

Welcome to the Food Safety Task Force! Kansas is one of the nation's leading agricultural states, seventh in the nation for total agricultural production, with 46,000 acres dedicated to farm operations, more than 15,000 licensed food establishments and food processors, and over 300 feed producers. The Kansas Food Safety Task Force was developed for food and feed safety and defense professionals to achieve prevention, intervention and response including the early detection and containment of foodborne illness. In addition to these quarterly newsletters, the Kansas Food Safety Task Force will hold regional meetings throughout the year to foster dialogue between key stakeholders in the food and feed safety fields within the state of Kansas. Look for our first Food Safety Task Force regional meeting on May 23, 2017, in Manhattan, Kansas.

INSPECTIONS

The Kansas Department of Agriculture conducted a total of 21,102 food establishment inspections and 721 food processing inspections in 2016.

HELPFUL TIPS FOR COMPLIANCE

FOOD ESTABLISHMENT

Keep test strips on hand and check the concentration of your sanitizing solution, check for food debris on cooking equipment and utensils, and keep soda fountain nozzles clean.

Detergents, sanitizers, polishes and cleaner, insecticides, rodenticides, first aid supplies and personal medications are poisonous or toxic if ingested and should be labeled and stored according to the Kansas Food Code.

Remove food debris on floors and walls and under equipment, repair missing tiles, repair gaps in doors and outer openings and remove unnecessary items.

Date mark food if it is prepared on-site, potentially hazardous, ready-to-eat, held more than 24 hours and when an original container has been opened and held under refrigeration. "When in doubt, throw it out!" Food can be held for 7 days, with day 1 as the day the food is prepared.

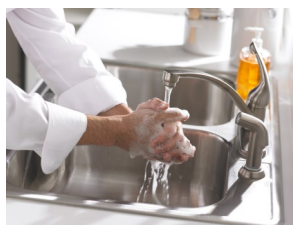
A handwashing sink must reach a water temperature of at least 100 °F and may not be used for anything else other than handwashing.

FOOD PROCESSING

Check doors and openings for gaps to eliminate pests or rodents from entering the facility.

Regularly look for areas in need of repair to keep the facility in good physical condition and free from debris.

Use food grade containers to store food and check for cracks and chips on food contact surfaces of equipment and utensils.



MOST FREQUENT VIOLATIONS OF 2016

FOOD ESTABLISHMENT

Food contact surfaces cleaned and sanitized.

Found on 25% of inspections.

Toxic substances properly identified, stored and used.

Found on 23% of inspections.

Physical facilities installed, maintained and clean.

Found on 20% of inspections.

Proper date marking and disposition.

Found on 18% of inspections.

Adequate handwashing facilities supplied and accessible.

Found on 15% of inspections.

FOOD PROCESSING

Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.

Found on 15% of inspections.

Facility kept clean and in good physical repair.

Found on 13% of inspections.

Utensils and equipment constructed of suitable materials and easily cleanable to avoid contamination.

Found on 10% of inspections.

FOOD DEFENSE: EMPLOYEES FIRST

Employees FIRST is a U.S. Food and Drug Administration initiative that increases food defense awareness and can be used by food industry managers in their ongoing employee food defense training programs. Employees FIRST educates front-line food industry workers on ways to identify and reduce the risk of intentional contamination.

Follow company food defense plan and procedures.

Inspect your work area and surrounding areas.

Recognize anything out of the ordinary.

Secure all ingredients, supplies, and finished product.

Tell management if you notice anything unusual or suspicious.

This website, www.fda.gov/Food/FoodDefense, is a great resource for Employees FIRST, as well as other food defense resources. Please contact us at KDA for questions about food defense resources or intentional contamination.



FEED SAFETY: VFD

January 1, 2017, the new Veterinary Feed Directive (VFD) rule issued by the U.S. Food and Drug Administration took effect, and you can be prepared with new resources available. The Kansas Department of Agriculture has collaborated with the Beef Cattle Institute and K-State Research and Extension to provide you with a new website, VFDInfo.org, which includes a



wide range of information about VFDs, including a sample VFD form, requirement brochures, and new educational modules. The new modules were developed by the Beef Cattle Institute at Kansas State University, and are specific to producers, feed mill operators, veterinarians and distributors.

These changes will be significant for the livestock and feed industry, and we are eager to provide as much guidance as possible. Collaboration between these organizations has been valuable as we work to reach all producers, veterinarians and feed mills. This website, VFDInfo.org, is a great resource as you prepare for the upcoming changes. Please contact us at KDA if you have any questions about what VFD will mean for you and your business.

How To

CALIBRATE YOUR METAL STEM THERMOMETER:

1. Fill a glass with crushed ice then add water to the top of the ice to make an ice slush.
2. Place thermometer probe into the ice slush and allow indicator to stabilize.
3. Without removing the stem from the ice, adjust the calibration nut to 32° F.

Thermometers should be calibrated frequently, before first use, and when they have been dropped.

KEEP A HEALTHY WORKPLACE

Wash hands **FREQUENTLY**.

Reduce the risk of spreading foodborne disease by requiring employees to report vomiting, diarrhea, jaundice (yellowish pigmentation of the skin), sore throat with fever or infected wounds.

Employees diagnosed with Norovirus, *Shigella* spp., Enterohemorrhagic or Shiga Toxin-Producing *E. coli* (EHEC or STEC), *Salmonella* Typhi, or Hepatitis A, or who are jaundiced, have vomiting, or diarrhea should **NOT** be at work.

Employees who do not have symptoms but are diagnosed with *Shigella* spp., EHEC or STEC, or an infection due to *Salmonella* Typhi or Norovirus must be limited to activities that do not involve food or equipment, unless the food establishment serves a highly susceptible population, in which case the employee cannot be at work.