

AFSAC Meeting Minutes July 8th, 2013

In Attendance

Jeremy Ayers – DEC/FSS

Jo Dawson – CNS

Tom Fazzini – SEARC

Dr. Brian Himmelbloom – Kodiak FITC

Kate Idzorek – UAF Cooperative Extension

Rachel Lee – TCC

Lorinda Lhotka – DEC/FSS

Randy Pfeuffer – DEC/FSS

Ginger Provo – Section of Epidemiology (EPI)

Sarah Stanley – Doyon Universal Services (DUS) Food Safety & QA

Kimberly Stryker – DEC/FSS

Dale Yamnik – Yum! Brands

Section of Epidemiology Updates – Ginger Provo

- No cases of foodborne illness have been reported in Alaska in connection to the Foster Farms chicken recall.
- A new icon on the EPI webpage may now be utilized to report foodborne illness.

UAF Cooperative Extension Updates – Kate Idzorek

- A Certified Food Protection Manager class will be held on 7/9 in Fairbanks, Ketchikan, Kodiak, Matsu, and Sitka. Cooperative Extension will be conducting these classes on a permanent basis in the near future.
- Kate has been actively working with the Fairbanks Farmers Market management in order to make improvements to the Cooperative Extension website in an effort to provide better access to cottage food regulations.
- Other pending project include, the creation of regulatory fact sheets, publications, and a video.

Program Updates – Kimberly Stryker

Personnel Changes:

- Environmental Program Manager Mike Gentry retired from state service at the end of May. Recruitment will begin soon in order to fill his position.

- New EHO IV Jeremy Ayers – Anchorage.
- Recruitment will begin soon for an Anchorage EHO III position.
- Recruitment has begun for two Fairbanks EHO I-II positions.

Budget:

- The program's fee authority will not be impacted this year.
- Feedback has been received in regard to the necessity of the program to properly articulate its impact on public health.

Foster Farms Chicken Recall:

- Multiple raw chicken products were recalled due to possible Salmonella Heidelberg contamination. At least one confirmed illness has been linked to Foster Farms products but none have been reported in Alaska.
- Since June 2012, over 600 cases of Salmonella Heidelberg outbreaks have been reported in 29 states, including 14 in Alaska.
- In addition to working with distributors and retailers affected by recalls, FSS works with the USDA and EPI to issue public health alerts that reinforce the importance of cooking chicken thoroughly.

Other News:

- In light of recently reported paralytic shellfish poisoning incidences, FSS has worked closely with the Department of Fish and Game and EPI to inform the general public that only commercially harvested shellfish is considered safe to eat.
- Kimberly Stryker and Lorinda Lhotka attended a recent AFDO conference in Denver. A topic of discussion was the FDA's Oral Culture Learner Project, which as a teaching tool, utilizes videos of victims of foodborne illness discussing their experiences.
- The Governor's Picnic will be held in Palmer on 7/11 from 4:30 pm-7:30 pm and in Anchorage on 7/12 from 1 pm-4 pm. Germ City will be in operation.

Yum! Foods Presentation – Dale Yamnik

- Yum! Brands is the fastest growing retailer in the world, operating in 127 countries. Their brands include, KFC, Taco Bell, and Pizza Hut. Their extensive "Farm to Fork" food safety system is applied directly to four levels of operation: Grower/Supplier/Distributor/Restaurant.

- In order to ensure produce safety, field inspections are conducted, as well as testing and sampling of product two to seven days prior to harvesting.
- Minimum food safety standards are maintained worldwide by utilizing division specific daily food safety checklists, which also serve as HACCP documentation. Additionally, in the U.S., the use of gloves when handling ready to eat foods is mandatory.
- A Quality Assurance Hotline provides support to all U.S. and Canada Yum! division restaurants.
- The Crisis Product Recovery Program is designed to alert U.S. and Canada restaurants of recalls and other issues requiring immediate attention, via an automatic call out system with the capability of contacting 30,000 stores per hour.
- The Crisis Management Program responds to crises and ensures timely resolutions by utilizing such tools as, a Function Accountabilities Checklist, Disease and Illness Fact Sheets, and a Crisis Assist Webpage.
- Other tools applied by Yum! as part of their food safety system are, the implementation of Active Managerial Control systems, and a Red Alert Intensity Map utilized by operations leaders to monitor problematic restaurants. Yum! is also a supporter of external programs such as, the Council to Improve Foodborne Outbreak Response (CIFOR) and the FDA Retail Food Safety Initiatives.

Food Establishment Recognition Program – Lorinda Lhotka

- The official name chosen for the Food Establishment Recognition Program is, S.A.F.E.

State of
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- Items in development for the program include the creation of a logo, brochures, applications, and a website.
- FSS permits will include the S.A.F.E. logo.
- Dale Yamnik will share the S.A.F.E. concept with Yum!.

Member Updates

Dr. Brian Himmelbloom:

- Dr. Himmelbloom will conduct a smoked seafood workshop from 8/25 through 8/27 and a 10 day seafood quality control workshop in November.

Topics For The Next Meeting

- S.A.F.E. follow up.

The next meeting is scheduled for October 7th at 10 am