



THE STATE
of **ALASKA**
GOVERNOR BILL WALKER

Department of Environmental
Conservation

DIVISION OF ENVIRONMENTAL HEALTH
FOOD SAFETY & SANITATION PROGRAM

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May 8, 2018

Ms. Robbi Mixon
Cook Inletkeeper / Alaska Food Hub
3734 Ben Walters Lane
Homer, Alaska 99603

Subject: Approval of Variance from 18 AAC 31.200 Food Condition and Source with Stipulations

Dear Ms. Mixon,

The Department of Environmental Conservation has completed the evaluation of the Alaska Food Hub's request for a variance of the requirements of approved source under 18 AAC 31.200(b) which requires that food must be obtained from an approved source. Specifically, your request is to allow the sale of food exempt under 18 AAC 31.012(a), referred to in the following as a cottage food, to be sold through the online food hub. After our review, your request for a variance of this regulation is conditionally **approved** subject to the following stipulations:

1. Ensure that individuals selling foods defined in 18 AAC 31.012 are meeting all of the requirements of the exemption, with the exception of (a)(6)
2. Each cottage food producer participating in the Alaska Food Hub will label their products with a full list of ingredients, the date the product was made in addition to the other requirements of 18 AAC 31.012 (name, address, business license) and, unless it is produced in an approved or permitted establishment, the statement "THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION".
3. The Alaska Food Hub will maintain a policy manual that outlines requirements for those cottage food producers that fall under 18 AAC 31.012 participating in the Alaska Food Hub.
4. The Alaska Food Hub will provide an annual food safety training workshop and will require that all cottage food producers who participate in the Alaska Food Hub to attend the training. The training will be recorded, so that those who join the Alaska Food Hub after the training can review it. The Alaska Food Hub will keep a record of those cottage food producers who attended the training.
5. All cottage food producers selling foods exempt under 18 AAC 31.012 will be required to obtain an Alaska Food Worker Card prior to selling on the Alaska Food Hub.

6. The Alaska Food Hub will have at least one responsible person from the Alaska Food Hub management be a Certified Food Protection Manager who will ensure that cottage food producers are following proper food safety practices and the requirements in Alaska Food Hub Policy Manual.
7. The Alaska Food Hub will maintain records of sales transactions associated with each cottage food producer which shall be made available to the Department of Environmental Conservation in the case of a consumer or foodborne illness complaint.
8. The Alaska Food Hub will maintain shellfish tags for any molluscan shellfish that are sold over the online food hub.
9. The Alaska Food Hub will provide a written summary at the end of the season listing the types of food sold under the variance, any challenges encountered, and suggestions for future variances as this could potentially be a model for others interested in a similar variance. This report should be completed no later than 60 days after the end of the season.

We look forward to continuing to work with the Alaska Food Hub and developing training and guidance materials for vendors selling cottage foods through the online food hub. Please let us know how we can further assist you in providing safe, health food to Alaskans.

Sincerely,

Lorinda Lhotka
Environmental Program Manager I- Section Manager