

State of Alaska FY2010 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.

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. • Provide food worker training. 	<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. • Complete FDA contract inspections at food processors.

FY2010 Resources Allocated to Achieve Results									
FY2010 Component Budget: \$3,967,900	<table style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Personnel:</td> </tr> <tr> <td style="padding-left: 20px;">Full time</td> <td style="text-align: right; padding-right: 20px;">38</td> </tr> <tr> <td style="padding-left: 20px;">Part time</td> <td style="text-align: right; padding-right: 20px;">0</td> </tr> <tr> <td style="padding-left: 20px;">Total</td> <td style="text-align: right; padding-right: 20px;">38</td> </tr> </table>	Personnel:		Full time	38	Part time	0	Total	38
Personnel:									
Full time	38								
Part time	0								
Total	38								

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 take active responsibility for establishing food safety systems to prevent food borne illness. A critical component is required training for food workers and managers. Voluntary components include written standard operating procedures, self-monitoring and record keeping for certain risk factors, and self-inspections. The food safety and sanitation program conducts random establishment audits and inspections based on risk and staffing and takes enforcement action when necessary.

Alaska's biggest challenge is adequately inspecting facilities to ensure compliance. While the on-line training has been useful and important, it cannot replace the time spent inspecting facilities and working directly with operators. In July of 2008, DEC made inspection reports available on-line at http://www.dec.state.ak.us/eh/fss/food_inspections.htm. Alaskans can now view our inspections of their favorite facilities whenever they choose. But it highlights our lack of inspections. On average, DEC inspects higher risk facilities about once every two years. The Federal Food and Drug Administration recommends Alaska inspect high

risk facilities four times a year. Alaska's inspection frequency is inadequate to verify the public is getting safe food. This is a significant challenge that must be addressed for this component to fulfill its statutory obligation, meet constituent expectations, and keep the public safe.

Significant Changes in Results to be Delivered in FY2010

None.

Major Component Accomplishments in 2008

- Successful implementation of the new food worker training system. DEC now provides on-line food worker training and testing for food workers thru-out the state. Approximately 13,000 cards were issued in FY 2008 with a total of 30,000 in the first eighteen months. Approximately 75% of permitted retail food establishments have trained food handlers.
- Food inspection reports as well as active permits are now available on-line at http://www.dec.state.ak.us/eh/fss/food_inspections.htm. The inspection reports show consumers what DEC found when inspecting food establishments.
- DEC participated in 28 recall events to assess whether unsafe food was sold in Alaska. As a result, the food safety and sanitation program issued 10 press releases advising consumers about recalls of unsafe products. This resulted in 12 hazardous product removals from local stores. DEC also detained approximately 56,000 pounds of unsafe seafood and retail food as a result of inspections, testing, and recalls including locally produced smoked salmon contaminated with Listeria.
- Successfully settled the Wild Alaska Seafood Company case where the company allowed approximately 800,000 pounds of salmon to decompose during the 2004 salmon season. Resolution included substantial fines, restitution, and jail time.
- Investigated six cases of food borne illness.
- Worked with the Department of Health and Social Services to investigate a Norovirus outbreak on the Kenai Peninsula long term facility involving 72 patients.
- Took enforcement action against three shellfish processors for significant violations.
- Eight commercial fishermen were found to be in violation of the seafood processing regulations as a result of a collaborative effort with the Alaska State Troopers, Wildlife Enforcement Division.

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 AAC 31, 18 AAC 32, 18 AAC 34

Contact Information

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**Food Safety & Sanitation
Component Financial Summary**

All dollars shown in thousands

	FY2008 Actuals	FY2009 Management Plan	FY2010 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	3,002.4	3,248.1	3,296.6
72000 Travel	258.9	185.9	185.9
73000 Services	425.7	431.7	431.7
74000 Commodities	42.0	53.7	53.7
75000 Capital Outlay	0.0	0.0	0.0
77000 Grants, Benefits	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	3,729.0	3,919.4	3,967.9
Funding Sources:			
1002 Federal Receipts	383.2	430.8	430.8
1004 General Fund Receipts	1,422.5	1,502.0	1,521.3
1007 Inter-Agency Receipts	134.3	57.3	58.3
1156 Receipt Supported Services	1,789.0	1,929.3	1,957.5
Funding Totals	3,729.0	3,919.4	3,967.9

Estimated Revenue Collections

Description	Master Revenue Account	FY2008 Actuals	FY2009 Management Plan	FY2010 Governor
Unrestricted Revenues				
None.		0.0	0.0	0.0
Unrestricted Total		0.0	0.0	0.0
Restricted Revenues				
Federal Receipts	51010	383.2	430.8	430.8
Interagency Receipts	51015	134.3	57.3	58.3
Receipt Supported Services	51073	1,789.0	1,929.3	1,957.5
Restricted Total		2,306.5	2,417.4	2,446.6
Total Estimated Revenues		2,306.5	2,417.4	2,446.6

**Summary of Component Budget Changes
From FY2009 Management Plan to FY2010 Governor**

All dollars shown in thousands

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2009 Management Plan	1,502.0	430.8	1,986.6	3,919.4
Adjustments which will continue current level of service:				
-Correct Unrealizable Fund Sources in the Salary Adjustment for the Existing Bargaining Unit Agreements	0.0	-3.0	3.0	0.0
-FY2010 Wage and Health Insurance Increases for Bargaining Units with Existing Agreements	19.3	3.0	26.2	48.5
FY2010 Governor	1,521.3	430.8	2,015.8	3,967.9

**Food Safety & Sanitation
Personal Services Information**

Authorized Positions			Personal Services Costs	
	FY2009 Management Plan	FY2010 Governor		
Full-time	38	38	Annual Salaries	2,193,907
Part-time	0	0	COLA	88,860
Nonpermanent	0	0	Premium Pay	26,920
			Annual Benefits	1,185,645
			<i>Less 5.69% Vacancy Factor</i>	<i>(198,732)</i>
			Lump Sum Premium Pay	0
Totals	38	38	Total Personal Services	3,296,600

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Admin Asst III	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	0	1	1	2
Environ Health Off II	2	4	0	2	8
Environ Health Off III	5	2	1	7	15
Environ Health Off IV	1	0	0	0	1
Environ Health Technician	1	0	1	0	2
Environ Program Manager I	2	0	0	0	2
Environ Program Manager III	1	0	0	0	1
Publications Spec III	1	0	0	0	1
Totals	18	7	3	10	38