

Submitted by Chairman of the Assembly  
Prepared by: Department of Health and  
Human Services  
For Reading: May 13, 2003

ANCHORAGE, ALASKA  
AO NO. 2003-85

AN ORDINANCE AMENDING THE ANCHORAGE FOOD CODE CHAPTER 16.60 OF THE ANCHORAGE MUNICIPAL CODE AND PROVIDING FOR CONSISTENCY WITH STATE REGULATIONS REQUIRING COOLING AND COLD HOLDING AT 41°F OR BELOW, FEE ADJUSTMENT FOR TEMPORARY AND SEASONAL FACILITIES, CATERER NOTICE REQUIREMENTS, ADDITION OF TIME AS A FOOD SAFETY CONTROL MEASURE AND CLARIFYING VERBIAGE

**Section 1.** Anchorage Municipal Code 16.60, Anchorage Food Code, is hereby amended to read as follows:

**Section 2.** That Anchorage Municipal Code section 16.60.020 is hereby amended by adding a new subsection L to read as follows:

**16.60.020** **Permit Requirements.**

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L. The operator of a catering operation which has at least two events scheduled to be catered during any quarter shall notify the department on the first day of the quarter. Notification shall include date, time and location of the events.

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**Section 3.** That Anchorage Municipal Code subsection 16.60.050.A, is hereby amended to read as follows:

**16.60.050** **Fees.**

A. Except as provided in subsections [B] C [D], J [K], and K [L] of this section, at the time of application for a new permit under section 16.60.030 or within 30 days after receiving notice that a fee is due for a permit renewal, the owner or operator of a food establishment subject to the permit requirements of section 16.60.02 shall pay to the department an annual permit fee for each separate type of operation at the food establishment based on the results of a risk assessment according to the following form. Risk assessments may be conducted annually by the department. [INSPECTION INTERVALS ON THE RISK ASSESSMENTS ARE THE MINIMUM NUMBER OF INSPECTIONS AND T] The department may conduct further inspections as set forth in AMC 16.60.900.

Section One-Assessment	YES	NO
1. Is the facility a childcare center or school? (If yes, skip to <b>Section Four [THREE], Children Foodservice Only</b> ).		
2. Does the facility serve/store potentially hazardous foods (PHF)?	2	
3. Do foods <u>prepared at the facility require [FOR] an on-site [SERVICE REQUIRE A] kill step?</u>	2	
4. Are <u>raw</u> PHF items received <u>in</u> and cooked from a frozen state?		2
5. Are PHF held hot for 2 or more hours prior/during service (include prep time)?	2	
6. Are PHF served/sold that have been cooled from 140°F to <u>41° F</u> [45° F] on-site, <u>including in commissary</u> ?	3	
7. Do two or more RTE foods (including ingredients) require handling (utensils alone are not practical)?	2	
8. Are plates, cups, and eating utensils single service only?		1
9. Does the facility have 50+ seats and/or offer delivery, take-out or a drive-thru or is it a processor?	2	
10. Does the facility have a current certified food manager?		1
11. Is the facility a <u>m[M]obile food unit</u> ?	1	
12. Does the facility specifically serve a highly susceptible population? (examples: pre-school age and younger, elderly, hospital)	1	
13. <u>If the facility is a temporary, will it be in operation two or more days?</u>	2	
<b>TOTAL SCORE →→</b>		

## Section Two—Categorization, Food Establishments

Check One:	Total Points from Section One	Risk Type	Inspection Interval	Permit Fee
	0—3	1	12 months	\$200.00
	4—5	2	9 months	\$300.00
	6—8	3	6 months	\$400.00
	9+	4	4 months	\$500.00

## Section Three—Categorization, Temporary and Seasonal Temporary

Check One:	Total Points from Section One	Permit Fee, Temporary Event (Per event)	Permit Fee, Seasonal Temporary (Per event)
	0-3	\$ 10.00	\$75.00
	4-5	\$20.00	\$100.00
	6-8	\$40.00	\$125.00
	9+	\$50.00	\$150.00

**Section Four [THREE]--Children Foodservice Only**

Check One:	Number Served/Licensed Capacity	Permit Fee
	13--20	\$ 75.00
	21--80	\$100.00
	81+	\$150.00

[B. EXCEPT AS PROVIDED IN SUBSECTIONS D, K, AND L OF THIS SECTION, THE APPLICANT SHALL PAY TO THE DEPARTMENT THE FOLLOWING PERMIT FEE AT THE TIME OF APPLICATION FOR:

1 A TEMPORARY FOOD SERVICE PERMIT, PER EVENT . . . \$50.00

2 A TEMPORARY FOOD SERVICE PERMIT--SEASONAL . . . \$75.00]

B. [C.] In addition to the fee required by subsections A [OR B] of this section, an operator shall pay a fee of \$150.00 for each enforcement inspection conducted according to subsection 16.60.900.D.3.

C. [D.] Prior to application for a plan review or permit, a pre-consultation fee for food establishment planning and/or design consultation may be assessed at the hourly rate of \$150.00 per hour. The department may waive the plan review fee for minor additions or upgrades including a salad bar, ice cream or yogurt dispenser, sandwich bar, soft drink machine, ice maker or similar additions or upgrades. At the time of application for plan review under section 16.60.040, the owner or operator shall pay to the department a plan review fee as set forth below, for each separate type of operation of the food establishment subject to permit requirements of section 16.60.020:

1 For a food establishment that is:

a. 0--1,000 square feet . . . \$200.00

b. 1,001--4,000 square feet . . . \$300.00

c. More than 4,000 square feet . . . \$500.00

D. [E.] Overtime inspections of a food establishment made at the operator's request will be assessed hourly at the rate of \$150.00 per hour.

E. [F.] Department provided manager certification will be assessed as follows:

1. Training classes including examination:

a. 1--3 hour training, per individual . \$25.00

b. 4--7 hour training, per individual . \$50.00

c. 8--12 hour training, per individual \$100.00

2. Challenge examination to meet requirements of:

- a. 1--3 hour training, per exam \$10.00
- b. 4--7 hour training, per exam \$10.00
- c. 8--12 hour training, per exam . \$20.00

E. [G.] A person who seeks a waiver described in subsection 16.60.010.G or section 16.60.930 to exempt a food establishment from the requirements of this chapter shall pay a waiver application review fee of \$50.00 at the time of application.

G. [H.] Within 14 days prior to a change in the operator of a food establishment with a permit issued under this chapter, the new operator shall apply to the department for issuance of a new permit in the new operator's name and shall pay a fee of \$150.00 for each new permit issued.

H. [I.] A fee imposed under this section is nonrefundable. Nothing in this section precludes the department from prorating an annual permit fee and billing more than once if revised statutes or regulations change a fee amount or structure, fee type, or the time frame during which a permit is required.

I. [J.] Unless stated otherwise, a fee required under this section is due within 30 days after receiving notice that the fee is due. Except for good cause beyond the operator's control, the department shall assess a late fee not to exceed ten percent of the applicable fee if payment is more than 30 days past due. A payment that is more than 60 days past due shall be assessed a late fee not to exceed 25 percent of the applicable permit fee. Failure to pay the fees within 60 days of the date of the notice that a fee is due shall constitute cause for the department's issuance of a notice to close the food establishment.

J. [K.] Late fees shall be assessed as follows:

1. Except as provided in subsection J [K].2 and J [K].3 of this section, an applicant applying for a permit fewer than 30 days prior to the date of operation shall pay a late fee, not to exceed ten percent of the annual permit fee;
2. An applicant applying for a permit as a result of a change of ownership less than 14 days prior to the change of owner shall pay a late fee of ten percent;
3. An applicant applying for a temporary food establishment permit less than seven [T] days prior to the date of operation shall pay a late fee of \$10.00.

K. [L.] An operator of an establishment who ceases to operate that establishment remains responsible for past due fees incurred by that operator.

L. [M.] The following charitable operations and organizations are required to have a permit under this chapter but the department may waive fees for inspection and service for establishments meeting all of the following criteria:

1. Establishments that prepare and provide food to the public at no charge; and
2. Establishments that are operated by tax exempt nonprofit corporations under the laws of Alaska whose purpose is to foster the general community welfare of the municipality.

M. [O.] The department may also waive fees for inspection and service for student-oriented, elementary through secondary school organizations that operate food establishments within the school and use all proceeds collected for the purpose of maintaining the welfare of the school's students.

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**Section 4.** That Anchorage Municipal Code subsection 16.60.230.A is hereby amended to read as follows:

**16.60.230      Temperature Control.**

A. The operator of a food establishment shall ensure that:

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5. Except during preparation, cooking, or cooling as specified under 16.60.230.A.8.b.iii, or when time is used as the public health control as specified under 16.60.235, potentially hazardous food shall be maintained:

a. At 60°C (140°F) or above, except that roasts and steak cooked to a temperature and for a time specified under 16.60.230.A.10 may be held at a temperature of 54°C (130°F); or

b. At 5°C (41°F) or less, except as specified under c.

c. At 7°C (45°F) or between 7°C (45°F) and 5°C (41°F) in existing refrigeration equipment that is not capable of maintaining the food at 5°C (41°F) or less if:

i. The equipment is in place and in use in the food establishment; and

ii. Within 5 years of the effective date of this code the equipment is upgraded or replaced to maintain food at a temperature of 5°C (41°F) or less.

d. The requirements of this subparagraph do not apply to synthetic custards and cream fillings, nondairy creaming, whitening, or whipping agents, or similar products if:

i. The product does not require refrigeration and is so labeled by the manufacturer; or

ii. The operator provides the department with documentation from a qualified laboratory showing that the product will not support the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum;

[5] **POTENTIALLY HAZARDOUS FOOD IS:**

A. **FREE OF EVIDENCE OF PREVIOUS TEMPERATURE ABUSE WHEN RECEIVED AT THE FOOD ESTABLISHMENT; AND**

B. **RECEIVED AND MAINTAINED DURING COLD-HOLDING AT 45°F OR BELOW, EXCEPT AS OTHERWISE PROVIDED IN THIS**

CHAPTER; THE REQUIREMENTS OF THIS SUBPARAGRAPH DO NOT APPLY TO SYNTHETIC CUSTARDS AND CREAM FILLINGS, NONDAIRY CREAMING, WHITENING, OR WHIPPING AGENTS, OR SIMILAR PRODUCTS IF:

- I. THE PRODUCT DOES NOT REQUIRE REFRIGERATION AND IS SO LABELED BY THE MANUFACTURER; OR
- II. THE OPERATOR PROVIDES THE DEPARTMENT WITH DOCUMENTATION FROM A QUALIFIED LABORATORY SHOWING THAT THE PRODUCT WILL NOT SUPPORT THE RAPID AND PROGRESSIVE GROWTH OF INFECTIOUS OR TOXIGENIC MICROORGANISMS OR THE SLOWER GROWTH OF CLOSTRIDIUM BOTULINUM;]

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7. Stored frozen foods shall be maintained frozen; [FROZEN FOOD IS KEPT FROZEN AND STORED AT 0°F OR BELOW;]

8. Potentially hazardous food is thawed:

- a. In a refrigeration unit at a temperature of 41°F [45°F] or below;
- b. Under running potable water at 70°F or below until thawed and then is immediately cooked or refrigerated, provided that:
  - i. The velocity of the running water is sufficient to agitate and float loose food particles into the overflow;
  - ii. The temperature of ready-to-eat portions which become thawed do not rise above 41°F; [45°F] or
  - iii. The temperature of raw animal foods which require cooking do not rise above 41°F [45°F] for more than four (4) hours including the time food is exposed to running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F [45°F].

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9. Potentially hazardous food used as an ingredient for food that is in a form to be consumed without further cooking, such as salad, sandwiches, filled pastry, and reconstituted food, is chilled to 41°F [45°F] or below before preparation;

10. All parts of potentially hazardous food that require cooking are cooked with no interruption in the cooking process to the minimum internal temperature, and held at that temperature for the time shown in Table B of this section;



TABLE B

## MINIMUM INTERNAL TEMPERATURES

ITEM	TEMPERATURE	TIME
Poultry; stuffed meat, seafood, or poultry; stuffing containing meat, seafood, or poultry; traditional wild game; and casseroles containing potentially hazardous food	165°F	5 seconds
Pork; game meat; ground or restructured meat or seafood; and injected meat; however, ground beef may be cooked to a temperature below 155°F if ordered by an adult consumer	158°F or	1 second or
	155°F	15 seconds
Other potentially hazardous food requiring cooking; however, eggs may be cooked to a temperature below 145°F if ordered by <u>an adult [THE] consumer</u>	145°F	15 seconds
Rare roast beef and rare beef steak; however, beef steak may be cooked to a temperature below 130°F if ordered by <u>an adult [THE] consumer</u>	130°F	15 seconds

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12. Potentially hazardous food that requires cooling or cold-holding after preparation or processing is cooled from a temperature of 140°F or 130°F for rare beef to 70°F or below within two hours, and from a temperature of 70°F or below to 41°F [45°F] or below within four additional hours as follows:

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14. Potentially hazardous food is free of evidence of previous temperature abuse when received at the food establishment.

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**Section 5.** That Anchorage Municipal Code 16.60 is hereby amended by *adding a new* section to read as follows:

**16.60.235      Time as a Public Health Control.**

- A Except as specified under (B) of this section, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:
- Food shall be marked or otherwise identified to indicate the time that is 4 hours past when the food is removed from temperature control;

2. Food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control;
  3. Food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded; and
  4. Written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, that ensure compliance with:
    - a. Subparagraphs (A)(1)-(4) of this section, and
    - b. 16.60.230 for food that is prepared, cooked, and refrigerated before time is used as a public health control.
- B. In a food establishment that serves a highly susceptible population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.
- C. Operators choosing to use time as a public health control shall apply to the department for approval on forms provided by the department and gain written approval from the department for the procedures before the procedures are put into practice.

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**Section 6.** That Anchorage Municipal Code subsection 16.60.240.A is hereby amended to read as follows:

**16.60.240      Display and Service.**

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A. The operator of a food service or market shall ensure that:

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8. Dispensing utensils for potentially hazardous food are stored between uses:

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c. In potable water at a temperature of 41°F [45°F] or below or 140°F or above;

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**Section 7.** That Anchorage Municipal Code subsection 16.60.300.A is hereby amended to read as follows:

**16.60.300      Disease Transmission.**



A. A person with a skin infection, infected wound or a disease communicable by food may not work in a food establishment in any capacity that might contaminate food or a food-contact surface of clean equipment or utensils with an infectious or toxigenic microorganism, or that might transmit disease to others.

1. Any employee who has any reason to believe that he or she has or is a carrier of a disease or condition which can be transmitted by or through foods shall notify the operator of such disease or condition. These diseases and conditions include but are not limited to the following: E. coli O157:H7, salmonellosis, shigellosis, campylobacteriosis, cholera, and other infections causing vomiting or diarrhea; parasitic infections (e.g., amebiasis, tapeworms, giardiasis); hepatitis A; staphylococcal skin disease, streptococcal skin disease.

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**Section 8.** That Anchorage Municipal Code subsection 16.60.410.D is hereby amended to read as follows:

**16.60.410**      **Design and Construction.**

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- D. The operator of an establishment shall ensure that each handwash sink has:
1. Hot and cold running water under pressure that can be tempered to a temperature between 100 - 120°F by a mixing valve or combination faucet;
  2. Self-dispensing or metering faucets that provide a flow of water for at least 15 seconds; and
  3. Installed in conjunction with each sink either sanitary towels in a dispenser or a hand-drying device that provides heated air except that hand-drying devices that provide heated air are not allowed in food preparation or dishwashing areas.

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**Section 9.** That Anchorage Municipal Code subsection 16.60.500.D is hereby amended to read as follows:

**16.60.500**      **Water Supply.**

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D. The operator of a mobile food unit or kiosk shall:

1. Take the following actions at least annually and before seasonal startup:

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c. Submit [WATER] samples of potable water being used in the facility to a certified laboratory for coliform analysis;

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2. Take the following actions if notified that a potable water sample exceeds the maximum contaminant level for coliform bacteria as listed in 18 AAC 80:

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b. Submit another [WATER] sample of potable water being used in the facility to a certified laboratory for coliform analysis within 24 hours after superchlorination; and

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**Section 10.** That Anchorage Municipal Code subsection 16.60.600.E is hereby amended to read as follows:

**16.60.600      Temporary Food Service.**

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E. In addition to the other requirements of this chapter, including the temperature requirements in section 16.60.230, the operator of a temporary food service shall ensure that:

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4. Mechanical refrigeration units are provided to keep potentially hazardous food at 41°F [45°F] or below except that:

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b. At events of one to three days' duration, if approved by the department, foods such as hamburger patties, pre-cooked meat, raw seafood, and ready-to-eat packaged, potentially hazardous food, such as milk and sandwiches, may be stored in an insulated container using a coolant, such as blue ice or drained ice, to keep the temperature of food at 41°F [45°F] or below;

5. Fully pre-cooked commercially produced sausage products containing approved nitrate preservatives may be stored in properly insulated containers using a coolant, such as blue ice or drained ice, to keep the temperature of food at 41°F [45°F] or below;

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**Section 11.** That Anchorage Municipal Code subsection 16.60.625.A is hereby amended to read as follows:

**16.60.625 Mobile Retail Vendors.**

A. In addition to the other applicable requirements of this chapter, a mobile retail vendor selling:

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2. Gutted and gilled fish that has not been further processed:

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c. Shall provide adequate refrigerator, freezer, or ice chests of adequate capacity to store all seafood products and maintain refrigeration temperatures of 41°F [45°F] or below or maintained frozen [FREEZER TEMPERATURES OF 0°F OR BELOW];

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**Section 12.** That Anchorage Municipal Code subsection 16.60.630.B is hereby amended to read as follows:

**16.60.630 Machines Vending Potentially Hazardous Food.**

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B. The operator of an establishment providing machines vending potentially hazardous foods shall ensure that:

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8. The temperature of potentially hazardous food is kept at 41°F [45°F] or below or 140°F or above except during the time required to load or service the machine and no more than 30 minutes after loading or servicing; and

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**Section 13.** That Anchorage Municipal Code section 16.60.750 is hereby amended to read as follows:

**16.60.750      Reduced Oxygen Packaging at Food Services or Markets**

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B. The operator of a food service or market may reduced oxygen package the following without developing a HACCP plan under section 16.60.710:

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5. Food that is rapidly frozen prior to or as part of a reduced oxygen packing process and stored frozen until reheated or thawed for immediate use; food described in B.4 and B.5 shall meet the following continuous cooling and freezing requirements:

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b. The food shall be cooled from 70°F to 41°F [45°F] or below within 4 hours; and

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D. Except for seafood subject to 18 AAC 34, if food is reduced oxygen packaged under subsection C of this section, the operator of a food service or market shall:

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3. Attach the following labels:

a. "Keep refrigerated at 41°F [45°F] or below and use within 7 days of purchase, unless frozen. "; and

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F. In addition to requirements in subsections A through E of this section the operator of a food service or market shall ensure that:

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4. Potentially hazardous food approved for reduced oxygen packaging is refrigerated at a temperature of 41°F [45°F] or below or maintained frozen [FROZEN AT A TEMPERATURE OF 0°F OR BELOW], as appropriate, at all times except during short periods of processing not to exceed 30 minutes.

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**Section 14.** That Anchorage Municipal Code subsection 16.60.990.A is hereby amended to read as follows:

**16.60.990      Definitions**

A. The following words, terms and phrases, when used in this chapter, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

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7. "approved facility" means a place other than a commissary or residence that is acceptable to the department for a specific activity and event in support of a temporary food service, a limited food service, kiosk, or a mobile food unit;

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16. "cold-hold" and "cold-holding" mean[S] to maintain the temperature of a potentially hazardous food at 41°F [45°F] or below while that food is being held during transportation, storage, preparation, processing display, and service;

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76. "mobile food unit" means a type of food service located in a vehicle, trailer, or pushcart [CART] that is capable of easily moving daily for servicing of water and wastewater holding tanks, that operates out of an approved commissary or other approved facility (unless it is a self-contained mobile food unit), and that has a menu that is usually restricted to service of specific food; a mobile food unit, other than a pushcart, shall be capable of being licensed by the state as a motor vehicle and shall be capable of moving without special conditions, such as a pilot car, flagging, restricted hours of movement, or a state motor vehicle permit; [EXCEPT FOR ONE ICE CHEST AND FOR STREET CARTS, ONE BARBECUE GRILL PLACED IMMEDIATELY ADJACENT TO A PUSH CART,] a unit is not considered as a "mobile food unit" if it does not completely retain its mobility or is connected to water or sewer;

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100. "refrigeration" means a mechanical means to maintain product temperatures at 41°F [45°F] or below;

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**Section 15.** That these changes shall become effective immediately upon passage and approval by the Assembly.

PASSED AND APPROVED by the Assembly this 8th day of July, 2003

  
Chair

ATTEST:

  
Municipal Clerk



**MUNICIPALITY OF ANCHORAGE**  
**Summary of Economic Effects - General Government**

AO Number: 2003-85

Title: An ordinance amending the Anchorage Food Code Chapter 16.60 of the Anchorage Municipal Code and providing for consistency with State regulations

Sponsor:

Preparing Agency: Department of Health and Human Services

Others Impacted: None

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**CHANGES IN EXPENDITURES AND REVENUES.**

(Thousands of Dollars)

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	FY03	FY04	FY05	FY06	FY07
<b>Operating Expenditures</b>					
1000 Personal Services					
2000 Supplies					
3900 Other Services					
4000 Debt Service					
<b>TOTAL DIRECT COSTS:</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>

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Add: 6000 Charges from Others

Less: 7000 Charges to Others

<b>FUNCTION COST:</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
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<b>REVENUES:</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
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<b>CAPITAL:</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
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<b>POSITIONS: FT/PT and Temp</b>	<b>None</b>	<b>None</b>	<b>None</b>	<b>None</b>	<b>None</b>
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**PUBLIC SECTOR ECONOMIC EFFECTS:**

None. It is expected that the decrease in permit fees for temporary permits will be offset by the increase in permit fees for seasonal temporary permits.

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**PRIVATE SECTOR ECONOMIC EFFECTS:**

There may be some economic impact to the private sector in lowering the cold-holding requirement. According to refrigeration specialists contacted here, meeting this requirement may simply mean adjusting a thermostat or cleaning a condenser fan. Adjustments of a thermostat can typically be done by the establishment operator at no cost. A typical service call for replacement or repair of the most common cold-holding problems may cost an operator up to \$200. Refrigeration specialists indicate that most coolers are already designed to maintain these cooler temperatures. There may be increased costs for power, but estimates are 1-3 cents per hour.

For establishment operators that determine new or upgraded equipment is necessary, there would be opportunities for refrigeration sales and service. Cost of equipment would vary tremendously depending upon size, manufacturer, installation circumstances and other factors.

Fees for temporary permits and seasonal temporary permits have been changed and will now be based on risk assessments.

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Prepared by: Jewel Jones, Director, Health and Human Services

# MUNICIPALITY OF ANCHORAGE

## ASSEMBLY MEMORANDUM

AM No. 407-2003

Meeting Date: May 13, 2003

From: Mayor

Subject: AO 2003-85 Amendments to Anchorage Municipal Code 16.60, The Anchorage Food Code

A new Anchorage Food Code was adopted July 1999 based on State of Alaska requirements for commercial food service operations. Since then the State of Alaska has amended and updated its food code. Some provisions the State added are more restrictive than those in AMC 16.60, putting AMC 16.60 in conflict with State regulations.

During 2001, Department of Health and Human Services Environmental Services Division staff met with food service facility owners and managers and assembled a committee to discuss amendments to AMC 16.60. Fee changes discussed during the meetings were passed on December 11, 2001 as part of AO 01-145(S-1), the omnibus fee package. Since the new fees for temporary events were implemented, it has become clear that modifications are necessary. Other food facility permit fee rates are based upon risk posed to the public by the operation, allowing departmental resources to be allocated accordingly. Fee changes proposed here are based upon risk to the public as well.

The proposed amendment provides consistency with current State regulations. The current Anchorage Municipal Food Code requires 45°F or lower for food cooling and cold holding while State of Alaska regulations require 41°F or lower. This proposal will set Anchorage temperature requirements to match the State of Alaska. Proposed language regarding temperatures and time as a food safety control is from recommendations in the 1999 USFDA Food Code. Time as a food safety control provides more latitude for food establishment operators while still protecting public health.

THE DEPARTMENT OF HEALTH AND HUMAN SERVICES RECOMMENDS APPROVAL OF  
AO 2003-85, Amendments to AMC 16.60, The Anchorage Food Code.

Prepared by: Jewel Jones, DHHS Director

Concur: Harry J. Kieling, Jr., Municipal Manager

Respectfully submitted: George P. Wuerch, Mayor

## Content Information

A0 2003-85

Content ID : 000693

AN ORDINANCE AMENDING THE ANCHORAGE FOOD CODE CHAPTER  
 Title: 16.60 OF THE ANCHORAGE MUNICIPAL CODE AND PROVIDING FOR  
 CONSISTENCY WITH STATE REGULATIONS. See document.

Author: toftebergcj

Initiating HHS  
Dept:Review Legal  
Depts:

Description: AM, AO and SEE included. Pete Halgrimson from Legal has already reviewed these documents.

Keywords: Food, food code, 16.60, AMC 16.60

Date 3/12/03 9:45 AM  
Prepared:Director Jewel Jones  
Name:2003 JUN 3 PM 12:09  
OFFICE

## Workflow History

Workflow Name	Action Date	Action	User	Security Group	Content ID
FundsAppropWorkflow	3/12/03 9:57 AM	Checkin	toftebergcj	Public	000693
FundsAppropWorkflow	3/18/03 9:07 PM	Reject	jonesjl	Public	000693
FundsAppropWorkflow	3/21/03 3:09 PM	Checkin	toftebergcj	Public	000693
FundsAppropWorkflow	3/24/03 9:42 AM	Reject	jonesjl	Public	000693
FundsAppropWorkflow	3/24/03 2:01 PM	Checkin	toftebergcj	Public	000693
FundsAppropWorkflow	3/26/03 12:30 PM	Reject	jonesjl	Public	000693
FundsAppropWorkflow	4/15/03 10:35 AM	Checkin	toftebergcj	Public	000693
FundsAppropWorkflow	4/16/03 9:30 AM	Reject	jonesjl	Public	000693
FundsAppropWorkflow	4/16/03 9:55 AM	Checkin	toftebergcj	Public	000693
HHS_SubWorkflow	4/17/03 12:44 PM	Approve	jonesjl	Public	000693
Legal_SubWorkflow	5/1/03 11:24 AM	Approve	wheelerda	Public	000693
FundsAppropWorkflow	5/2/03 8:59 AM	Reject	leblancdc	Public	000693
FundsAppropWorkflow	5/5/03 4:24 PM	Checkin	toftebergcj	Public	000693
HHS_SubWorkflow	5/5/03 5:08 PM	Approve	jonesjl	Public	000693
Legal_SubWorkflow	5/5/03 5:20 PM	Approve	wheelerda	Public	000693

ADDENDUM ITEM; INTRODUCED BY TITLE ONLY 05/13/03

FundsAppropWorkflow	5/6/03 9:40 AM	Reject	leblancdc	Public	000693
FundsAppropWorkflow	5/6/03 3:04 PM	Checkin	toftbergcj	Public	000693
HHS_SubWorkflow	5/6/03 3:12 PM	Approve	jonesjl	Public	000693
Legal_SubWorkflow	5/6/03 3:53 PM	Approve	wheelerda	Public	000693
OMB_SubWorkflow	5/6/03 5:04 PM	Approve	leblancdc	Public	000693
FundsAppropWorkflow	5/7/03 9:30 AM	Reject	giardkh	Public	000693
FundsAppropWorkflow	5/8/03 10:12 AM	Checkin	toftbergcj	Public	000693
HHS_SubWorkflow	5/8/03 1:00 PM	Approve	morganjl	Public	000693
Legal_SubWorkflow	5/12/03 10:15 AM	Approve	wheelerda	Public	000693
OMB_SubWorkflow	5/12/03 10:40 AM	Approve	leblancdc	Public	000693
Finance_SubWorkflow	5/20/03 1:22 PM	Approve	giardkh	Public	000693
MuniManager_SubWorkflow	6/3/03 10:28 AM	Approve	kielinghj	Public	000693
MuniMgrCoord_SubWorkflow	6/3/03 10:51 AM	Approve	bealejl	Public	000693