilities include schools that reheat already-prepared food and retail food store operations. Low risk facilities include warehouses, hot dog carts, and convenience stores.

The Food and Drug Administration (FDA) recommends that high risk retail food facilities be inspected three times per year (4,152 inspections in Alaska annually). For medium risk facilities, the recommendation is two times each year (2,718 annual inspections) and for low risk, one inspection each year (1,880 annual inspections).

In FY2011, there were 4,623 permitted permanent food establishments. During FY2011, staff inspected 36% of those establishments. Specifically, they inspected 44% of high risk retail food facilities (1,384 facilities), which is an 11% increase from the previous year, and 38% of medium risk retail food facilities (1,359 facilities), a 10% increase from the previous year. Low risk facilities (1,752 facilities and 128 facilities not yet ranked) are only inspected when complaints are received or if the opportunity arises when an inspector is already in a community. Overall, while the 1,684 retail food inspections that the Department conducted in FY2011 represented an increase over the previous year, the number was still far below the 8,750 recommended by FDA. 1,998 permitted food and seafood establishments were inspected, an increase of 8% over FY2010. This increase is the result of a budget increment and the addition of one position, a decrease in the Program's vacancy rate, and improved work planning.

The Alaska State Environmental Health Laboratory (ASEHL) is meeting the challenge to develop new validated testing methods using current technologies. We continue to work with the Inductively Coupled Plasma Mass Spectrometer (ICP/MS) that detects total metals, methyl mercury, and pesticides at very low levels. We anticipate procurement, validation and implementation of Ultra Performance Liquid Chromatography equipment, used for testing marine toxins at concentrations 100 times more sensitive than the conventional instrumentation currently in use. In the future, it is anticipated that this instrument could replace the mouse bioassay for Paralytic Shellfish Poison (PSP) toxins in shellfish. The Food Safety Modernization Act (FSMA) that was signed into law in January 2011 adds more stringent defined quality programs and a laboratory accreditation process for labs supporting food processing industries. The ASEHL is working to meet these requirements as well as improve compliance with the National Shellfish Sanitation Program (NSSP) which requires outreach to increase data integrity and permit compliance.

Significant Changes in Results to be Delivered in FY2013

Ensuring safe food is a core public safety service of the department. The Food Safety and Sanitation Program needs an increase in inspectors to meet minimum Federal inspection standards. The Program's FY2013 budget proposal includes a request to implement a phased approach, over 10 years, to gradually reach the inspection frequency necessary to ensure safe food.

Because of increasingly high levels of Paralytic Shellfish Poison (PSP) found in Southeast Dungeness Crab, harvest areas are being restricted and the Department is requiring increased PSP testing on whole crab. The Department is seeking additional resources to support this increase in workload.

Assuring consumers of the safety of Alaska's wild fish resources continues to be a task the ASEHL addresses. Buyers of Alaska's seafood products -- be it other nations or consumers in the store -- continue to ask for proof that Alaskan fish are not contaminated by pollution. Recent articles have discussed contamination of food resources, especially fish, from environmental pollutants like mercury. Authors of these articles question the benefit of a fish diet and recommend restricted consumption. The ASEHL will continue to test Alaska fish and shellfish species for persistent environmental pollutants and heavy metals, documenting that Alaska's fish are healthy and that restricted consumption is unnecessary. It is important this work continues to monitor trends, to evaluate the impact of climate change on fisheries and to identify any areas of concern as soon as possible. With no available federal funding in FY2012 or the foreseeable future, the Department is seeking state resources to continue this program.

Major RDU Accomplishments in 2011

- The Food Safety and Sanitation (FSS) Program participated in numerous recall events assessing whether

unsafe foods were sold in Alaska. As a result, the Program issued 23 press releases in FY2011 advising consumers about recalls involving unsafe products that had been found in Alaska stores, and worked with distributors and retail stores to ensure removal of those products. Additionally, the Program issued advisories, such as warnings against eating untested shellfish that may have been contaminated with Paralytic Shellfish Poison.

- The FSS Program continued successful implementation of the food worker training system. The Department provides online food worker training and testing for food workers throughout the state. 83,992 cards have been issued to date, with 18,609 issued in calendar year 2010 and 7,825 through September 2011. Inspection staff have found that approximately 84% of permitted facilities have employees who meet food safety training and certification requirements.

- The Drinking Water Program coordinated and facilitated five Public Water System Technical Assistance Providers (TAP) group business meetings in FY2011. These meetings continued to provide focused technical drinking water assistance to the communities of Gambell, Scammon Bay, Tununak, Hydaburg, and Kwigillingok. The meetings bring all the agencies working with the community together so that efforts can be coordinated and to better help the community effectively stay in compliance and provide greater public health protection for their residents. In addition to the five business TAP group meetings, Drinking Water Program staff completed 21 one-on-one technical and compliance assistance meetings with representatives from the communities of Gambell, Scammon Bay, Tununak, Hydaburg, and Kwigillingok.

- The Drinking Water Program provided written comments to the Environmental Protection Agency (EPA) on the proposed Revised Total Coliform Rule and also the Safe Drinking Water Act (SDWA) Section 610 review of the Arsenic Rule to better explain to EPA the compliance challenges of these rules on Alaska's public water systems.

- Drinking Water Program staff in the Fairbanks office responded to a flood in the community of Crooked Creek and its impact to the community's public water system and drinking water source, as well as to general flooding along the Yukon and Kuskokwim Rivers.

- To better assist consulting and private sector engineers prepare for the requirements of the LT2 Rule, Drinking Water Program engineering staff completed training sessions in Anchorage, Juneau, Soldotna, and Wasilla. Consulting engineers provide services to rural communities who use surface water as a source of drinking water, and will need to comply with the LT2 Rule. The goal of these training sessions was to prepare consultants and public water system owners and operators to meet the requirements of the LT2 Rule.

- Drinking Water Program engineering staff completed 53 status component inspections (SCI) of Alaska public water systems using a surface water source to document onsite system (hardware) configuration for determining treatment effectiveness and credits (disinfection and filtration) for public health protection and compliance with the Surface Water Treatment Rules (Surface Water Treatment Rule, LT1 Enhanced Surface Water Treatment Rule, and LT2 Enhanced Surface Water Treatment Rule). The SCI information provided to PWS owners can be used to obtain funding to design and upgrade a treatment system to meet Safe Drinking Water Act requirements. The Onsite SCIs project is expected to be completed in FY2012.

- The Alaska State Environmental Health Laboratory (ASEHL) received and passed the FDA Dairy Laboratory Program on-site triennial audit.

- The ASEHL provided on-going analytical testing for the sulfolane contamination in the North Pole ground and drinking water.

- The State Veterinarian performed surveillance testing for Avian Influenza, Johne's Disease, brucellosis, and tuberculosis during visits to agricultural fairs (Palmer, Kenai, Fairbanks, Delta Junction, and Kodiak) as part of the State Animal Disease Response Plan.

- The ASEHL provided hundreds of additional tests to support new cheese and frozen dessert manufacturers. Alaska entrepreneurs have greatly expanded their food product lines and are producing a wide variety of cheeses and frozen desserts; the Division has provided consultation, technical assistance and public outreach to ensure safe food products are being offered for sale to the public.

- The Solid Waste Program authorized permanent closure for four inactive reserve pits on the North Slope. Inactive reserve pits are non-permitted drilling waste disposal sites left behind from oil and gas exploration and production activities that occurred prior to the 1980's.

- The Solid Waste Program increased the percentage of permitted Class III landfills from 28% to 33% in FY2011. This positive trend is a result of increased rural outreach that the Solid Waste Program initiated in FY2009.

- Solid Waste Program staff participated as either instructors or presenters for ten separate rural landfill management training sessions.

- The Pesticide Program issued two permits to the Alaska Railroad Corporation to apply herbicide; one for their Anchorage rail yard, and one for their Fairbanks and Healy rail yards.

- The Pesticide Program increased its presence in underserved and more remote areas of Alaska by performing inspections in communities that have not recently been inspected, including Ketchikan and Kodiak. The Program has also increased its presence in the Delta Junction area, performing inspections and providing technical assistance on the pesticide Worker Protection Standards to protect the health of farm workers.

Contact Information

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

Environmental Health
RDU Financial Summary by Component

All dollars shown in thousands

	FY2011 Actuals				FY2012 Management Plan				FY2013 Governor			
	UGF+DGF Funds	Other Funds	Federal Funds	Total Funds	UGF+DGF Funds	Other Funds	Federal Funds	Total Funds	UGF+DGF Funds	Other Funds	Federal Funds	Total Funds
Formula Expenditures												
None.												
Non-Formula Expenditures												
Environmental Health Director	392.7	0.0	0.0	392.7	360.5	0.0	0.0	360.5	371.3	0.0	0.0	371.3
Food Safety & Sanitation	3,811.4	68.1	474.5	4,354.0	3,921.9	60.9	438.5	4,421.3	4,156.3	62.7	447.3	4,666.3
Laboratory Services	2,070.9	452.0	592.1	3,115.0	2,478.7	233.0	803.6	3,515.3	2,876.2	237.3	818.9	3,932.4
Drinking Water	2,143.0	66.5	3,898.7	6,108.2	2,387.6	0.0	4,735.1	7,122.7	2,441.5	0.0	4,844.3	7,285.8
Solid Waste Management	1,552.7	64.4	262.9	1,880.0	2,047.9	0.0	344.4	2,392.3	2,097.5	0.0	351.3	2,448.8
Totals	**9,970.7**	**651.0**	**5,228.2**	**15,849.9**	**11,196.6**	**293.9**	**6,321.6**	**17,812.1**	**11,942.8**	**300.0**	**6,461.8**	**18,704.6**

Environmental Health
Summary of RDU Budget Changes by Component
From FY2012 Management Plan to FY2013 Governor

All dollars shown in thousands

	Unrestricted Gen (UGF)	Designated Gen (DGF)	Other Funds	Federal Funds	Total Funds
FY2012 Management Plan	**7,502.4**	**3,694.2**	**293.9**	**6,321.6**	**17,812.1**
Adjustments which will continue current level of service:					
-Environmental Health Director	10.8	0.0	0.0	0.0	10.8
-Food Safety & Sanitation	46.0	63.8	1.8	8.8	120.4
-Laboratory Services	-358.8	-74.7	4.3	15.3	-413.9
-Drinking Water	49.7	4.2	0.0	109.2	163.1
-Solid Waste Management	32.2	17.4	0.0	6.9	56.5
Proposed budget increases:					
-Food Safety & Sanitation	94.6	30.0	0.0	0.0	124.6
-Laboratory Services	747.0	84.0	0.0	0.0	831.0
FY2013 Governor	**8,123.9**	**3,818.9**	**300.0**	**6,461.8**	**18,704.6**