



DEC News Release

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FOR IMMEDIATE RELEASE

DEC Invites Public Participation in Drafting New Food Safety Regulations

May 20, 2004—Recently passed legislation (HB 378) calls for a major overhaul of the State’s food safety program, including food handler/operator training and certification through the Alaska Department of Environmental Conservation (DEC). To implement the new legislation, DEC is hosting workshops on proposed amendments to its food safety regulations (18 AAC 31). Changes include food handler certification, manager training and certification, and written operating procedures for facilities.

“The public’s participation at these workshops is very valuable to DEC,” said Kristin Ryan, director of the division of environmental health. “The general public as well as the regulated industry should use this opportunity to have an impact on how regulations will be drafted. After the workshops, proposed regulations will be released and additional input will be sought.”

Workshops are scheduled as follows:

Fairbanks: Wednesday, June 2, 2004, 8 AM to 11 AM--State of Alaska, Department of Environmental Conservation, First Floor Conference Rooms B and C, 610 University Avenue

Juneau: Tuesday, June 8, 2004, 8 AM to 11 AM--Centennial Hall-Hammond Room, 101 Egan Drive

Ketchikan: Thursday, June 10, 2004, 8 AM to 11 AM--The First Bank Financial Center (formerly Tongass Community Center), Fish and Game Conference Room, 2030 Sea Level Drive-Suite 209

Mat-Su Valley: Tuesday, June 15, 2004 8 AM to 11 AM--Matanuska Telephone Association, 480 Commercial Drive, Palmer, AK (parking available at side of building)

“This is an exciting time for food safety in Alaska. We’re hoping operators from around the state will weigh in with their ideas on what will work best in Alaska,” Ryan said. “Food establishments have the responsibility to serve safe food. By having trained staff, written procedures, and conducting self-assessments to ensure the procedures are followed, consumers and DEC can hold operators accountable for that responsibility.”

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For more information about Active Managerial Control in Alaska, visit DEC’s website at www.state.ak.us/dec/eh