

**State of Alaska**  
**FY2010 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

Safe drinking water, food and sanitary practices.

### 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.

End Result	Strategies to Achieve End Result
<p><b>A: The environment is protected from solid waste and pesticide pollution.</b></p> <p><u>Target #1:</u> All municipal solid waste facilities are authorized by the Department of Environmental Conservation.</p> <p><u>Status #1:</u> While 100% of Class I and Class II municipal solid waste facilities within Alaska have the required authorization from the State to operate, less than 25% of Class III facilities have been authorized, showing a significant area of need.</p>	<p><b>A1: Ensure compliance with protective standards for Solid Waste and Pesticides.</b></p> <p><u>Target #1:</u> Compliance inspections are conducted at 50% of non-municipal solid waste facilities each year.</p> <p><u>Status #1:</u> Over 51% of the non-municipal solid waste facilities were inspected in FY 2008.</p> <p><u>Target #2:</u> Less than 5% of pesticide enforcement actions involve repeat violators.</p> <p><u>Status #2:</u> Repeat violators accounted for 2.86% of pesticide enforcement actions in FY 2008.</p>
End Result	Strategies to Achieve End Result
<p><b>B: Citizens are protected from unsafe food.</b></p> <p><u>Target #1:</u> Keep all unsafe food out of the marketplace.</p> <p><u>Status #1:</u> In FY 2008, over 56,000 pounds of dairy, seafood and retail foods were detained.</p>	<p><b>B1: Enforce and control sanitary practices for food.</b></p> <p><u>Target #1:</u> 100% of inspected permitted retail food establishments are found to have staff with required food safety training and certification.</p> <p><u>Status #1:</u> Approximately 75% of inspected permitted retail food establishments were found during inspection to have staff meeting food safety training and certification requirements.</p> <p><u>Target #2:</u> 100% of permitted retail food establishments are inspected at least once each fiscal year.</p> <p><u>Status #2:</u> In FY 2008, 35% of permitted retail food establishments were inspected.</p> <p><u>Target #3:</u> Less than 10% of inspected permitted food establishments and seafood processors have been issued a Notice of Violation (NOV).</p> <p><u>Status #3:</u> In FY 2008, less than 13% of food establishments and less than 6% of seafood processors that were inspected and permitted were issued a Notice of Violation (NOV).</p>

End Result	Strategies to Achieve End Result
<p><b>C: Laboratory testing information is available for assessment of risks to public health and the environment.</b></p> <p><u>Target #1:</u> All requested tests for chemical and biological animal diseases and environmental toxins are completed.</p> <p><u>Status #1:</u> The Environmental Health Lab was successful in analyzing 99% of samples submitted in FY 2008, with those not tested being due to sample problems.</p>	<p><b>C1: Increased capacity and capability to perform supportive analysis for public health assessments.</b></p> <p><u>Target #1:</u> Increase the number and types of tests performed to support public health assessments.</p> <p><u>Status #1:</u> 81,721 tests were performed by the Environmental Health Laboratory in FY 2008, a decrease from previous year but an increase in the types of tests performed.</p>
End Result	Strategies to Achieve End Result
<p><b>D: Drinking water is safe.</b></p> <p><u>Target #1:</u> 100% of the population served by a public water system (PWS) is served by systems in compliance with health-based standards.</p> <p><u>Status #1:</u> During FFY 2008, 94% of the population served by public water systems was served by those in compliance with health-based standards.</p>	<p><b>D1: Timely review of all complete drinking water engineering plans submitted.</b></p> <p><u>Target #1:</u> 100% of complete sets of engineering plans are reviewed within 30 days.</p> <p><u>Status #1:</u> 59% of complete sets of engineering plans were reviewed within 30 days in FY 2008, an increase of 8% from FY 2007.</p> <p><b>D2: Implement sanitary survey requirements for all federally regulated public water systems.</b></p> <p><u>Target #1:</u> 100% of public water systems submit required sanitary surveys according to schedule.</p> <p><u>Status #1:</u> 97% of public water systems in the state of Alaska submitted their required sanitary survey on time.</p> <p><b>D3: Safe sanitary practices for drinking water through compliance, technical assistance and enforcement.</b></p> <p><u>Target #1:</u> All drinking water is protected.</p> <p><u>Status #1:</u> The Drinking Water Program issued 40 formal enforcement actions to public water systems in FY 2008, down from 55 in FY 2007.</p>

Major Activities to Advance Strategies	
<ul style="list-style-type: none"> <li>• Test and monitor food products for safety.</li> <li>• Assist food operators to be in compliance with the Alaska Food Code.</li> <li>• Provide environmental health information by conducting laboratory tests and analysis.</li> <li>• Develop and maintain foreign animal disease monitoring and surveillance.</li> <li>• Regulate community water systems.</li> </ul>	<ul style="list-style-type: none"> <li>• Implement a risk-based inspection and compliance plan for landfills.</li> <li>• Conduct compliance investigations and inspections.</li> <li>• Enforce environmental health regulatory requirements.</li> <li>• Investigate complaints and outbreaks.</li> </ul>

## FY2010 Resources Allocated to Achieve Results

FY2010 Results Delivery Unit Budget: \$15,538,200

## Personnel:

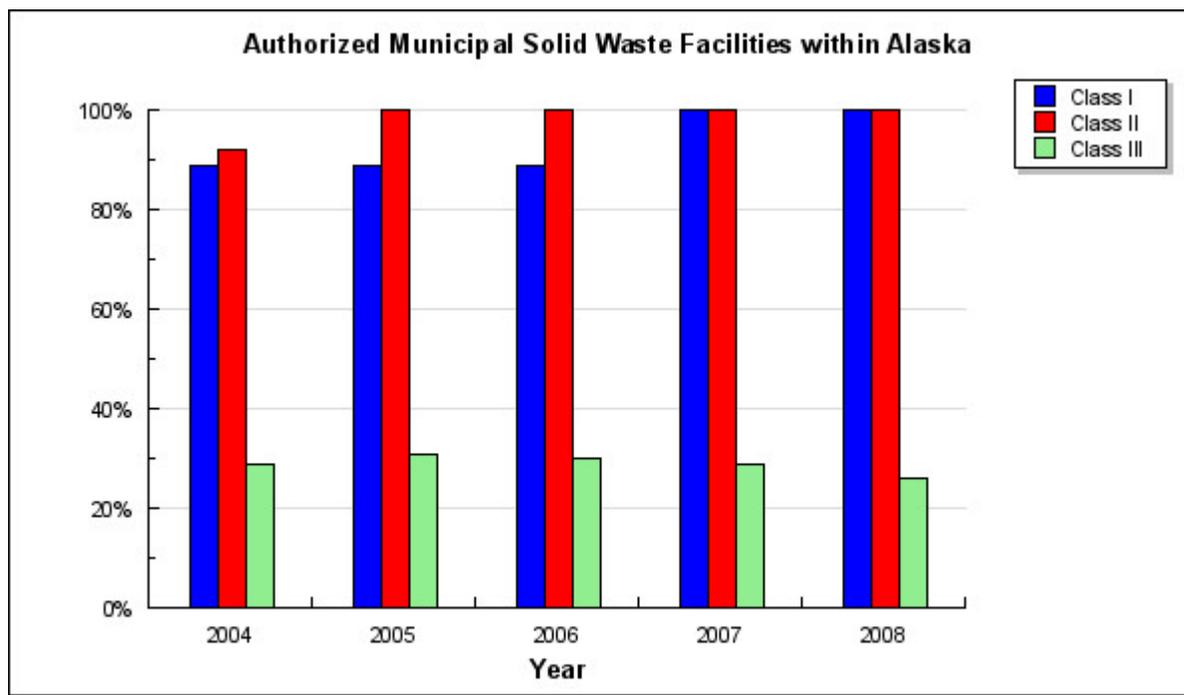
Full time	144
Part time	0
<b>Total</b>	<b>144</b>

## Performance

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

**Target #1:** All municipal solid waste facilities are authorized by the Department of Environmental Conservation.

**Status #1:** While 100% of Class I and Class II municipal solid waste facilities within Alaska have the required authorization from the State to operate, less than 25% of Class III facilities have been authorized, showing a significant area of need.



*Methodology: The measure is calculated by dividing the number of authorized landfills in each classification by the total number of landfills in each classification.*

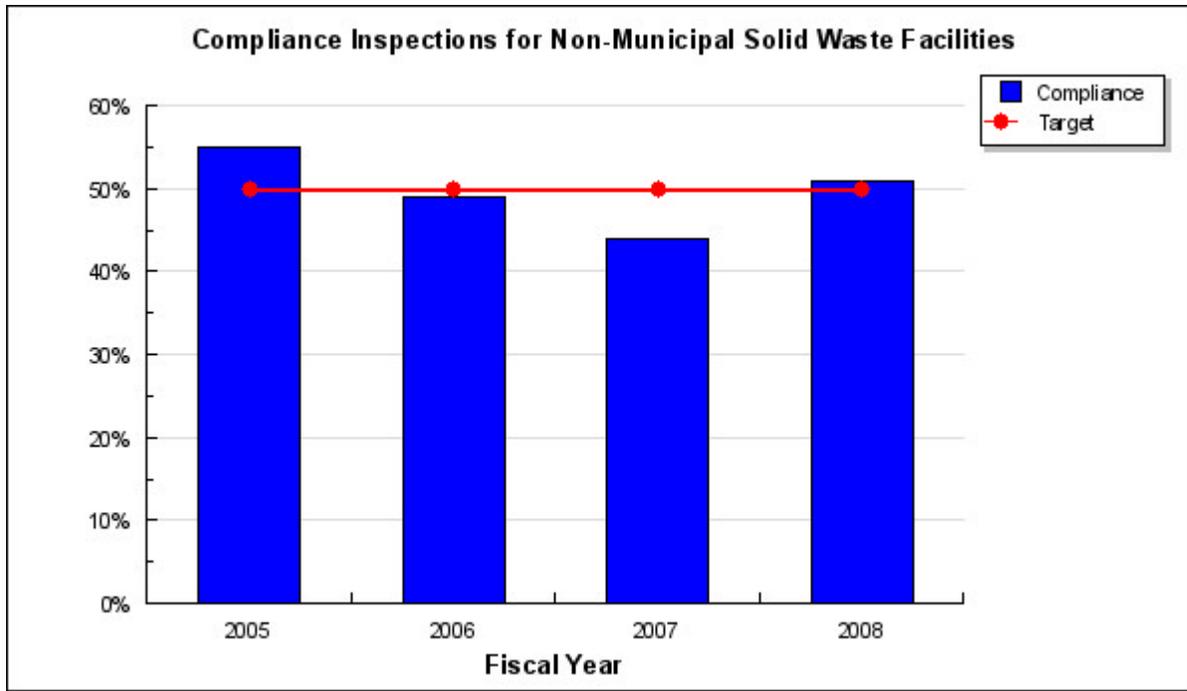
**Analysis of results and challenges:** Municipal landfills are classified based on the average daily intake of waste and include Class I (greater than 20 tons/day), Class II (5 to 20 tons/day), and Class III (less than 5 tons/day) landfills. In FY 2008, the total number of municipal landfills included 7 Class I landfills, 13 Class II landfills, and 222 Class III landfills. Despite the relatively higher number of facilities, only about 10% of the municipal waste generated in Alaska is disposed in Class III landfills. All municipal landfills are required to have either a permit or other DEC authorization to ensure that the landfill's design and operational practices comply with regulatory standards. Compliance with the standards is what marks the difference between an approved landfill and an open dump.

As documented in the graph, all of Alaska's Class I and Class II landfills have current permits to operate, but only about 25% of Class III landfills are currently authorized. DEC is working to increase the rate of compliance for Class III landfills by simplifying the permitting process, which can be difficult for small communities with limited resources. However, implementing this simplified process has been delayed. That delay accounts for the slight decline in permitted Class III landfills as some permit holders are waiting for the simplified application process before renewing their expired permits.

**A1: Strategy - 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:** Over 51% of the non-municipal solid waste facilities were inspected in FY 2008.



*Methodology: This measure is calculated by dividing the number of inspections conducted at non-municipal facilities by the total number of authorized non-municipal facilities. The data for this measure is pulled from the solid waste program database.*

**Compliance Inspections for Non-Municipal Solid Waste Facilities**

Fiscal Year	# Inspected	Total # of Facilities	Compliance	Target
FY 2008	35	68	51%	50%
FY 2007	31	71	44%	50%
FY 2006	34	69	49%	50%
FY 2005	34	62	55%	50%

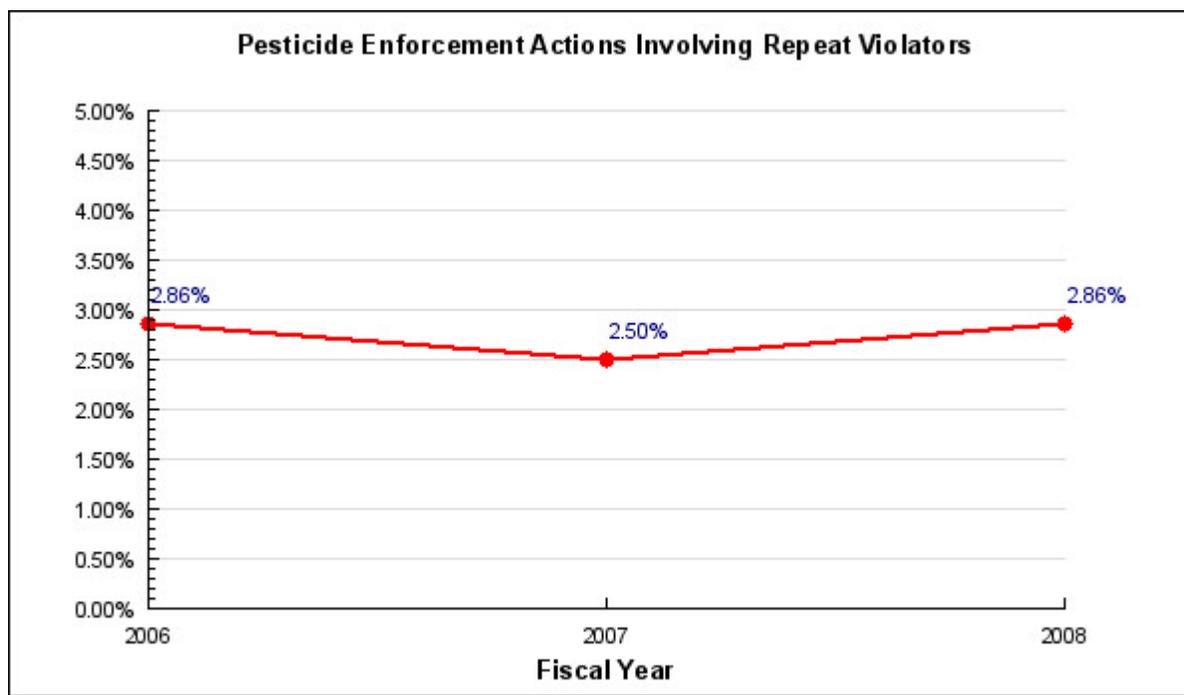
**Analysis of results and challenges:** Non-municipal solid waste treatment facilities and landfills are classified based on the type(s) of waste they receive; are generally associated with the mining, logging, and oil and gas industries; and are not allowed to accept municipal waste. These facilities are authorized to operate by permit or plan approval, which allows DEC to ensure that these facilities meet the design and operational standards in the regulations. After an authorization is issued, DEC further assesses compliance with the regulations by conducting on-site inspections of these facilities.

Particular challenges associated with inspecting non-municipal facilities include the fact the many of these facilities are only seasonally active, many are located in remote locations, and some types of facilities have a short (less than one year) operational life. The stated goal of inspecting half of these facilities each year recognizes these inherent difficulties while assuring that each facility is inspected at least once every other year. DEC met this inspection goal

during FY 2008.

**Target #2:** Less than 5% of pesticide enforcement actions involve repeat violators.

**Status #2:** Repeat violators accounted for 2.86% of pesticide enforcement actions in FY 2008.



*Methodology: The data is pulled from inspection reports and the Department's inspections database and the percentage of repeat violators is calculated by dividing the number of repeat violators by the total number of violators cited that year.*

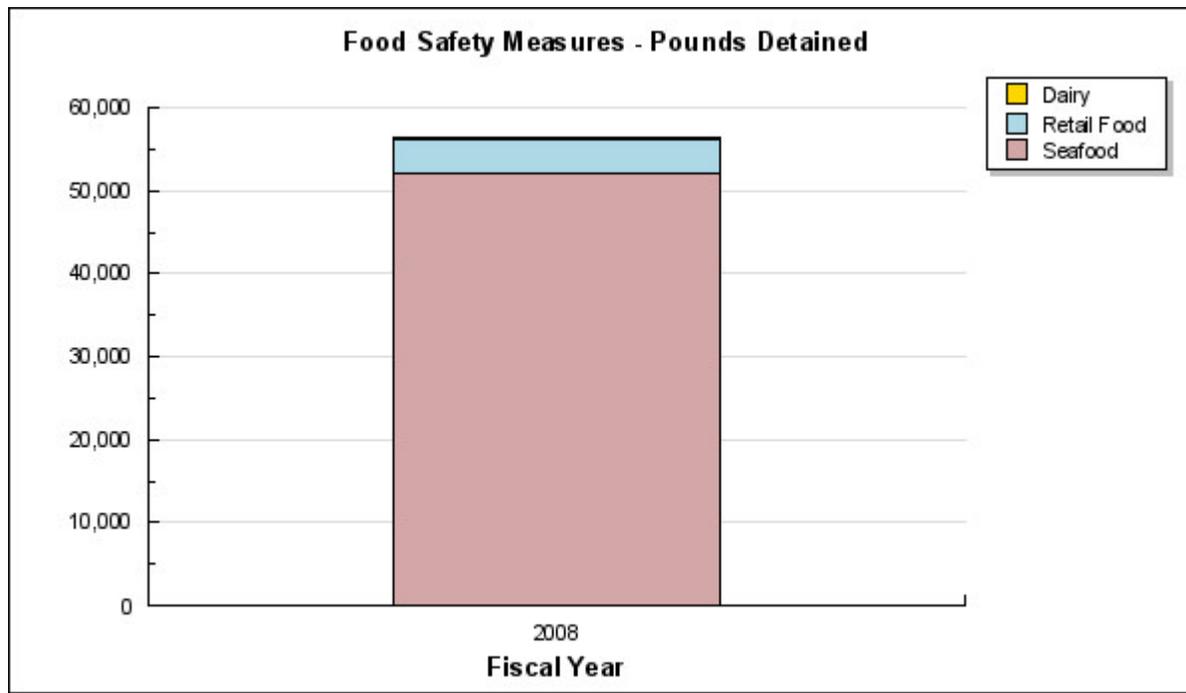
**Analysis of results and challenges:** Due to the nature of pesticides, strict compliance with the regulations and the product label is critical to protect public and environmental health. DEC inspections include all aspects of pesticide use, including the storage, sales, use, and disposal of the materials and containers and takes active enforcement when violations are found. The success of these enforcement actions is best measured by tracking the number of repeat violators. Repeat violators are individuals or facilities that are cited for a pesticide violation and then commit one or more additional state or federal pesticide violations during the next three years.

Accurately tracking this statistic is a challenging process because pesticide violations can be documented by multiple programs within DEC and by multiple state and federal agencies. Compiling the data for this measure therefore requires coordinating the inspections records of various programs and agencies. However, this also increases the potential that pesticide violations will be detected. The rate of repeat violations in Alaska is consistently less than the target of 5% and approximates the EPA-reported national average of about 3%.

**B: Result - Citizens are protected from unsafe food.**

**Target #1:** Keep all unsafe food out of the marketplace.

**Status #1:** In FY 2008, over 56,000 pounds of dairy, seafood and retail foods were detained.



*Methodology: Seafood pounds detained and retail food pounds detained are the sum of pounds reported detained or voluntarily destroyed as reported in the Food Safety and Sanitation Program "Digital Health Department" database.*

**Food Safety Measures - Pounds Detained**

Fiscal Year	Seafood	Retail Food	Dairy	Total Pounds
FY 2008	52,100	4,100	260	56,460

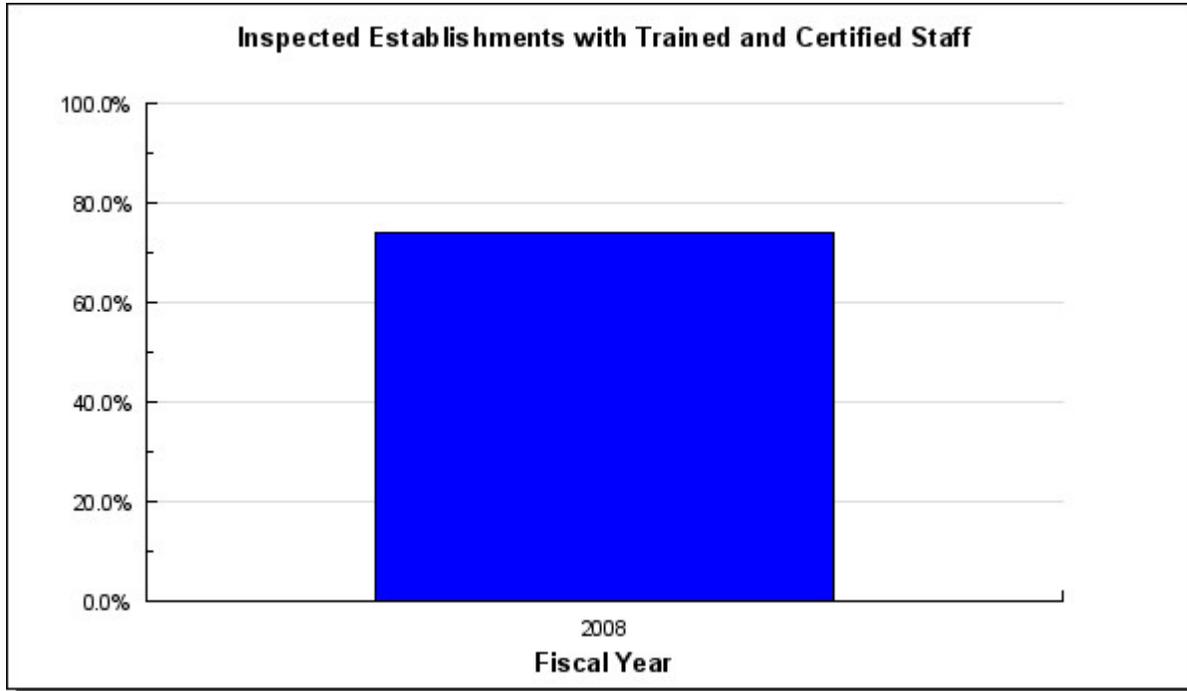
**Analysis of results and challenges:** Potentially unsafe food may be identified through inspections, complaints, routine testing of product or recalls. The measure only includes food which has been identified as unsafe. Unsafe food may be entering the marketplace due to infrequent inspections and lack of management control at the processor or establishment.

Reasons for unsafe food may include unapproved source, adulteration with contaminants or unapproved ingredients, improper processing, labeling or packaging. Depending upon the food safety problem, it may be possible to recondition the food, divert it to animal feed, or fix the labeling or packaging problem. If the problem cannot be fixed, the food is destroyed.

**B1: Strategy - 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 75% of inspected permitted retail food establishments were found during inspection to have staff meeting food safety training and certification requirements.



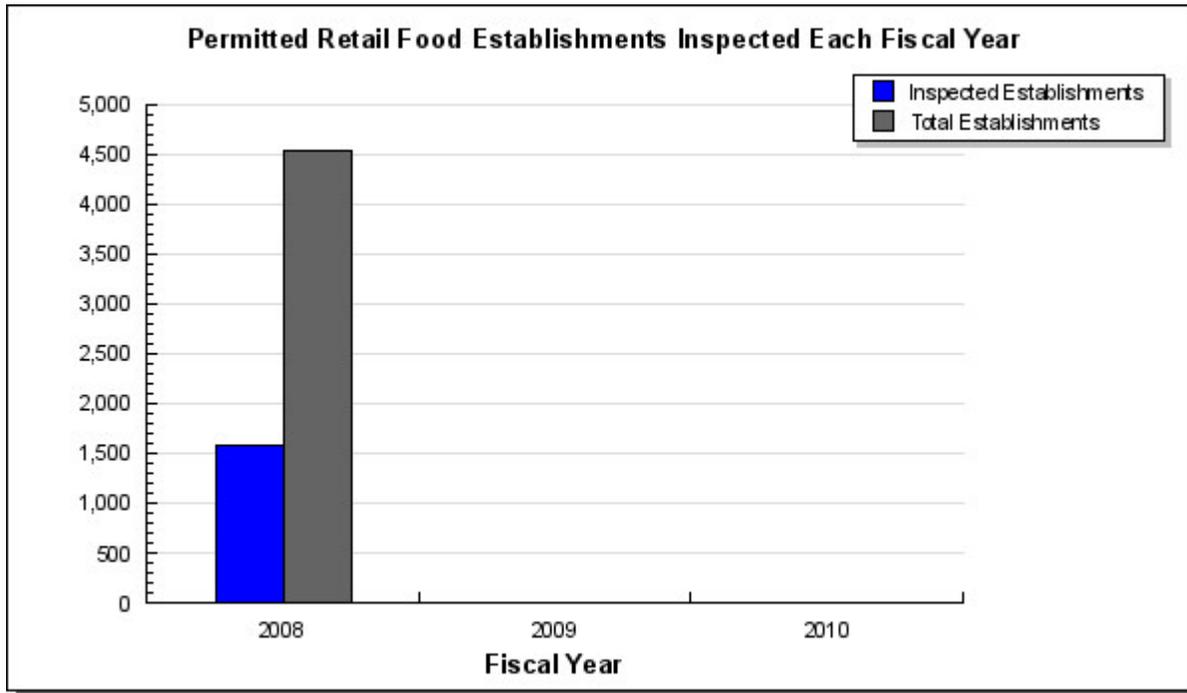
*Methodology: Data Collection began January 1, 2008; therefore this data only represents 7 months of the year. The total number of inspected establishments without either items 1 - Certified Food Protection manager, 2 - Person in Charge or, 3 - Food Worker Cards for all workers marked out as reported in Food Safety and Sanitation Program's "Digital Health Department" database. Calculated by dividing the number of establishments with safety training and certification by the number of inspected permitted establishments, as reported in the Food Safety and Sanitation Program's DHD database.*

**Analysis of results and challenges:** The requirement for a workforce trained in food safety was established in the December 28, 2006 amendments to the Alaska Food Code. The requirement recognizes that primary responsibility for food safety lies with the food establishment which is procuring, storing, preparing and serving food on a daily basis. All food handlers must have basic food worker training and hold an Alaska Food Worker Card issued by the Food Safety and Sanitation Program. On-line training and testing is provided by the Food Safety and Sanitation Program. In addition, each establishment must have at least one Certified Food Protection Manager credentialed by a third party who is knowledgeable about food safety management practices and systems.

The program has done an aggressive industry education campaign and waived state food worker testing fees through December 2008 to encourage training. The program's online testing program is serving as a model for other food safety programs statewide. Achieving a 75% compliance rate in less than two years, with only a partial year of data collection is a measure of the program's success in implementing the new requirement.

**Target #2:** 100% of permitted retail food establishments are inspected at least once each fiscal year.

**Status #2:** In FY 2008, 35% of permitted retail food establishments were inspected.



*Methodology: Sum of permitted food establishments and sum of permitted food establishments inspected once as reported in the Food Safety and Sanitation Program's "Digital Health Department" database. Note - does not include an approximate 500 temporary food establishments.*

**Analysis of results and challenges:** The Food Safety and Sanitation Program has 24 full time equivalent field positions in ten offices statewide who undertake retail food inspections along with seafood and public facility sanitation inspections.

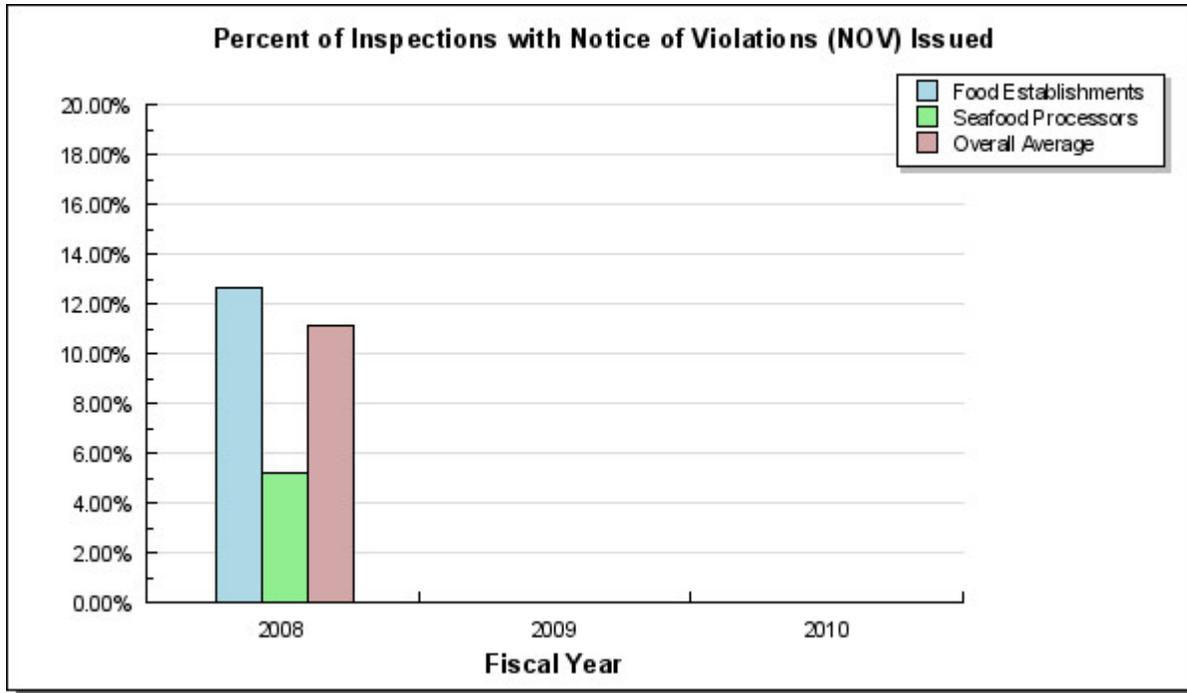
High risk facilities include establishments such as full service restaurants, nursing homes, and food processors. Medium risk facilities include quick service operations, schools not serving a highly-susceptible population, and retail food store operations. Low risk facilities include coffee stands, hot dog carts, and convenience store operations.

In FY 2008, there were 4,531 permitted permanent food establishments. During FY 2008, staff inspected 35% of those establishments. More specifically, they visited 41% of high risk retail food facilities (1271 facilities) and 33% of medium risk retail food facilities (1670 facilities). Low risk facilities (1670 facilities and 331 facilities not yet ranked) are only inspected when complaints are received or if the opportunity arises when in a community.

The 2005 Food and Drug Administration's Model Food Code, which is developed through the cooperation of industry and state and federal food regulators, recommends a minimum of three times a year for high risk facilities and twice a year for medium risk facilities. Low risk facilities should be inspected at least once a year.

**Target #3:** Less than 10% of inspected permitted food establishments and seafood processors have been issued a Notice of Violation (NOV).

**Status #3:** In FY 2008, less than 13% of food establishments and less than 6% of seafood processors that were inspected and permitted were issued a Notice of Violation (NOV).



*Methodology: Sum of number of inspected permitted seafood processors (382) and permitted food establishments (1546) from the Food Safety and Sanitation Program's "Digital Health Department" (DHD) database. Number of Notice of Violations per category (Seafood = 20, Retail Food = 195) is from DHD.*

**Analysis of results and challenges:** The Food Safety and Sanitation Program has 24 full time equivalent (FTE) field positions in ten offices statewide who undertake retail food inspections along with seafood and public facility sanitation inspections while three FTEs exclusively work with seafood compliance responsibilities.

In FY 2008, there were 835 permitted seafood facilities. 322 or 39% were inspected at least once. Staff were able to inspect 272 as contract inspections funded by the Federal Food and Drug Administration (FDA). Some facilities are also inspected by FDA compliance officers and U.S. Department of Commerce (USDC) officers. The relatively low Notice of Violation (NOV) rate for seafood facilities of 5.24 % is possibly due to good inspection frequencies.

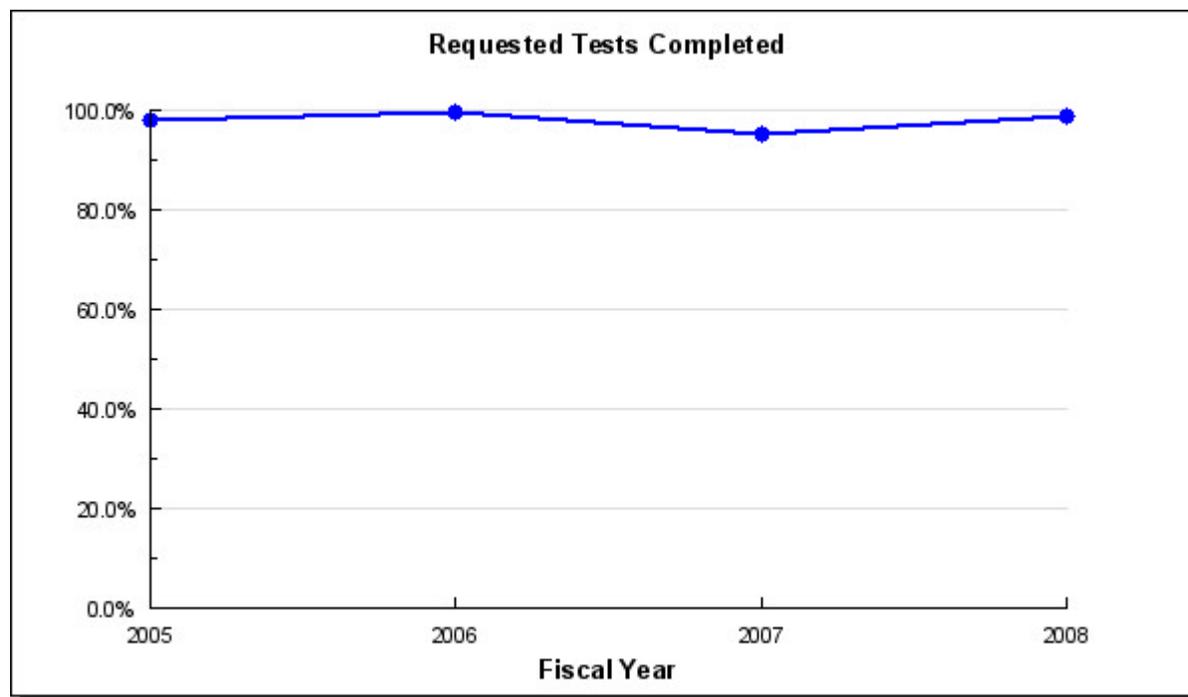
In FY 2008 there were 4,531 permitted permanent food establishments. Only 1,429 establishments were inspected at least once. Inspections are only one part of an Environmental Health Officer's job. Staff are also responsible for conducting facility plan reviews, investigating complaints, participating in food recalls, providing technical assistance and training to industry and routine administrative matters for small offices. Travel time also has an impact on inspection frequencies. Approximately 12.6% of retail establishments were issued NOV's. These facilities are inspected less than seafood facilities.

Only facilities with egregious violations are issued NOV's, which is the first formal step in enforcement process.

## C: Result - 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 99% of samples submitted in FY 2008, with those not tested being due to sample problems.



*Methodology: Tests completed by the Environmental Health Lab in response to requests from customers.*

**Analysis of results and challenges:** The Environmental Health Laboratory's (EHL) target is to provide optimal customer service in the form of accurate, timely, and reliable results for 100% of the requests received. In addition to performing both biological and chemical analysis, the laboratory will continue to perform certification inspections for drinking water and environmental testing laboratories throughout the state. The EHL successfully performed analysis on 99% of samples submitted in FY 2008. The few samples not analyzed were primarily due to customer failure to meet sample submission requirements related to sample identification, integrity, volume, hold times, or temperature. Technical assistance in understanding requirements is provided when submission requirements are not met.

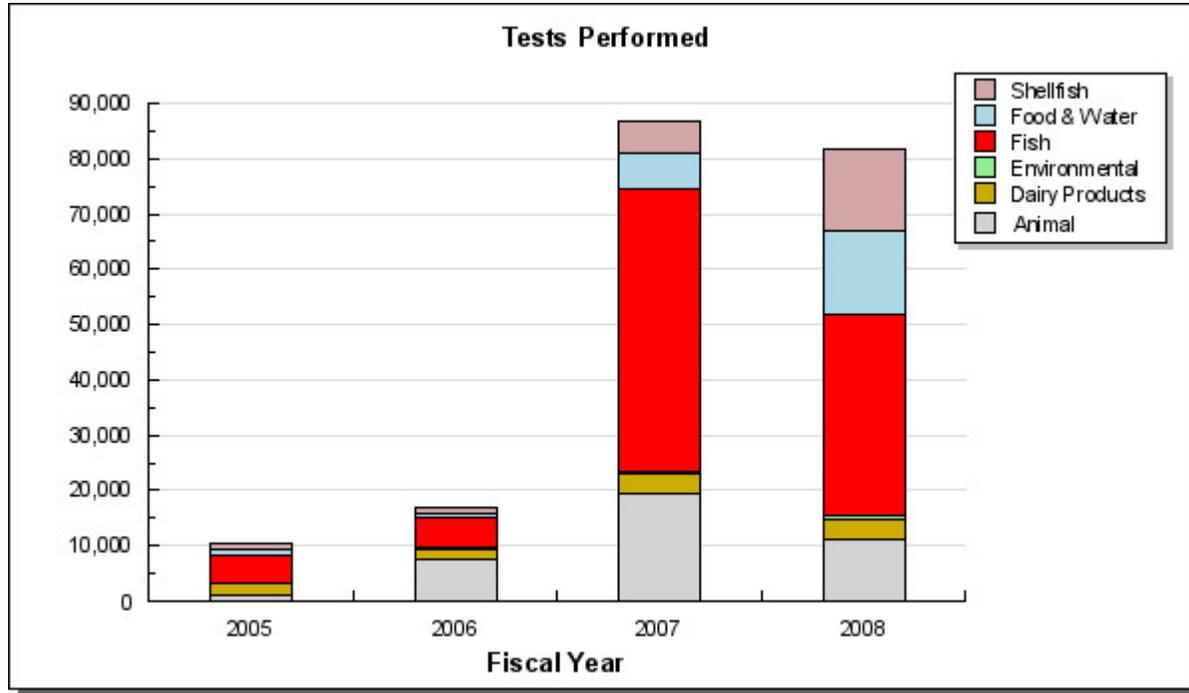
To assist customers in meeting the sample submission requirements, the lab developed a Sample Submission Manual that provides guidance on proper sample collection, handling, and shipping, which has been published in hard copy form and also viewable on the department's website at:

[http://www.dec.state.ak.us/eh/lab/SubmissionManual/LSM\\_Main.htm](http://www.dec.state.ak.us/eh/lab/SubmissionManual/LSM_Main.htm)

**C1: Strategy - 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:** 81,721 tests were performed by the Environmental Health Laboratory in FY 2008, a decrease from previous year but an increase in the types of tests performed.



*Methodology: All tests performed by the lab are logged and tracked from sample receipt through final testing and reporting.*

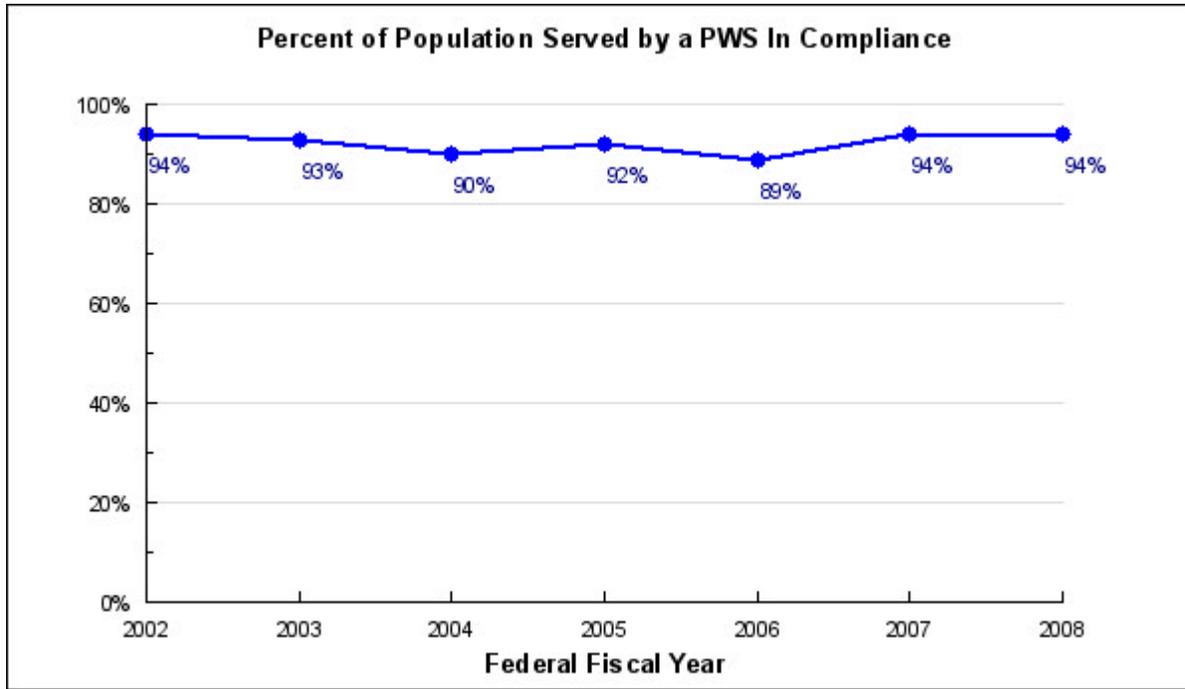
**Analysis of results and challenges:** A new State Environmental Health Laboratory (EHL) became fully operational in January 2006. The state-of-the-art facility offers testing support on non-human samples, i.e. shellfish, food and water, fish, environmental, animal and dairy products. The purpose of the new facility was to bring increased capabilities and capacities to the State, which is clearly demonstrated in the statistical bar graphs from FY 2005 to FY 2008. Testing volume increased as the result of a myriad of factors: an International Standards Organization (ISO) based Quality Management Program requiring increased Quality Assurance and Quality Control (QA/QC) procedures, all new equipment requiring installation and validations, parallel testing for procedure validations, all new analysts training, and development of many new tests.

The changes are first evident in FY 2006, as animal testing increased with the start up of new molecular biology procedures for Avian Influenza and New Castle disease. In FY 2007, an agreement to perform Avian Influenza testing for the United States Department of Agriculture, Wildlife Service significantly increased animal testing. Also in FY 2007, fish tissue testing jumped 10-fold as new and more efficient multichannel chemistry analyzers provided testing support for state and federal projects. In FY 2007 and FY 2008, both food and dairy testing increased because of samples from new cheese and milk producers; shellfish and related testing grew as well. Organic fuel testing procedures were developed in FY 2008 for future demands; environmental testing increased from 22 to 693 tests, consisting of solely validation and developmental testing. The decrease in animal testing in FY 2008 is the result of a reduction in Avian Influenza samples submitted by State and Federal agencies as the sampling plan for Avian Influenza surveillance was changed; a similar decline in fish testing was the result of reduced Federal funding for analysis of non-salmon fish species in the Fish Monitoring Program.

**D: Result - 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:** During FFY 2008, 94% of the population served by public water systems was served by those in compliance with health-based standards.



*Methodology: The information reflected in this table is provided on an annual basis by the Environmental Protection Agency (EPA) after the end each federal fiscal year (typically October). The numbers being reported are the number of Public Water Systems that are in compliance with the health-based standards (Treatment Technique and Maximum Contaminant Level requirements).*

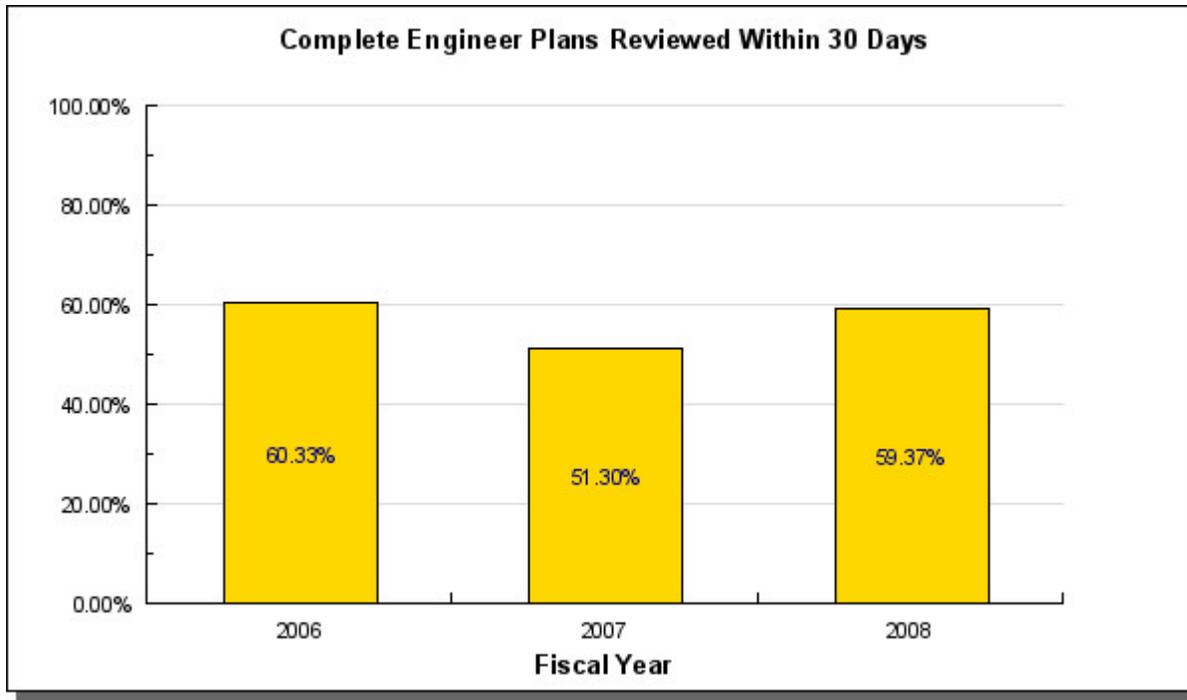
**Analysis of results and challenges:** To address the threat of waterborne disease and provide for the protection of public health, the State of Alaska adopted the Safe Drinking Water Act (SDWA) requirements in 1978, making the Drinking Water Program responsible for implementation of the SDWA within the State. All federally regulated public water systems are required to be in compliance with the SDWA. Various health-based standards contained within the Act are designed to protect people from consuming unsafe drinking water. Health-based standards are EPA established limits for many chemical and radiological contaminants, called Maximum Contaminant Levels (MCLs), as well as microbiological contaminants. The MCL is an enforceable standard that all public water systems must meet in order to serve drinking water to the public. There are also various treatment technique criteria that public water systems must meet. Treatment techniques have to do with the way water is treated to make it potable and safe for human consumption. All of these criteria make up the health-based standards.

The Drinking Water Program offers a two-pronged approach of compliance assistance and enforcement, allowing staff to have appropriate oversight of the Public Water System (PWS) serving safe drinking water to as many people as possible. The increasing number of complex federal drinking water rules, such as Long Term 1 and 2 Enhanced Surface Water Treatment Rules, and the Disinfectant/Disinfections By-Products, Stage 2 Rule, challenges the resources of both the DW program and the PWS owners and operators. That accounts for the decrease in FFY 2006.

**D1: Strategy - 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:** 59% of complete sets of engineering plans were reviewed within 30 days in FY 2008, an increase of 8% from FY 2007.



**Analysis of results and challenges:** To provide for the protection of public health, Drinking Water Regulations (18 AAC 80) require approval of engineered plans any time a public water system (PWS) is constructed, modified, or begins operation. During the engineered plan review process, the department engineer will determine if specifications and materials used in the construction or modification of a PWS meet the criteria of the Drinking Water Regulations, and if the PWS is capable of meeting ongoing treatment performance requirements. These criteria address many items that, taken together, assure that the public is being served safe drinking water. Drinking Water Program Engineers are required to review complete engineered plan submittals within 30 days of receipt.

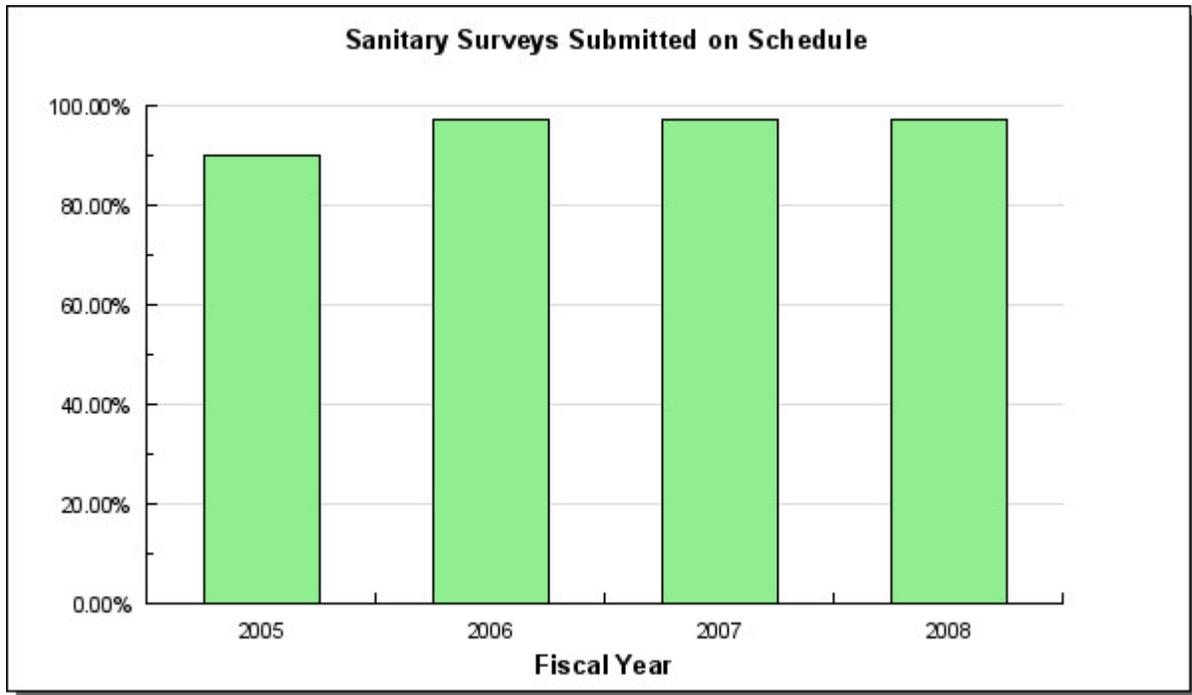
The engineering section was under-staffed for many years, resulting in a large backlog of engineered plans. Over the past three years, five new positions were added to the engineering section, resulting in a significant decrease in the backlog of engineered plans needing review, and provided an improvement in public service responsiveness and greater public health protection. In prioritizing engineered plan reviews, staff focus “high priority” on the backlog engineered plan submittals and also the plans submitted for “construction approval” in order to avoid project construction delays. The review of engineered record drawings, to ensure the project was constructed as approved, as well as the follow-up on incomplete engineered plans, is a lower priority.

As the backlog in engineered plans is further reduced, we hope to meet the 30 day review requirement in engineered plans for all types of plan submittals, including engineered record drawing submittals. However, as new rules first become effective through EPA they typically increase the length of time it takes to review an engineered plan submittal, and lengthy review times mean fewer engineered plans are reviewed.

**D2: Strategy - 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:** 97% of public water systems in the state of Alaska submitted their required sanitary survey on time.



*Methodology: Number of active public water systems that do not have an overdue sanitary survey.*

**Analysis of results and challenges:** The Drinking Water Program provides oversight and training for the third party sanitary survey inspector program, which completes a large number of the sanitary surveys annually. The program is also responsible for enforcement on those Public Water Systems that have overdue sanitary surveys and supports technical assistance through training and approving the inspectors, as well as provides the service of completing sanitary surveys to limit the number of systems without updated surveys.

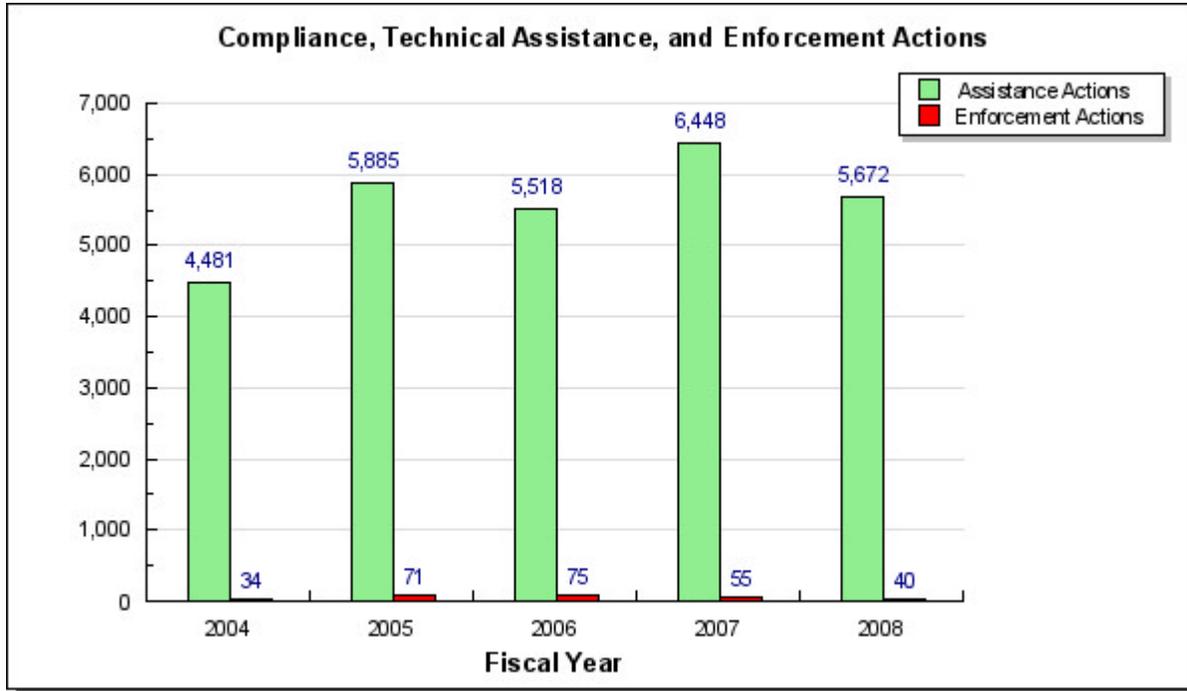
Most waterborne disease outbreaks are caused by bacteria or other microorganisms, and routinely testing for bacteriological contaminants is one of the best ways we have of making sure that drinking water is safe to drink. A very important part of the Total Coliform Rule (TCR) is the requirement that all federally regulated public water systems have a periodic sanitary survey completed for their entire water system. A sanitary survey is an onsite review of the water source, treatment facilities and equipment, and the operations and maintenance procedures of a public water system. This information is used to evaluate the adequacy of a system and helps to determine if the water system is producing and distributing safe drinking water. In 2008, 97.6% of Alaska's Public Water Systems were in compliance with their sanitary survey requirement.

Some of the challenges we face in meeting this goal are; remote water system locations and the difficulty getting to some of the public water systems, the cost to the system for conducting the sanitary survey, and the lack of sufficient and timely enforcement actions to establish and confirm the high priority of sanitary surveys. The Drinking Water Program continues to address these issues and has recently been working on an electronic sanitary survey form to achieve consistency in onsite inspection quality. The Drinking Water Program also recently hired an engineer to reevaluate, update, and oversee the sanitary survey program, for better implementation of the program.

**D3: Strategy - 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 40 formal enforcement actions to public water systems in FY 2008, down from 55 in FY 2007.



*Methodology: This chart reflects the number of actions that staff completes over the year to assist Alaska public water systems in achieving and maintaining compliance. Technical assistance actions include meetings, reminder letters, sampling schedules, phone calls, etc. Enforcement actions include Notices of Violation, Bilateral Compliance Agreements, Compliance Orders by Consent, and Administrative Penalties.*

**Analysis of results and challenges:** In FY 2008, Drinking Water Program staff completed 5,672 compliance and technical assistance actions (primarily phone calls and water system sampling schedules) and 40 formal enforcement actions (primarily Notices of Violation) for Alaska public water systems. Compliance and technical assistance actions are focused educational and information-oriented activities to increase Alaska public water system owners' and operators' abilities to more effectively operate their systems thereby, reducing the necessity for enforcement. The Drinking Water program supports technical assistance through training and approving the onsite inspectors, and also provides the service of completing sanitary surveys. However, if monitoring for contaminants, reporting, and sanitary surveys are not completed, the program is responsible for enforcement. By providing more compliance and technical assistance, we are able to reduce the number of formal enforcement actions because water system owners and operators are better educated as to the importance of monitoring and reporting in protecting public health.

The Drinking Water Program's Environmental Program staff enters their public water system compliance and enforcement actions into the Drinking Water Program's Safe Drinking Water Information System (SDWIS) database in an effort to track and analyze trends for Alaska's public water systems. This allows the program to target staff resources for specific water systems and better ensures the greatest effectiveness of the program's limited resources.

### Key RDU Challenges

The Division of Environmental Health deals with the most basic environmental health programs - food, water, and solid waste. 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 health infrastructure. Now that the new Environmental Health Laboratory is fully functional, the next challenge is to ensure this facility is fully utilized to protect public health.

The Drinking Water program has been rapidly expanding to obtain and maintain primacy for federal safe drinking water rules from the EPA. This enables Alaska's public water systems to streamline interactions with the State to provide safe drinking water. We have utilized all federal funds available and are unable to benefit from last year's increase in federal funding authority. Without a different funding source, we may be unable to adopt the three remaining federal rules impacting Alaska's public water systems.

Alaska's food safety system has undergone many changes in recent years but suffers from a lack of inspections. To maintain some level of inspections at higher risk facilities we have virtually eliminated inspections at lower risk facilities. With this triage approach we are not doing an adequate job protecting public health. DEC is currently only visiting high risk facilities approximately once every two years. The Federal Food and Drug Administration (FDA) recommends four inspections a year for high risk facilities.

The State Veterinarian's work has changed dramatically as the world becomes concerned about animal diseases (i.e. Avian Influenza and Mad Cow disease). Also, Alaskan entrepreneurs have started making cheese and frozen dairy products which are new to Alaska. Safely making cheese products is a complicated regulatory system and it has significantly impacted the State Veterinarian's work load.

We continue to monitor Alaska's fish for heavy metals such as mercury, lead, and cadmium and other contaminants of concern such as PBDE's, PCBs, and Pesticides. This effort always requires finding alternative funding sources which is a challenge every year.

## **Significant Changes in Results to be Delivered in FY2010**

The EPA has been rolling out new requirements for public drinking water systems stemming from amendments made by Congress to the Safe Drinking Water Act in 1996. EPA must implement these new requirements in Alaska until such time that the state adopts regulations to assume primacy. Funding for the third year of a three year plan to obtain and maintain primacy in the Drinking Water Program was received in FY 2009 and gives Alaska the resources needed to take on these new federal mandates. Unfortunately, the federal portion of this increment was uncollectable and impacted the ability of the Drinking Water program to adopt the final three rules. EPA will continue the early rule implementation for these rules, therefore requiring water systems to work directly with EPA until the Drinking Water program has the necessary resources to both adopt and implement these rules.

## **Major RDU Accomplishments in 2008**

- The Pesticides Program submitted the Alaska Pesticide Management Plan to Protect and Restore Water Quality, which was approved by EPA Region 10. Many years of work and significant effort were devoted into developing the plan, which is a very important step towards protecting Alaska's waters from improper pesticide use.
- The Solid Waste Program issued permanent closure to 13 inactive reserve pits on the North Slope of Alaska. Inactive reserve pits are non-permitted drilling waste disposal sites remaining from oil and gas exploration and production activities that occurred prior to the 1980s.
- DEC developed an electronic sanitary survey form to increase the speed the information can be conveyed to water system owners and operators as well as DEC. This is critical if significant public health concerns exist.

- Statewide surveillance testing for Avian Influenza was performed by the State Veterinarian at agricultural fairs (Palmer, Kenai, Fairbanks, Delta, and Kodiak) as part of the state's Influenza Response Plan. No Highly Pathogenic Avian Influenza was identified.
- Analytical support was provided to the Alaska Department of Fish and Game and confirmed that fish feed used at hatcheries was contaminated with melamine. Further analysis of fish tissue showed low levels of melamine in the fish as well. The Environmental Health Laboratory received FDA's Group Recognition Award for superior performance and collaboration in response to the melamine contamination in pet food and animal feed products.
- Food inspection reports as well as active permits are now available on the Internet. The inspection reports show consumers what DEC found when inspecting food establishments.  
[http://www.dec.state.ak.us/eh/fss/food\\_inspections.htm](http://www.dec.state.ak.us/eh/fss/food_inspections.htm)
- 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.

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

**Environmental Health  
RDU Financial Summary by Component**

*All dollars shown in thousands*

	FY2008 Actuals				FY2009 Management Plan				FY2010 Governor			
	General Funds	Federal Funds	Other Funds	Total Funds	General Funds	Federal Funds	Other Funds	Total Funds	General Funds	Federal Funds	Other Funds	Total Funds
<b>Formula Expenditures</b> None.												
<b>Non-Formula Expenditures</b>												
Environmental Health Director	403.6	0.0	0.0	403.6	330.8	0.0	0.0	330.8	335.5	0.0	0.0	335.5
Food Safety & Sanitation	1,422.5	383.2	1,923.3	3,729.0	1,502.0	430.8	1,986.6	3,919.4	1,521.3	430.8	2,015.8	3,967.9
Laboratory Services	1,507.3	560.9	459.3	2,527.5	1,468.0	1,138.5	412.4	3,018.9	1,496.8	1,138.5	413.0	3,048.3
Drinking Water	1,638.8	3,555.2	0.0	5,194.0	1,792.8	4,249.5	0.0	6,042.3	1,863.7	4,249.5	0.0	6,113.2
Solid Waste Management	1,079.9	250.1	536.3	1,866.3	1,278.4	337.8	432.4	2,048.6	1,298.5	337.8	437.0	2,073.3
<b>Totals</b>	<b>6,052.1</b>	<b>4,749.4</b>	<b>2,918.9</b>	<b>13,720.4</b>	<b>6,372.0</b>	<b>6,156.6</b>	<b>2,831.4</b>	<b>15,360.0</b>	<b>6,515.8</b>	<b>6,156.6</b>	<b>2,865.8</b>	<b>15,538.2</b>

**Environmental Health**  
**Summary of RDU Budget Changes by Component**  
**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>
<b>FY2009 Management Plan</b>	<b>6,372.0</b>	<b>6,156.6</b>	<b>2,831.4</b>	<b>15,360.0</b>
<b>Adjustments which will continue current level of service:</b>				
-Environmental Health Director	4.7	0.0	0.0	4.7
-Food Safety & Sanitation	19.3	0.0	29.2	48.5
-Laboratory Services	28.8	0.0	1.2	30.0
-Drinking Water	70.9	0.0	0.0	70.9
-Solid Waste Management	20.1	0.0	4.6	24.7
<b>Proposed budget decreases:</b>				
-Laboratory Services	0.0	0.0	-0.6	-0.6
<b>FY2010 Governor</b>	<b>6,515.8</b>	<b>6,156.6</b>	<b>2,865.8</b>	<b>15,538.2</b>