

State of Alaska FY2002 Governor's Operating Budget

Department of Environmental Conservation
Food Safety & Sanitation
Component

Component: Food Safety & Sanitation

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Component Mission

Promote safe food processing, service and sales, and safe and sanitary public facilities.

Component Services Provided

- License and inspect commercial food processors, service and sales operations.
- Establish public health sanitation standards for food and public facilities such as day care centers, adult residential facilities, pools and spas, schools, and overnight accommodations.
- Provide education and outreach to the general public to help them understand their role in safe food preparation, and safe and sanitary facilities.

Component Goals and Strategies

- 1) **REDUCE THE INCIDENCE OF CONFIRMED FOODBORNE ILLNESS OUTBREAKS ASSOCIATED WITH COMMERCIAL FOOD SUPPLY.**
 - Increase the percentage of higher risk food operations that are inspected on an annual basis.
 - Conduct annual Hazard Analysis Critical Control Point (HACCP) based inspections of higher risk food service operations.
 - Decrease the percentage of critical violations at higher risk food operations.
 - Immediately respond to critical violations with appropriate action.
 - Continue surveillance for adulterated products during inspections to prevent their distribution.
 - Continue to provide education and outreach to industry and consumers on food safety hazards.
- 2) **SUPPORT THE MARKETABILITY OF ALASKA'S MANUFACTURED FOOD, ESPECIALLY SEAFOOD, THROUGH THE IMPLEMENTATION OF A CREDIBLE INSPECTION AND MONITORING PROGRAM FOR PROCESSORS, SHELLFISH GROWERS AND THROUGH THE USE OF HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLANS.** A consistent inspection program that focuses on the control of food safety hazards is essential to both food safety and a healthy industry. HACCP consists of identifying food safety hazards that are reasonably likely to occur in a food process, creating the controls to prevent the hazard, then monitoring those controls. Monitoring of ready-to-eat products for foodborne pathogens provides feedback regarding the adequacy of the controls, and also ensures that unsafe products are removed from the marketplace.
 - Continue to provide technical assistance and training to operators to help them fully understand HACCP and basic food science.
 - Develop standardized inspection procedures and continue to work closely with FDA to resolve seafood issues raised by industry and inspection staff.
 - Continue the sampling program for ready-to-eat seafood products for selected pathogenic organisms.
 - Work with the Southeast Alaska Dive Fisheries Association to develop a PSP testing program to increase the live sales of geoducks, while maintaining a safe product for the consumer.
 - Continue to work with the U.S. Department of Commerce to provide export product inspections required for products to enter some countries on an after hours or voluntary overtime basis.
- 3) **CONTINUE OUTREACH EFFORTS TO INDUSTRY AND CONSUMERS ON FOOD SAFETY HAZARDS AND HOW THEY CAN BE CONTROLLED OR OTHERWISE MANAGED.**
 - Continue to provide accurate, timely and current food safety information to operators and consumers.
 - Provide food safety training to food workers on a scheduled basis where other training is not offered.
 - Continue to keep Food Safety Internet site updated with consumer information including restaurant inspection scores.

- Continue working with Food Advisory Committee on contemporary food issues.
- Continue working with the National Food Processors Association and the Alaska Seafood Processors Advisory Council on seafood issues.

Key Component Issues for FY2001 – 2002

As a result of the reductions in FY 2000, many thousands of food operations, including fresh/frozen seafood processors are not currently being inspected except on a "complaint-only" basis. In addition, not all higher-risk operations are being routinely inspected. As the number of food operations continue to grow, the number of operations that are not inspected at an appropriate interval will also increase. Inspections are the cornerstone of any food safety program, allowing inspectors to work with operators in meeting our joint obligations to ensure the safety of the commercial food supply. Therefore, a reduction in routine inspections will lead to an increase in the number of reported foodborne illnesses. In the summer of 2000, there were three such incidents. In all of calendar year 1999, there was one foodborne illness outbreak.

Major Component Accomplishments for FY2000

Enhanced cross utilization of staff to optimize coverage of higher risk food establishments and public facilities.

Prioritized facility inspections based on the risks posed to public health.

Continued to increase the number of memorandums of understanding with industry regarding the water quality monitoring of shellfish growing areas to maximize efficiency and reduce sampling costs.

Developed a Uniform Shellfish Sampling Program for clams, mussels, and oysters that decreases the level of sampling yet provides for long term monitoring of harvest areas.

Increased the use of computers in the field enhancing the quality and accuracy of inspections, and providing inspector access to establishment information on the division's database.

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 30, 18 AC 31, 18 AAC 32, 18 AAC 34, 18 AAC 36

Food Safety & Sanitation
Component Financial Summary

All dollars in thousands

| | FY2000 Actuals | FY2001 Authorized | FY2002 Governor |
|--|----------------|-------------------|-----------------|
| Non-Formula Program: | | | |
| Component Expenditures: | | | |
| 71000 Personal Services | 2,046.7 | 2,648.0 | 2,692.8 |
| 72000 Travel | 172.1 | 307.4 | 309.4 |
| 73000 Contractual | 352.6 | 328.4 | 334.3 |
| 74000 Supplies | 34.1 | 75.9 | 76.7 |
| 75000 Equipment | 77.4 | 18.1 | 22.6 |
| 76000 Land/Buildings | 0.0 | 0.0 | 0.0 |
| 77000 Grants, Claims | 0.0 | 0.0 | 0.0 |
| 78000 Miscellaneous | 0.0 | 0.0 | 0.0 |
| Expenditure Totals | 2,682.9 | 3,377.8 | 3,435.8 |
| Funding Sources: | | | |
| 1002 Federal Receipts | 89.7 | 504.2 | 505.0 |
| 1003 General Fund Match | 244.1 | 136.1 | 0.0 |
| 1004 General Fund Receipts | 664.3 | 816.2 | 1,582.8 |
| 1005 General Fund/Program Receipts | 1,509.8 | 1,531.1 | 1,170.4 |
| 1007 Inter-Agency Receipts | 0.0 | 3.9 | 2.6 |
| 1036 Commercial Fishing Loan Fund | 175.0 | 175.0 | 175.0 |
| 1053 Investment Loss Trust Fund | 0.0 | 40.9 | 0.0 |
| 1108 Statutory Designated Program Receipts | 0.0 | 170.4 | 0.0 |
| Funding Totals | 2,682.9 | 3,377.8 | 3,435.8 |

Estimated Revenue Collections

| Description | Master Revenue Account | FY2000 Actuals | FY2001 Authorized | FY2001 Cash Estimate | FY2002 Governor | FY2003 Forecast |
|---------------------------------------|------------------------|----------------|-------------------|----------------------|-----------------|-----------------|
| Unrestricted Revenues | | | | | | |
| None. | | 0.0 | 0.0 | 0.0 | 0.0 | 0.0 |
| Unrestricted Total | | 0.0 | 0.0 | 0.0 | 0.0 | 0.0 |
| Restricted Revenues | | | | | | |
| Federal Receipts | 51010 | 89.7 | 504.2 | 186.6 | 505.0 | 505.0 |
| Interagency Receipts | 51015 | 0.0 | 3.9 | 3.9 | 2.6 | 2.6 |
| General Fund Program Receipts | 51060 | 1,509.8 | 1,531.1 | 1,531.1 | 1,170.4 | 1,170.4 |
| Statutory Designated Program Receipts | 51063 | 0.0 | 170.4 | 1.1 | 0.0 | 0.0 |
| Restricted Total | | 1,599.5 | 2,209.6 | 1,722.7 | 1,678.0 | 1,678.0 |
| Total Estimated Revenues | | 1,599.5 | 2,209.6 | 1,722.7 | 1,678.0 | 1,678.0 |

Food Safety & Sanitation**Proposed Changes in Levels of Service for FY2002**

A funding source switch from statutory designated program receipts to general funds, including an increment is requested to allow the component to increase inspections of high-risk food operations without increasing fees.

Summary of Component Budget Changes**From FY2001 Authorized to FY2002 Governor***All dollars in thousands*

| | <u>General Funds</u> | <u>Federal Funds</u> | <u>Other Funds</u> | <u>Total Funds</u> |
|--|----------------------|----------------------|--------------------|--------------------|
| FY2001 Authorized | 2,524.3 | 504.2 | 349.3 | 3,377.8 |
| Adjustments which will continue current level of service: | | | | |
| -Funding source change to increase inspections of high risk facilities | 167.6 | 0.0 | -167.6 | 0.0 |
| -Convert Special FY2001 Labor Cost Fund Sources to GF | 1.1 | 0.0 | -1.1 | 0.0 |
| -Year 2 Labor Costs - Net Change from FY2001 | 8.5 | 0.8 | -1.7 | 7.6 |
| Proposed budget decreases: | | | | |
| -Decrement for SB 34 second year fund reduction | -2.0 | 0.0 | -1.3 | -3.3 |
| Proposed budget increases: | | | | |
| -Increment to increase inspections of high risk facilities | 53.7 | 0.0 | 0.0 | 53.7 |
| FY2002 Governor | 2,753.2 | 505.0 | 177.6 | 3,435.8 |

Food Safety & Sanitation**Personal Services Information**

| Authorized Positions | | | Personal Services Costs | |
|----------------------|----------------------|--------------------|----------------------------------|------------------|
| | FY2001 Authorized | FY2002 Governor | | |
| Full-time | 39 | 39 | Annual Salaries | 2,129,716 |
| Part-time | 2 | 2 | COLA | 29,489 |
| Nonpermanent | 0 | 0 | Premium Pay | 0 |
| | | | Annual Benefits | 692,718 |
| | | | <i>Less 5.58% Vacancy Factor</i> | (159,123) |
| | | | Lump Sum Premium Pay | 0 |
| Totals | 41 | 41 | Total Personal Services | 2,692,800 |

Position Classification Summary

| Job Class Title | Anchorage | Fairbanks | Juneau | Others | Total |
|--------------------------|-----------|-----------|----------|-----------|-----------|
| Administrative Assistant | 1 | 0 | 0 | 0 | 1 |
| Administrative Clerk II | 1 | 0 | 0 | 1 | 2 |
| Administrative Clerk III | 1 | 1 | 0 | 0 | 2 |
| Environ Conserv Mgr II | 1 | 0 | 0 | 0 | 1 |
| Environ Conserv Mgr III | 1 | 0 | 0 | 0 | 1 |
| Environ Health Off I | 0 | 2 | 1 | 1 | 4 |
| Environ Health Off II | 2 | 1 | 0 | 3 | 6 |
| Environ Health Off III | 5 | 3 | 1 | 9 | 18 |
| Environ Health Off IV | 2 | 0 | 0 | 0 | 2 |
| Environmental Tech II | 0 | 1 | 0 | 0 | 1 |
| Regulations Spec II | 1 | 0 | 0 | 0 | 1 |
| Research Analyst II | 0 | 1 | 0 | 0 | 1 |
| State Veterinarian | 0 | 0 | 0 | 1 | 1 |
| Totals | 15 | 9 | 2 | 15 | 41 |