

## **AFSAC Meeting Minutes October 7, 2014**

### **In Attendance**

Dale Yamnik-Yum! Brands

Rachel Lee- TCC

Dr. Brian Himelbloom-Kodiak FITC

Kate Burbage - TCC

Tony Barrett-Muni of Anchorage FSS

Lorinda Lhotka-DEC/FSS

Kimberly Stryker-DEC/FSS

Randy Pfeuffer-DEC/FSS

Kaylee Purinton- DEC/FSS

### **Opening Remarks& Program Updates-Kim Stryker**

FSS Program Manager Kimberly Stryker opened the meeting and covered several topics:

- Working on distributing informative messages concerning FSS; developing a media page for press/legislature inquiries and will address the role food safety prevention and inspections promote economic benefits.
- Finished performance measures for FY14
  - Changed what FSS displayed and revised how FSS and food safety relates to seafood and tourism
- Kimberly mentioned FSS Finished FY14 FDA Contract a few days early and are waiting for the last few inspections to come back. She praised the team effort.
- Kimberly addressed the need to have in depth inspections that are uniform so that staff know what is expected in an inspection and have a framework to guide them, as knowing what is expected makes a more comfortable environment for staff.
- FDA has a “course in a box” that FSS can each internally and have FDA assist with training with Retail Food Specialists
- She remarked that training and guidance from experienced EHOs helps new staff get up to speed faster and wants to make sure new staff get internal and external training as soon as possible.

### **Alaska Food Policy- Lorinda Lhotka**

- Lorinda sits in on the Alaska Food Policy Committee and is involved with a one-day conference on Friday October 8, followed by a food festival on Saturday. There is a TED talk on Thursday night.
- Randy will link last year’s performance measure and wants to put on PIO page open to feedback

- Hard to measure public health because you can't measure how many FBI have been prevented.

## **Presentation Changing Food Inspection Scoring-why it's a good idea-Tony Barrett**

Tony Barrett, Program Manager for the municipality's Environmental Health Services is promoting changing the muni's inspections to a 100 point scoring system that will be easier for operators and the general public to understand. Comments are being taken online until Oct. 22, 2014.

- A similar scoring system was in place from mid-1980s to 2009.
- The system will focus on the most frequent violations and their causes. Prevention is important and so are the risk factors used for inspection scoring. 100 is perfect; points will be doubled for repeat violations
- There is a Decision Tree-timeline for re-inspecting facilities based on score of inspection; trying to prevent closures
- Score stands until next inspection per decision tree; open to post scores in restaurant as well as online

## **SAFE-Sub Committee update-Randy Pfeuffer**

- Randy mentioned I will be interesting to compare the muni of Anchorage scoring system vs. the Stat's upcoming recognition program because of the different approaches.
- Will Muni of Anchorage facilities qualify for SAFE program? Not for now.
- Discussing the following options on the committee:
  - Transparent vs. white background on static sticker. Results were 50/50. The white was easier to see, but the transparent seemed classier.
  - Checking to ensure we can use state seal on permits
  - Bouncing between 1 application or multiple applications for each owner
  - Developing self-inspection form
  - The goal is to have operators focus on self-inspections and maintaining high food safety standards on their own in order to be recognized by the State and the general public as having high food safety standards.

## **Member Updates**

### **Dale Yamnik:**

- Updating internal standards; hired a new VP of food safety& global affairs
- Adapting towards FDA standards and hoping to complete by the end of the year

### **Dr. Brian Himelbloom:**

- Upcoming workshops for seafood industry needs
- Seafood Quality Control Training (8 day course)
- 2 Day HACCP Training

- Ammonia Refrigeration class (40 hr. in December)

### **Topics for Next Meeting**

- Guest Speaker potentially on traditional foods.

**Next meeting is January 6, 2015 at 1:30 P.M.**