



# Food Safety Fact Sheet

## Corrective Actions

<b>Kansas Food Code Reference</b>	<b>Risk Factor</b>	<b>Corrective Action</b>
3-101.11 through 3-203.12	<b>Approved Source/Sound Condition</b> <ul style="list-style-type: none"> <li>Food from unapproved source/unsound condition</li> </ul>	<ul style="list-style-type: none"> <li>Discard/reject/return</li> </ul>
2-301.14 through 2-301.15	<b>Handwashing</b> <ul style="list-style-type: none"> <li>Food employee observed not washing hands at appropriate time</li> </ul>	<ul style="list-style-type: none"> <li>Employee should be instructed when and where to wash hands</li> </ul>
3-501.16	<b>Cold Holding*</b> <ul style="list-style-type: none"> <li>Potentially hazardous food held above 41°F <u>more</u> than 4 hours</li> <li>Potentially hazardous food held above 41°F <u>less</u> than 4 hours</li> </ul>	<ul style="list-style-type: none"> <li>Discard</li> <li>Use immediately or cool rapidly</li> </ul>
3-401.11 through 3-401.13	<b>Cooking**</b> <ul style="list-style-type: none"> <li>Potentially hazardous food is undercooked</li> </ul>	<ul style="list-style-type: none"> <li>Continue cooking to proper temperature</li> </ul>
3-501.16	<b>Hot Holding*</b> <ul style="list-style-type: none"> <li>Potentially hazardous food held below 135°F <u>more</u> than 4 hours</li> <li>Potentially hazardous food held below 135°F <u>less</u> than 4 hours</li> </ul>	<ul style="list-style-type: none"> <li>Discard</li> <li>Rapidly reheat to 165°F immediately or discard</li> </ul>
3-501.14	<b>Two-Step Cooling Method*</b> <ul style="list-style-type: none"> <li>Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours</li> <li>Potentially hazardous food cooled from 135°F to 41°F in more than 6 hours</li> <li>Potentially hazardous food made from room-temperature ingredients cooled to 41°F in more than 4 hours</li> </ul>	<ul style="list-style-type: none"> <li>Use alternate cooling method</li> <li>Discard</li> <li>Discard</li> </ul>
3-403.11	<b>Reheating**</b> <ul style="list-style-type: none"> <li>Potentially hazardous food is improperly reheated</li> </ul>	<ul style="list-style-type: none"> <li>Use direct reheating method to achieve 165°F immediately or discard</li> </ul>
3-301.11	<b>No Bare-Hand Contact With Ready-to-Eat Food*</b> <ul style="list-style-type: none"> <li>Ready-to-eat food is handled with bare hands</li> </ul>	<ul style="list-style-type: none"> <li>Employee should be instructed how to handle ready-to-eat food and discard.</li> </ul>
3-302.11	<b>Cross-Contamination of Raw/Cooked Ready-to-Eat Food</b> <ul style="list-style-type: none"> <li>Ready-to-eat food is contaminated by raw, potentially hazardous food</li> </ul>	<ul style="list-style-type: none"> <li>Rapidly reheat to 165°F immediately or discard</li> </ul>
3-501.17	<b>Date Marking (ready-to-eat, potentially hazardous, refrigerated foods)*</b> <ul style="list-style-type: none"> <li>No date marking and more than 24 hours after preparing or opening</li> <li>If "consume by" date is more than 7 days at 41°F</li> </ul>	<ul style="list-style-type: none"> <li>Date mark if within allowable time frame or discard</li> <li>Date mark if within allowable time frame or discard</li> </ul>
3-501.19	<b>Time as a Control</b> <ul style="list-style-type: none"> <li>Past time indicated</li> <li>Indicated time is more than 4 hours</li> <li>No written procedures</li> </ul>	<ul style="list-style-type: none"> <li>Discard</li> <li>Discard</li> <li>Discard</li> </ul>
2-201.11	<b>Lesions/Open Wound</b> <ul style="list-style-type: none"> <li>Food employee with lesions/open wound on hand</li> </ul>	<ul style="list-style-type: none"> <li>Restrict employee or cover wound with impermeable cover and a single-use glove</li> </ul>

\*See handout on this topic.

\*\*See handout on food temperatures.

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