

We would like to thank the U.S. Food and Drug Administration for awarding the Kansas Department of Agriculture with this funding opportunity to develop the Kansas Food Safety Task Force. This task force consists of food and feed safety licensees, academia, industry representatives, regulators and other stakeholders. Since receiving this grant in 2016, the Kansas Food Safety Task Force has developed a quarterly newsletter, formed a steering committee, and held regional meetings in Manhattan, Wichita, Olathe, Salina, Hays, Dodge City and Chanute. In this wrap-up, you will find information gathered at regional meetings, steering committee findings, and the future of the task force. Presentations from these regional meetings, quarterly newsletters, and additional resources can be found on our website: agriculture.ks.gov/FSTF. Thank you again for your continued participation in the Kansas Food Safety Task Force!

REGIONAL MEETING INFORMATION

Over 300 total participants attended the Food Safety Task Force Regional Meetings, either in-person or participated remotely.

OVERVIEW OF MEETING PRESENTATIONS

PROGRAM UPDATES

Steve Moris, food safety and lodging program manager, George Blush, dairy and feed safety program manager, and Ken Bowers, feed technical specialist, gave program overviews and discussed any program changes or updates.

FOOD SAFETY TASK FORCE

Adam Inman, food safety and lodging assistant program manager, discussed task forces in other states and goals for the Food Safety Task Force in Kansas.

FOOD RECALLS

Matthew Sleeter, ORA recall coordinator, FDA, presented on the food recall process, defining a recall, purpose of recalls, reporting of recalls, and the recall process for both industry and FDA.

FOOD SAFETY INSPECTION PROGRAM

Autumn Schuck, food safety and lodging inspection manager, presented on KDA's inspection approach for food establishments and food processing facilities, inspection data, and tips for compliance.

FDA FOOD SAFETY MODERNIZATION ACT (FSMA) PRODUCE SAFETY RULE

Carly Tyler, produce lead, presented on what the new rule means, description of the new standards, and compliance dates.

HUMAN FOOD BY-PRODUCTS FOR USE AS ANIMAL FOOD/FEED SAMPLING

Amanda Anderson, project coordinator, dairy and feed safety, presented on the requirements for using human food by-products for animal food. She also presented on feed sampling and described the animal feed complaint process.

INTENTIONAL CONTAMINATION

Adam Inman, food safety and lodging assistant program manager, discussed what intentional adulteration is and what facilities can do to be prepared.

AVAILABLE RESOURCES

Amber Grisamore, Food Safety Task Force lead, presented on resources shared by the steering committee and demonstrated how they can be used.

SUMMARY FROM STAKEHOLDER INPUT DURING GROUP DISCUSSIONS

QUESTION: WHAT IS THE BIGGEST CONCERN FOR YOUR INDUSTRY SEGMENT?

- Available resources
- Resources in Somali and Spanish
- "How to" knowledge and training
- Allergens
- Farm to fork
- School cafeteria staffing and quality of food
- FSMA
- Staff training



QUESTION: HOW CAN THE KANSAS FOOD SAFETY TASK FORCE HELP WITH THIS CONCERN?

- Provide one spot for all available resources
- Create videos in first-day format
- Continue to provide "how to" knowledge in the quarterly newsletter
- Connecting producers to those who need their produce
- Create "how to" training for shelf life, labeling, packaging, etc.



This task force will work to help provide assistance with these concerns, along with concerns discussed in future task force meetings.

STEERING COMMITTEE

Thank you to those who have volunteered for the task force steering committee. The steering committee has helped the task force address stakeholder concerns and develop agenda items for regional meetings.

During our first steering committee meeting, the following were requested items to be addressed:

- FSMA
- Temperatures
- Food Code updates
- Multilingual training
- School focused resources
- Intentional contamination
- Recalls
- Case study of an outbreak
- Local food sourcing
- Tracking the life of food
- Guest speakers



If you would like to join the task force steering committee, please contact us at the information at the bottom of this newsletter.

FUTURE OF THE TASK FORCE

The Kansas Food Safety Task Force will look a little different after June 2018.

For starters, It will be changing its name to the **Kansas Food Protection Task Force**. This change will occur in the move toward an all-encompassing task force,

focusing on both safety and security of food and feed in the state of Kansas. The Kansas Food Protection Task Force will continue to publish its quarterly newsletter. Task force meetings will still be held; however, these meetings will occur on a yearly basis in Manhattan, Kansas. Remote participation will continue to be provided for the convenience of those who are not able to attend in person or for those who are not near the Manhattan area. The steering committee is always accepting more volunteers and will be holding meetings to ensure all stakeholders' needs are considered when drafting the yearly Kansas Food Protection Task Force Meeting agenda. This new look of the task force will assist in the ability to provide more of the requested topics to the participants and gain more stakeholder feedback.



PROJECT OUTCOMES

The mission of this project has been to increase food security and safety in the state of Kansas through collaboration, communication, prevention, intervention, and response. During the first two years of this project, the Kansas Food Safety Task Force held regional meetings to foster dialogue among food and feed licensees, industry representatives, academia, regulators, and other stakeholders. Requested topics developed by the steering committee including FSMA, food recalls, intentional contamination, resources specific to schools, multilingual training resources, and intentional contamination were implemented into the seven regional meetings.

The Food Safety Task Force developed a quarterly newsletter that provided information on upcoming events, food safety inspection trends, food defense tools, a "how to" section, feed safety updates, and tips for keeping a healthy workplace.

The long-term goal of this project continues to be to promote the concept of an integrated food safety system through prevention, intervention and response, including the early detection and containment of foodborne illness.

