

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](http://agriculture.ks.gov/FPTF). If you would like to inquire about the Food Protection Task Force or have other questions, please contact us using our information at the bottom of this newsletter.

## FOOD SAFETY

In the fourth quarter of 2020, the Kansas Department of Agriculture has conducted 3,092 food establishment inspections and 274 food processing inspections.

### Helpful Tips for Compliance

#### FOOD ESTABLISHMENT

Store all toxic substances separately from food, equipment, utensils, linens, single-service or single-use items. Label all cleaners, sanitizers and other chemicals with their common name.

Regularly check your food-contact surfaces for residual sticker residue and food buildup. Clean and sanitize these surfaces before use and check the concentration of your sanitizing solution.

Floors, walls, and ceilings must be smooth, durable, and easily cleanable. Keep these areas free from dust, grease, food debris and trash.



All food that is prepared on-site, potentially hazardous, ready-to-eat, or opened and held under refrigeration must be date marked if not consumed within 24 hours.

Never store food directly on ice. Check the internal temperature of cold foods every 2 hours with a food thermometer to make sure it does not go above 41°F. Take corrective action on food that does go over this temperature.

#### FOOD PROCESSING

Check outer doors and openings for opportunities for pests to enter your facility. Allow sufficient space for equipment and production activities not to contaminate food.



#### HOW TO: TIME AS A PUBLIC HEALTH CONTROL

A food item that would normally be kept hot or cold may be safely kept at any temperature, even room temperature, for a certain length of time. To implement time as a public health control, an establishment must take these steps:

##### 1. SET UP WRITTEN PROCEDURES

The procedures must include which items you will hold using time as a control, how long you will keep these items, what you will do with the leftover items that reach the time limit, what you will do with unmarked items, and how you will track the times for the items. The written procedures must be kept at the establishment.

##### 2. ESTABLISH TIME TRACKING METHOD

Foods that require temperature control may be held in the temperature danger zone (41°F - 135°F) for a **maximum of four hours**. The time that food items are held in this zone must be tracked and recorded.

##### 3. TRAIN EMPLOYEES

All employees using time as a control must be trained to properly record the times, monitor the time the product is out, and ensure the product is discarded once the time limit is up.



### 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](http://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.



### COVID-19 UPDATES

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>

## FEED SAFETY

#### What are my responsibilities as a Distributor of VFD Drugs?

- File a one-time notice with FDA of intent to distribute VFD drugs
- Notify FDA within 30 days of any change in ownership, business name, or business address
- Fill a VFD order only if the VFD contains all required information
- Ensure that the distributed animal feed containing the VFD drug or combination VFD drug complies with the terms of the VFD and is manufactured and labeled in conformity with the approved, conditionally approved, or indexed conditions of use for such drug
- Ensure all labeling and advertising prominently and conspicuously displays the following cautionary statement: **“Caution: Federal law restricts medicated feed containing this veterinary feed directive (VFD) drug to use by or on the order of a licensed veterinarian.”**
- Retain VFD orders for two years from date of issuance
- Retain records of the receipt and distribution of all medicated animal feed containing a VFD drug for 2 years
- Provide VFD orders for inspection and copying by FDA upon request
- Retain records of VFD manufacturing for 1 year in accordance with 21 CFR part 225 and make such records available for inspection and copying by FDA upon request
- Obtain, as the originating distributor (consignor), an acknowledgement letter from the receiving distributor (consignee) before the feed is shipped
- Retain a copy of each consignee distributor’s acknowledgement letter for 2 years

Please contact [KDA.Feed@ks.gov](mailto:KDA.Feed@ks.gov) with any questions.

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