



AFSAC Meeting Minutes June 5th, 2012

In Attendance

Brian Himelbloom– Kodiak FITC
Sandy Brown – Washington State University
Jennifer Cahill – Formerly FDA Genetic Engineering
Susie Craig – Washington State University
Kate Idzorek – UAF Cooperative Extension
Randy Pfeuffer – DEC/FS&S
Ginger Provo – Section of Epidemiology
Kristine Rogers—Fred Meyer
Kathleen Shoop – Student Nutrition Association
Karen Stone – Fairbanks Pioneer Home
Kimberly Stryker – DEC/FS&S
Lt. Ron Swartz – UAA Police
Dale Yamnik – Yum Brands

Updates – Kimberly Stryker

- DEC/FS&S has recently welcomed Environmental Health Officer Jessica Davison to the staff of our Fairbanks field office. In addition, our Wasilla field office has recently added Environmental Health Technician Laura Nielsen to its staff.
- Connie Loken of our Juneau field office has resigned her position as Environmental Health Officer in order to pursue educational opportunities at the Mayo Clinic in Minnesota.
- Recruitment for two Anchorage Environmental Health Officer positions is currently underway.
- DEC/FS&S has completed the following percentages of Retail Food and Seafood inspections to date:
 - Retail – 32%
 - Retail (High Risk) – 37%
 - Seafood – 34%
 - Seafood (High Risk – LACF, smoked fish, etc...) 73%
- A recent high profile food recall concerns contaminated Korean Shellfish. Korea has been removed from FDA's Approved Shellfish Shipper's List. DEC/FS&S works very closely with distributors and retailers in order to ensure their awareness of recalled products and the removal of such products from their shelves. Randy Pfeuffer may be contacted for current recall lists and press releases.

- DEC/FS&S has applied for a MFRPS grant from FDA to perform standards work but has not heard back from FDA on whether the grant application was granted. FDA is offering a \$60,000 grant to work on RFRPS.
- Morgan Poloni is working with FDA to follow up on AFSAC ideas regarding new outreach material.
- On May 25th the Lt. Governor approved changes to the Alaska Food Code concerning the exemption of non-hazardous food items such as certain baked goods and jellies and jams. The changes will go into effect beginning June 24th. The FS&S website will be updated to reflect these changes and correspondence will be distributed to individuals who provided written comments.
- Jeri Fogue is representing FS&S at the Association of Food and Drug Officials conference in Providence, Rhode Island.
- Ginger Provo of the Section of Epidemiology announced that their new Food & Water Borne illness information website is now live. Outside links available through this site include the DEC Food Recall List, Environmental Health Lab, and CDC National Outbreaks list. Investigators may go to epi.alaska.gov and click “Spotlights”.

Old Business

- **Randy Pfeuffer** – Subcommittees will be formed to conduct more outreach and promote participation in AFSAC. Additionally, the committees will concentrate on efforts to improve training and proctoring guidelines for the Certified Food Protection Manager exam.
- **Kate Idzorek** – On June 30th a Certified Food Protection Manager class will be held via video conference that will be attended by a number of Alaska districts, including: Anchorage, Mat-Su, and Sitka. Kate’s ultimate goal is to establish a network of testing facilities (UAF, high schools, libraries, etc...) and proctors throughout Alaska.

New Business

- **Susie Craig/Sandy Brown** – Provided a PowerPoint presentation introducing a program developed by Washington State University called “Germ City”. This program has been in existence for over a decade, primarily geared towards children, with the goal of enhancing awareness of the importance of hand washing. The unit is a portable, handicap accessible, tunnel-like structure equipped with black lights. Children apply fake germ lotion to their hands, enter the tunnel and see pretend germs under the black lights (the light shining on the lotion creating the effect). The children then exit the tunnel, wash their hands and reenter the tunnel to assess the effectiveness of their hand washing. Significant changes in children’s hand washing behaviors have been recorded by “Germ City”. The tunnel has been displayed at community events and schools in various states and is seen as a potentially helpful teaching tool for healthcare operations, culinary arts programs, retirement homes, etc...

- **Kristine Rogers** – has been instrumental in introducing “Germ City” to Fred Meyer stores via community outreach events and has enjoyed very positive results.
- Randy Pfeuffer may be contacted for a detailed overview of “Germ City”.
- Fred Meyer and UAF Cooperative Extension are purchasing units for the Southcentral and Interior areas of Alaska.

Open Comments

- **Dale Yamnik** – Will be attending the National Environmental Health Association Conference in San Diego from June 28th through 30th. A topic of discussion at the conference will be the establishment of an electronic health department inspection reporting data base modeled after the national FDA example for use by the food industry.
- **Jennifer Cahill and Kathleen Shoop** – volunteered their time for any potential “Germ City” city event held in Alaska.
- **Randy Pfeuffer** – Will forward notices for subcommittee meetings

The next meeting is scheduled for Tuesday, October 2nd at 1:30 pm