

Welcome to the Food Protection Task Force quarterly newsletter! Meeting information, registration, and all quarterly newsletters can be found under Food Protection Task Force at agriculture.ks.gov/FPTF. If you would like to inquire about the Food Protection Task Force, join the steering committee, or have other questions, please contact us using our information at the bottom of this newsletter.

FOOD SAFETY

In the third quarter of 2020, the Kansas Department of Agriculture conducted 4,039 food establishment inspections and 270 food processing inspections.

Kansas COVID-19 Resources

Due to the state's response to the coronavirus (COVID-19), the staff at the Kansas Department of Agriculture has been working remotely since late March. Please keep in mind that while we work from our homes, our response times may be a bit slower. We ask for your patience as we work through these changing times. Please be assured that KDA will continue to provide support to assist in the continuity of the Kansas agriculture industry.

On the KDA website you can find Kansas COVID-19 resources:

- Re-Opening Kansas
- Kansas Department of Agriculture Offices/Events
- KDA Guidance Related to Covid-19
- Covid-19 Resources
- Resources to Provide Assistance
- Agriculture Organizations' Covid-19 Guidance
- State News and Updates

For more detailed information go to <https://agriculture.ks.gov/news-events/kansas-covid-19-resources>

CARBON MONOXIDE SAFETY

Carbon monoxide is an odorless, tasteless, colorless gas. It is produced when natural gas, propane, and other fuels are not completely burned during use. In restaurants, some potential sources of carbon monoxide include gas ranges, grills, water heaters, and furnaces. When these appliances are not working properly or are not ventilated properly, carbon monoxide levels can build up and are toxic.

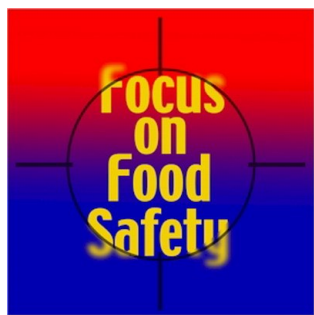
The Kansas Department of Health and Environment began surveillance for carbon monoxide poisonings in May 2018. In the first 18 months of surveillance, there were six unintentional and non-fire related carbon monoxide exposures in restaurants in Kansas. This was the highest of any type of public location. For the investigations that were able to determine a source, the gas came from fuel-burning appliances including the water heater and stove.



FOCUS ON FOOD SAFETY CLASSES

The Focus on Food Safety (FOFS) class is a training resource that can be used to educate staff on food safety. This training is free. To schedule a FOFS class, just contact your inspector to set up a time and location!

Topics covered by the FOFS classes include the importance of food safety, identifying common foodborne illnesses, food microbiology, time and temperature control, using a food thermometer, proper handwashing procedures and glove use, safe cooking temperatures, using hot and cold holding, and much more!



CARBON MONOXIDE SAFETY

The only way to know if you are being exposed to carbon monoxide is to use a carbon monoxide detector. In order to prevent exposure to workers and patrons in restaurants, it is recommended that restaurants have a carbon monoxide detector installed on premises at breathing level (four to six feet off of the ground) in proximity to any gas appliances and water heaters where people will be working or dining.

Please contact kdhe.KSEPHT@ks.gov with any questions.



FEED SAFETY

Qualified Facility Attestation

All animal food facilities that are required to register with FDA under section 415 of the FD&C Act shall renew their registrations with FDA biennially. The qualified facility attestation coincides with the biennially registration process beginning October of 2020. The renewals for attestation to become a qualified facility will take place in even numbered years. The next renewal will take place from October to December 2020.

Qualified facility means (when including the sales by any subsidiary; affiliate; or subsidiaries or affiliates, collectively, of any entity of which the facility is a subsidiary or affiliate) a facility that is a very small business as defined in this part, or a facility to which both of the following apply:

- (1) During the 3-year period preceding the applicable calendar year, the average annual monetary value of the food manufactured, processed, packed, or held at such facility that is sold directly to qualified end-users (as defined in this part) during such period exceeded the average annual monetary value of the food sold by such facility to all other purchasers; and
- (2) The average annual monetary value of all food sold during the 3-year period preceding the applicable calendar year was less than \$500,000, adjusted for inflation.

Instructions on how to submit a Qualified Facility Attestation and Form FDA 3942b for Animal Food can be found on the FDA website: <https://www.fda.gov/food/qualified-facility-attestation/instructions-submitting-qualified-facility-attestation>

Please contact KDA.Feed@ks.gov with any questions.

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