

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 or have other questions, please contact us using our information at the bottom of this newsletter.

FOOD SAFETY

In the second quarter of 2021, the Kansas Department of Agriculture has conducted 8,888 food establishment inspections and 366 food processing inspections.

World Food Safety Day

This past June 7th was World Food Safety Day as declared by the United Nations. The Food Safety & Lodging Program at KDA would like to



take this opportunity to draw your attention to prioritizing food safety and highlight some of the ways in which you can help protect the public from foodborne illness.

As the warm summer months begin to set in, refrigeration systems must work harder to maintain safe temperatures for the food they contain. We would like to remind operators that continuous monitoring of refrigeration systems and cold holding environments plays a critical role in ensuring that food properly held at or below 41 degrees Fahrenheit.

Having ambient thermometers on the top shelf of smaller reach-in units is a convenient way to verify the stability of your cold holding. Periodically probing items in your refrigeration with a calibrated thermometer is also a great way to verify that potentially hazardous foods are being held within a safe temperature range. Data-loggers have come a long way in recent years and now are quite economical. Some of these data-loggers come with mobile app support which allows you to monitor your cold holding environments remotely, and some will even alert you if the readings exceed preset parameters.

In the event of a power loss due to severe weather or failed unit, we recommend ensuring that refrigerator and freezer doors remain shut for the duration of the outage, unless it exceeds 4 hours. Refrigeration units with intact seals will generally keep food below 41F for up to 4 hours after losing power, if left unopened. In the event the outage exceeds 4 hours, call the Food Safety & Lodging program and notify us of the outage. We will offer guidance on how to best preserve the integrity of the food and potentially send an inspector out to aid in the effort.

Food Safety Education and Outreach in 2021

We know that food safety and social distancing are important during the current pandemic. The KDA Food Safety and Lodging (KDA-FSL) team has come together to create monthly 30-minute online trainings. The webinars will cover a variety of food safety issues that are of interest to food business operators, managers, and workers.

Each 30-minute webinar will consist of a presentation by food safety inspectors from across the state, followed by an opportunity for participants to ask questions of the presenters and other KDA-FSL staff.

There is no cost to participate in the live webinar, but you must register to receive the login access information.

Upcoming topics include:

- Fermenting Food Safety
- Pet Treat Requirements
- Grocery Store Food Safety

If you are not able to attend live, each webinar is recorded and available on our Food Protection Task Force Page.



FEED SAFETY

Are you thinking of entering the business of making pet treats from your home or a small business kitchen? You may find the following resources useful in your pet food journey:

[AAFCO Talks Pet Food](https://talkspetfood.aafco.org/) – <https://talkspetfood.aafco.org/>

This site is designed by the Association of American Feed Control Officials (AAFCO) to be a practical, plain-English tool for answering consumer questions about pet food.

[Business of Pet Food](https://petfood.aafco.org/) – <https://petfood.aafco.org/>

This site, also designed by the Association of American Feed Control Officials (AAFCO), is to provide business owners interested in getting involved in the pet food/treat business the basics of pet food requirements and regulations.

[What's in a Pet Food Label](https://www.petfoodinstitute.org/pet-food-matters/nutrition-2/whats-in-a-label/) – <https://www.petfoodinstitute.org/pet-food-matters/nutrition-2/whats-in-a-label/>

A video designed by the Pet Food Institute to explain the elements of a pet food label to help pet owners feel confident when selecting food for their dog or cat.

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



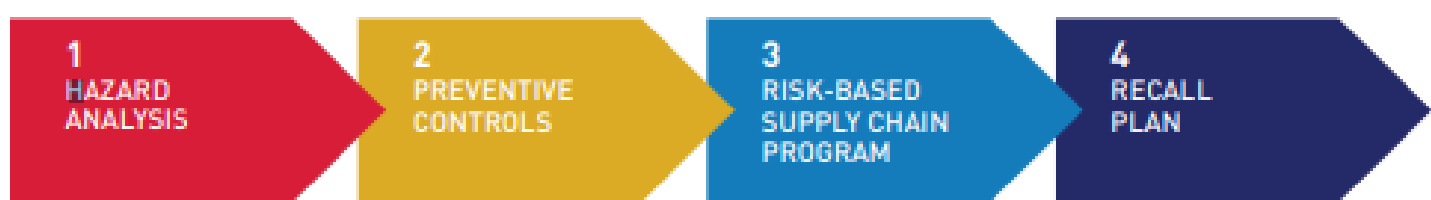
Do Requirements for Preventive Control for Human Foods Apply to Me?

In our previous newsletter we discussed the basic overview regarding Preventive Controls for Human Foods and determining if your facility is subject to the rule. The 21 Code of Federal Regulations (CFR) Part 117, establishes requirements for current good manufacturing practice for human food (CGMPs) and for hazard analysis and risk-based preventive controls for human food (PCHF), and related requirements as shown in Table 1. Listed below is a table that includes all subparts of 21 CFR Part 117

Table 1. Subparts Established in 21 CFR Part 117

Subpart	Title
A	General Provisions
B	Current Good Manufacturing Practice
C	Hazard Analysis and Risk-Based Preventive Controls
D	Modified Requirements
E	Withdrawal of a Qualified Facility Exemption
F	Requirements Applying to Records That Must be Established and Maintained
G	Supply-Chain Program

Facilities that apply to the rule must have and implement a written food safety plan that includes identification of food safety hazards that require a preventive control.



HAZARD ANALYSIS (Step 1)

Establishing risk-based preventive controls enables you to apply a proactive and systematic approach to your food safety program through the establishment of preventive controls designed to protect your food, and the consumer, **from biological, chemical and physical hazards**. Risk-based preventive controls will not give you a "zero-risk" system for manufacturing, processing, packing, and holding food; rather, risk-based preventive controls are designed to minimize the risk of known or reasonably foreseeable food safety hazards that may cause illness or injury if they are present in the products you produce.

It is important for you to be aware of the potential hazards that may be associated with your food process and products. When you understand the potential hazards, it is easier to design and implement a Food Safety Plan that is designed to control all identified food safety hazards that may cause illness or injury, if they are present in the products you produce.

Keeping in mind the following items will aid in guidance for developing a food safety plan (FSP);

- Understanding the biological, chemical and physical hazards that are commonly of concern in manufacturing, processing, packing, and holding of FDA-regulated food products
- Understanding the components of an FSP and the importance of each component
- Understanding how to conduct a hazard analysis and develop an FSP for the products that you process;
- Understanding how to identify control measures for common biological (specifically bacterial pathogens), chemical, and physical hazards associated with many processed foods so you can apply those controls to the hazards identified in your hazard analysis
- Understanding how to identify and apply the preventive control management components (i.e., monitoring, corrective actions and corrections, and verification)
- Understanding the recordkeeping requirements associated with the FSP and implementation of the FSP.

Please look out for future newsletters that will have more details about each of the sections of the rule. For more information regarding Hazard Analysis and Foods Safety Plans, please reference the links listed below:

Hazard Analysis and Risk-Based Preventive Controls for Human Food

<https://www.federalregister.gov/documents/2017/08/31/2017-18464/hazard-analysis-and-riskbased-preventive-controls-for-human-food-guidance-for-industry-availability>

Hazard analysis and risk-based preventive controls for human food [Draft Guidance for Industry]

<https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM517394.pdf>
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SAVE THE DATES

2021 Kansas Department of Agriculture

Food Safety Webinar Series

Take food safety into your own hands!

Join our KDA Food Safety Teams the last Monday of each month for helpful tips on Food Safety. Each month a regional Food Safety Team will be hosting a 30-minute Food Safety Webinar covering a wide range of food safety topics.

These webinars are free to anyone who wants to attend.



JULY 26
FERMENTING
FOODS SAFELY



AUGUST 30
PET TREAT
REQUIREMENTS



SEPTEMBER 27
GROCERY STORE
FOOD SAFETY



OCTOBER 25
HOLIDAY
COOKING



NOVEMBER 29
SPECIALIZED
PROCESSES



DECEMBER 27
FOOD SAFETY
Q&A

REGISTER HERE

For questions, contact the KDA food safety and lodging program at 785-564-6767

