

Food Safety Fact Sheet

Corrective Actions

Kansas Food Code Reference	Risk Factor	Corrective Action
3-101.11 through 3-203.12	Approved Source/Sound Condition <ul style="list-style-type: none"> Food from unapproved source/unsound condition 	<ul style="list-style-type: none"> Discard/reject/return
2-301.14 through 2-301.15	Handwashing <ul style="list-style-type: none"> Food employee not washing hands at appropriate time 	<ul style="list-style-type: none"> Instruct employee when, where, and how to wash hands
3-501.16	Cold Holding* <ul style="list-style-type: none"> Potentially hazardous food held above 41°F <u>more</u> than 4 hours Potentially hazardous food held above 41°F <u>less</u> than 4 hours 	<ul style="list-style-type: none"> Discard Use immediately or cool rapidly
3-401.11 through 3-401.13	Cooking** <ul style="list-style-type: none"> Potentially hazardous food is undercooked 	<ul style="list-style-type: none"> Continue cooking to proper temperature
3-501.16	Hot Holding* <ul style="list-style-type: none"> Potentially hazardous food held below 135°F <u>more</u> than 4 hours Potentially hazardous food held below 135°F <u>less</u> than 4 hours 	<ul style="list-style-type: none"> Discard Rapidly reheat to 165°F immediately or discard
3-501.14	Two-Step Cooling Method* <ul style="list-style-type: none"> Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours Potentially hazardous food cooled from 135°F to 41°F in more than 6 hours Potentially hazardous food made from room-temperature ingredients cooled to 41°F in more than 4 hours 	<ul style="list-style-type: none"> Discard Discard Discard
3-403.11	Reheating (for Hot Holding)** <ul style="list-style-type: none"> Potentially hazardous food is not reheated to 165°F Reheating takes longer than 2 hours 	<ul style="list-style-type: none"> Reheat to 165°F within two hours of removal from cold holding or discard Use direct reheating method to achieve 165°F immediately or discard
3-301.11	No Bare-Hand Contact with Ready-to-Eat Food* <ul style="list-style-type: none"> Ready-to-eat food is handled with bare hands 	<ul style="list-style-type: none"> Discard food and instruct employee how to handle ready-to-eat food properly.
3-302.11	Cross-Contamination of Raw/Cooked Ready-to-Eat Food <ul style="list-style-type: none"> Ready-to-eat food is contaminated by raw, potentially hazardous food 	<ul style="list-style-type: none"> Rapidly reheat to 165°F immediately or discard
3-501.17	Date Marking (ready-to-eat, potentially hazardous, refrigerated foods)* <ul style="list-style-type: none"> No date marking and more than 24 hours after preparing or opening Dated to hold more than 7 days at 41°F 	<ul style="list-style-type: none"> Date mark if held less than 7 days or discard Correct date mark if held less than 7 days or discard
3-501.19	Time as a Control <ul style="list-style-type: none"> Past time indicated Indicated time is more than 4 hours No written procedures 	<ul style="list-style-type: none"> Discard Discard Discard
2-201.11	Employee Illnesses/Lesions/Open Wound* <ul style="list-style-type: none"> Food employee with symptoms or diagnosis of foodborne illness Food employee with lesions/open wound on hand 	<ul style="list-style-type: none"> Restrict or Exclude employee as required Restrict employee or cover wound as required

*See handout on this topic.

**See handout on food temperatures.

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