



Department of Environmental Conservation

Senate Finance Subcommittee

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Dairy Program: Governor's Amended Budget

- Governor's Amended budget restores funding for the Dairy program at FY2020 level and fund sources (\$164.6 GF, \$15.0 SDPR)
- No change to operations expected





Dairy: Regulatory Framework

- ▶ FDA Grade “A” Pasteurized Milk Ordinance
 - ▶ Minimum standards and requirements for processing and packaging Grade A milk
 - ▶ First published in 1924
 - ▶ Revised with input from local, State, and Federal agencies
 - ▶ In 1938, milkborne outbreaks constituted 25% of all disease outbreaks related to contaminated food and water
 - ▶ Today milk is associated with less than 1%



Dairy: Regulatory Framework

- ▶ FDA Grade "A" Pasteurized Milk Ordinance
 - ▶ Licensed State Veterinarian oversight
 - ▶ Animal health & care conditions
 - ▶ Verification of sanitary conditions
 - ▶ Issuance of permits
 - ▶ Certified State Laboratory testing
 - ▶ Third party laboratory approval



Dairy: Regulatory Framework

Licensed State Veterinarian oversight

- Veterinary Medical Officer & Dairy Sanitarian
- On-site inspections & sample collection 4 times every 6 months (8 times per year) of:
 - Farm producing milk
 - Processing plant
 - Milk container plant
- Farm inspection every 6 months (2 per year) of:
 - Animal/herd health
 - Overall sanitary conditions
 - Proper use and storage of antibiotics



Dairy: Regulatory Framework

Certified Laboratory Testing

- FDA approved State central dairy laboratory
- Regulatory testing
 - Milk
 - Milk products
 - Milk containers
- Maintain testing proficiency
- Testing for harmful bacteria





Dairy: Regulatory Framework

Third Party Laboratory Approval

- Evaluates & certifies screening labs located at each dairy facility
- Screening labs perform mandatory analysis pre- & post- pasteurization
- Laboratory Evaluation Officers
 - Technical assistance
 - Prepare proficiency samples
 - Annual on-site review
 - Report observations & recommendations to FDA



Dairy at DEC

- Office of State Veterinarian (OSV) co-located at Environmental Health Laboratory
- Schedule "Dairy Week" to coordinate
 - Dairy inspection travel
 - Analytical staffing
 - Dairy operators
- Work intensive for 2-4 employees during Dairy Week
- When not working on dairy, Laboratory and OSV staff support
 - Manufactured food & seafood
 - Commercial shellfish
 - Drinking water
 - Produce growers
 - Animal & livestock owners
 - Slaughter facilities & meat producers



Why is Dairy not Part of the Food Safety Program

- OSV supports many programs protective of both human and animal health
- Production & processing of milk is extremely complex
 - Specialized training
 - Knowledge of animal health & husbandry
- Separate FDA training, certification, & audit requirements for manufactured food
- Small size of dairy industry makes cross-training Food Safety staff inefficient



Raw Milk Considerations

- Numerous Federal and State health officials do not recommend consumption of raw milk
- DEC does not regulate consumption of raw milk by the owner(s) of a cow, sheep, or goat
- “Cow Share” or “Condo Cow”
 - Purchase ownership in an animal
 - Pay a portion of animal care costs
 - Receive milk produced by that animal for personal consumption



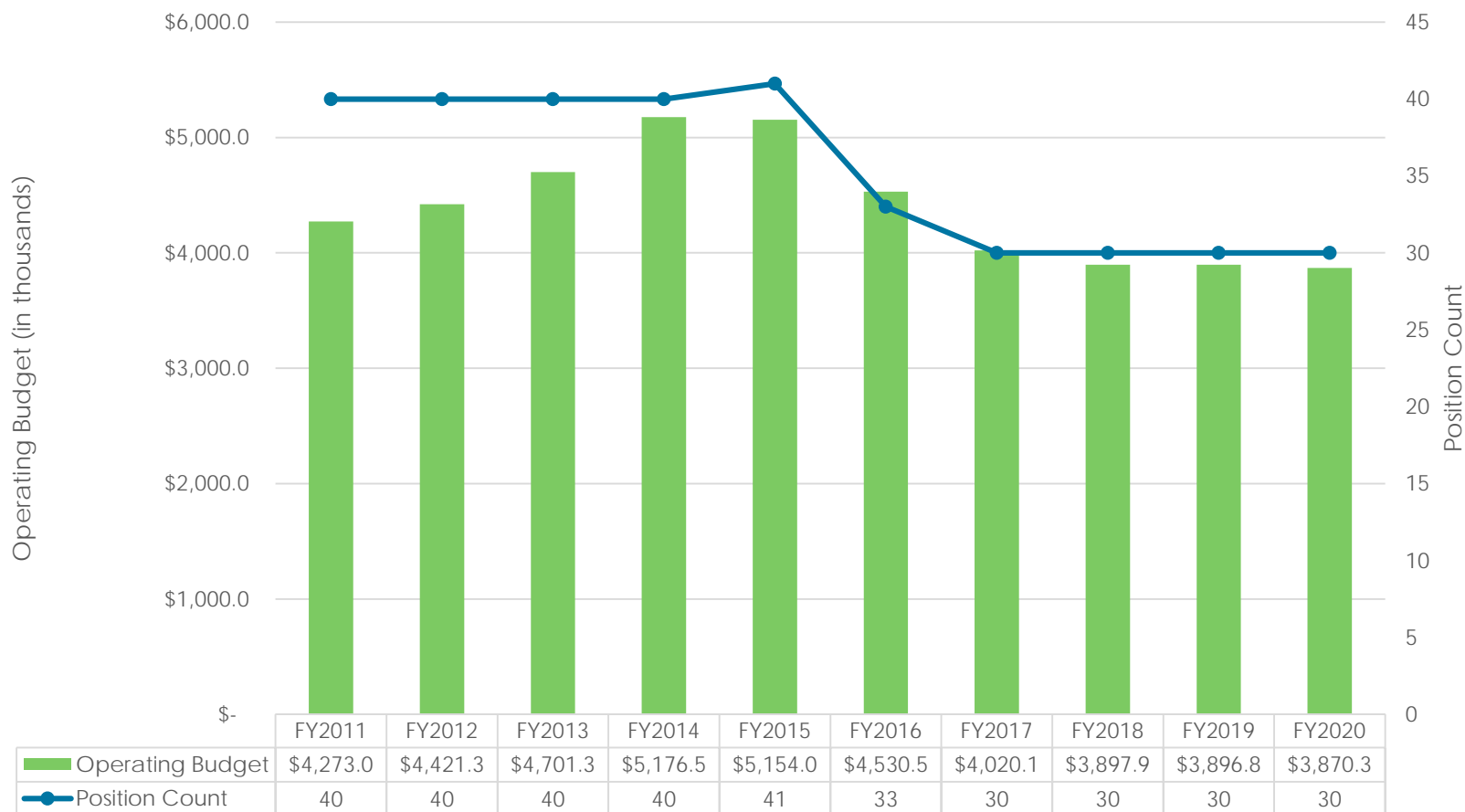
Food Safety & Sanitation

- Manufactured Food (includes seafood processors)
- Shellfish
- Retail Food & Food Service
- Public Facilities
 - Pools & Spas
 - Tattoo & Body Art
 - Barbers & Hairdressers
 - Overnight Accommodations
 - Public Toilets, Showers, & Laundromats



Food Safety & Sanitation

Food Safety & Sanitation Budget History





Food Safety & Sanitation: Impacts of Recent Budget Reductions

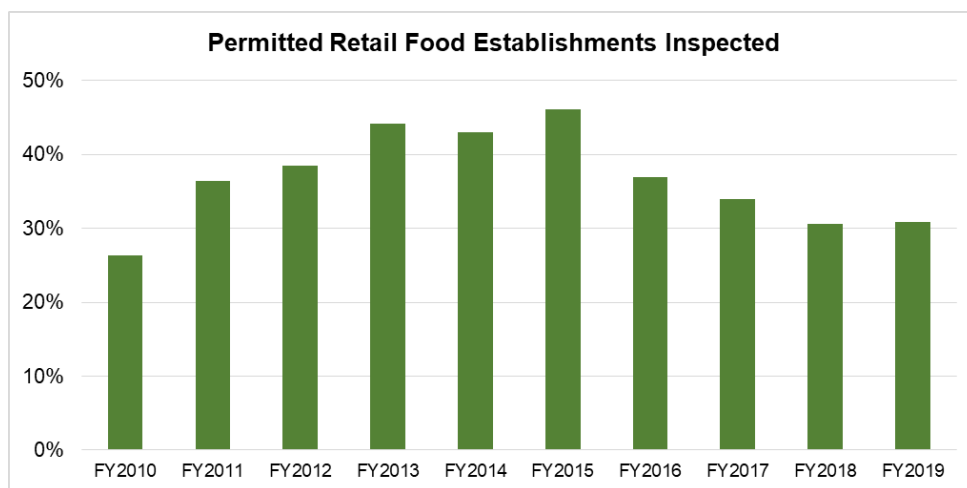
- Closed Valdez field office in 2016
- No longer providing services
 - Barber & hairdressers and nail salons
 - Hotels, including responding to bedbug complaints
 - Public toilets, showers, and laundromats
- Sanitation inspections at schools limited to food facilities
- Travel to rural communities primarily limited to FDA required inspections of seafood and manufactured food facilities



Food Safety & Sanitation: Retail Food Inspections

► Retail Food in FY2019

- 4,908 permitted permanent food establishments
- 1,512 (31%) were inspected
- 173 required follow-up inspections
- Inspections covered
 - 49% of high risk facilities
 - 40% of medium risk facilities





Shellfish Program

- State has regulated shellfish since before statehood
- Decertified around 1954 due to biotoxin concerns; re-certified around 1974
- Current program at DEC
 - Harvest certification and dealer permitting
 - Regulatory testing
- Other State agencies involved in shellfish
 - DNR leases State lands for farms
 - DF&G has authority over shellfish spat & commercial fisheries including wild geoduck harvests
 - DPS conducts fishery patrols



Shellfish Program: Cost Breakout

Direct Costs

- ▶ Permitting \$269.0
 - ▶ 86% Personal Services
 - ▶ 10% Travel for inspections and training
 - ▶ 4% Field gear and administrative costs
- ▶ Regulatory Testing \$457.7
 - ▶ 77% Personal Services
 - ▶ 14% Equipment Maintenance
 - ▶ 5% Mice and other testing supplies
 - ▶ 4% Administrative costs



Shellfish Permitting Categories

- **Harvester:** a person who takes shellfish by any means from a shellfish growing area (mainly razor clam and geoduck harvesters)
- **Shipper:** a person who buys and repacks and then sells shellstock – also means a person who ships previously shucked shellfish (includes most farmers)
- **Shucker-Packer:** a person who shucks and packs shellfish
- **Vessel:** geoduck dive vessels
- **Re-shipper:** a person who purchases shucked shellfish or shellstock from a dealer and sells the product without repacking or relabeling to another dealer, wholesaler, or retailer



Shellfish: Regulatory Framework

Food Safety Permitting Program

- Permit shellfish dealers, harvesters, vessels
 - Initial plan review (dealers/vessels)
 - Inspections (dealers/vessels)
- Classify and monitor growing/harvest areas
- Issue export certificates
- Initiate/facilitate product recalls
- Investigate reports of foodborne illness



Shellfish: Regulatory Framework

CY	Harvester	Shipper	Shucker-Packer	Vessel	Reshipper	Total
2019	127	21	2	66	2	218
2018	141	14	5	81	4	245
2017	137	22	4	60	1	224
2016	122	28	5	64	1	220
2015	109	29	4	58	1	201
2014	88	28	4	50	1	171
2013	200	31	6	87	0	324
2012	180	28	7	78	1	294
2011	158	28	8	79	1	274
2010	141	25	7	63	1	237



Shellfish: Regulatory Framework

NSSP Approved Laboratory

- ▶ Regulatory testing
 - ▶ Growing Waters
 - ▶ Fecal coliform bacteria
 - ▶ Harmful contaminants
 - ▶ Shellfish meats
 - ▶ Paralytic shellfish toxin
 - ▶ Domoic acid
- ▶ Maintain testing proficiency



Spill Prevention & Response: Mission

Prevent spills of oil and hazardous substances, prepare for when a spill occurs, and respond rapidly to protect human health and the environment.





Spill Prevention & Response: Core Services

- Protect public health and the environment:
 - Ensure that producers, transporters, and distributors prevent spills of crude oil and refined oil products and are fully prepared to clean up spills
 - Respond to spills of petroleum and hazardous substances
 - Identify, oversee, and conduct the cleanup of contaminated sites in Alaska, returning properties to safe and productive re-use



Spill Prevention & Response: Funding

- Proposed FY2021 Operating Budget
 - \$19,606.3; 128 PFT
 - 69% Prevention Account
 - 24% Federal receipts
 - 2% Commercial Passenger Vessel Environmental Compliance fees
 - 5% Interagency and capital project receipts
 - 0% UGF



Spill Prevention & Response: Statutory Authorities

It is the intent of the Legislature and declared to be the public policy of the State that funds for the abatement of a release of oil or a hazardous substance will always be available (A.S. 46.08.030)





Spill Prevention & Response: Statutory Authorities

- ▶ Funds from the **Response Account** are used to respond to spills or threats of spills that pose an imminent and substantial threat to Alaska (AS 46.08.040(1)(A))
- ▶ Funds from the **Prevention Account** are used to:
 - ▶ Respond, contain, cleanup, and monitor spills (AS 46.08.040(2)(A))
 - ▶ Address existing contamination (AS 46.08.040(2)(K))
 - ▶ Pay for the operating costs of the Division (AS 46.08.040(2)(B))



Spill Prevention & Response: Budget Impacts of PFAS

- ▶ SPAR costs related to PFAS are included in operating costs
 - ▶ Primarily Prevention Account
 - ▶ Some Federal grant funds
- ▶ 2019 capital appropriation for \$9.4 million from the Response Account
 - ▶ DOT&PF expenses for testing and delineation
 - ▶ DEC oversight of DOT&PF sites
- ▶ Issues with the Prevention Account balance are unrelated to the PFAS response

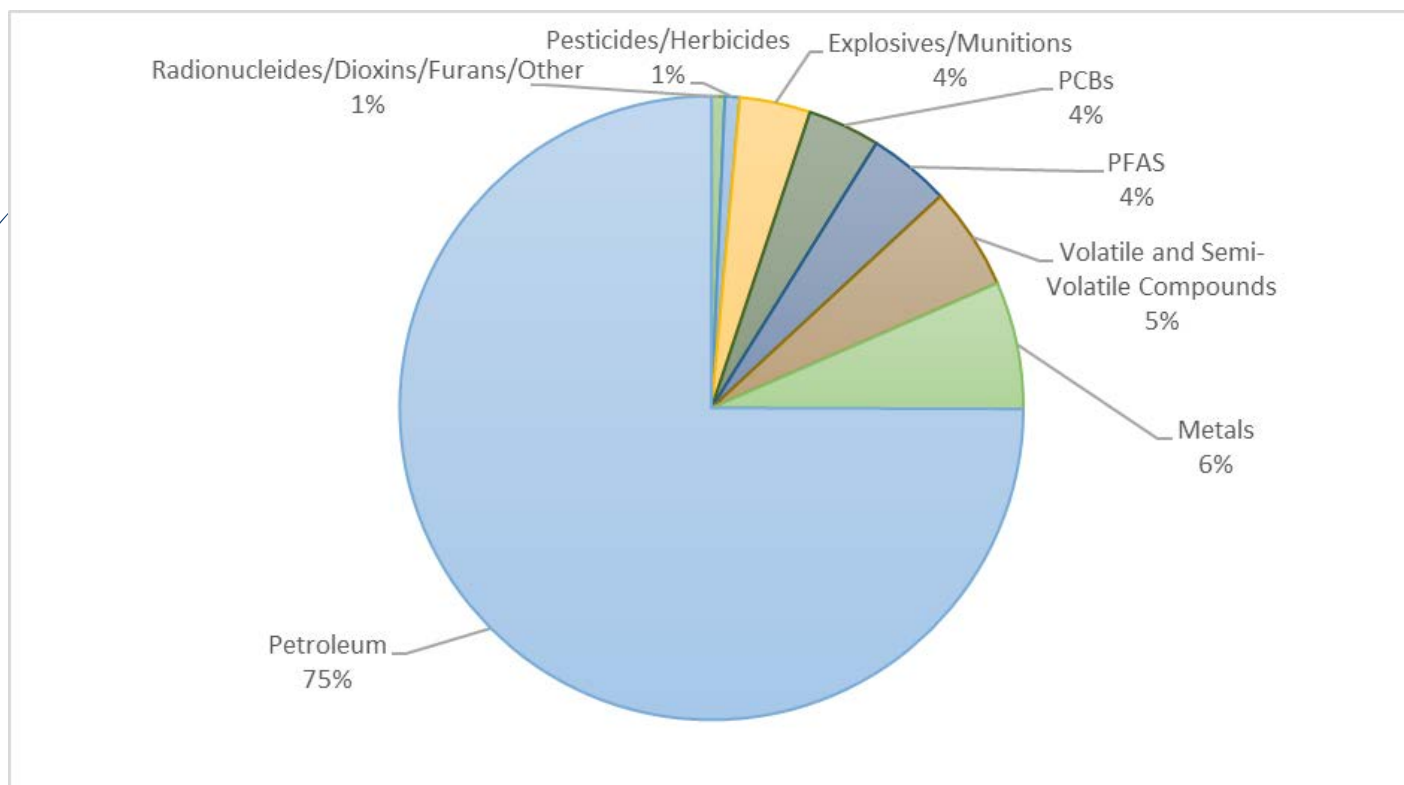


Spill Prevention & Response: Budget Impacts of PFAS

- SPAR costs are primarily for oversight
- When possible, responsible party pays costs of testing and alternative water
- PFAS responsible parties include:
 - DOT&PF
 - U.S. Department of Defense
 - Local governments
 - Private parties



Contaminants of Concern at Active Sites





PFAS: What Are They?

- Per- & Polyfluoroalkyl Substances (PFAS)
- Class of 6,000+ man-made chemicals
- Water, oil, stain and heat resistant
- Water soluble
- Extremely persistent in the environment
- Widely used
- PFOS and PFOA are the two most studied PFAS



PFAS: State Response Actions to Date

- Working on PFAS since 2009
- 2016 – regulations put in place for soil & groundwater
- Action level in line with EPA
 - Lifetime Health Advisory 70 ppt for PFOS and PFOA
- Working with responsible parties to address impacts
- Testing & reporting for 18 PFAS using EPA methods
- Alternative drinking water provided to people relying on more than 400 wells
- All drinking water data placed on DEC website
 - <http://dec.alaska.gov/spar/csp/pfas/sample-results/>



PFAS: State Response Actions Going Forward

- ▶ DEC will continue requiring PFAS sampling in drinking water where a potential risk has been identified
- ▶ DOT&PF and U.S. Department of Defense stopped all non-emergency response AFFF discharges
- ▶ Highest priority State airport sites have been identified, and sampling complete by end of fiscal year



Division of Spill Prevention and Response

PER- AND POLYFLUOROALKYL SUBSTANCES (PFAS)

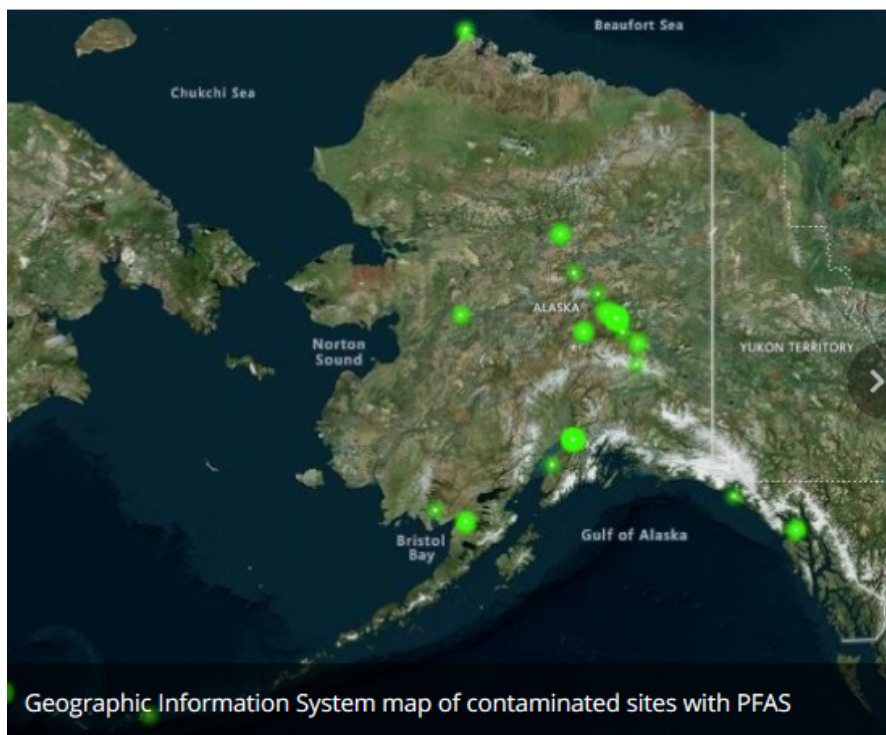
[ACTION PLAN](#)[AIR QUALITY](#)[DRINKING WATER](#)[FIREFIGHTING FOAM](#)[PFAS SITES](#)[RESOURCES](#)

re: [DEC](#) / [SPAR](#) / [CSP](#) / DEC PFAS Page

WELCOME TO THE DEC PFAS PAGE

Per- and polyfluoroalkyl substances are a large and complex class of human-made compounds often referred to collectively as PFAS

They have been widely used in numerous industrial and residential applications since the 1950's. Their stability and unique chemical properties produce waterproof, stain resistant, and nonstick qualities in products. They are found in some firefighting foams and a wide variety of consumer products such as carpet treatments, non-stick cookware, water-resistant fabrics, food packaging materials, and personal care products.



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Questions?

