

In 2017, the Food Safety Task Force held regional meetings in Manhattan, Wichita, Olathe and Dodge City. Thank you to everyone who participated in a regional meeting. Great discussions and questions have been generated at these meetings. We are looking forward to our next Food Safety Task Force regional meeting that will be held in Salina, Kansas, in February. More details about this meeting will be coming soon. Thank you to everyone who participated in our first steering committee meeting. The steering committee works to identify hot topics in both food and feed safety and to locate helpful resources relevant to your operation. Meeting information, registration, and all quarterly newsletters can be found under Food Safety Task Force at agriculture.ks.gov/FSLeducation. If you would like to inquire about the Food Safety Task Force, join the steering committee, or have other questions, please contact us using our information on the back of this newsletter.

FOOD SAFETY

In the third quarter of 2017, the Kansas Department of Agriculture conducted 5,132 food establishment inspections and 240 food processing inspections.

SPOTLIGHT: HOW TO SAFELY COOL YOUR FOOD

All cooked potentially hazardous foods not prepared for immediate service should be cooled as quickly as possible to keep bacteria from developing and prevent foodborne illness. To successfully cool foods use the two-stage method:

Stage 1: From 135°F to 70°F in 2 hours, and

Stage 2: From 135°F to 41°F in a total of 6 hours.

Use a Product Cooling Temperature Log to document that foods have been cooled according to the specifications in the two-stage method.

Example:

Date	Food Product	Final Time/Temp		Time/Temp after 2 Hours		Time/Temp after 6 Hours		Equipment Temp		
		Time	Temp	Time	Temp	Time	Temp	#1	#2	#3
12/31/2017	Lasagna	1 p.m.	155°F	3 p.m.	70°F	7 p.m.	41°F	38°F	41°F	40°F

Possible Methods:

- Placing food in shallow pans
- Separating food into smaller or thinner portions (2-inch depth for thick foods/4-inch depth for thin liquids)
- Cutting large pieces of meat into pieces no larger than 4 inches or 4 pounds
- Stirring the food as it cools
- Using an ice paddle or other equipment to stir the food
- Adding ice directly to the product as an ingredient
- Using rapid chill refrigeration equipment
- Placing food in containers (e.g. metal containers in refrigeration) that encourage quick cooling*
- Placing food in an ice-bath

*** Reminder: Food should not be left out on the counter to cool under any circumstances.**

MOST FREQUENT VIOLATIONS

3RD QUARTER, 2017

FOOD ESTABLISHMENT (INCLUDES SCHOOL MEAL PROGRAMS)

- Toxic substances properly identified, stored and used.
Violations found on 25% of inspections.
- Food-contact surfaces: cleaned and sanitized.
Violations found on 25% of inspections.
- Physical facilities installed, maintained and clean.
Violations found on 22% of inspections.
- Proper date marking and disposition.
Violations found on 18% of inspections.
- Proper cold holding temperatures.
Violations found on 16% of inspections.

FOOD PROCESSING & FOOD STORAGE

- Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.
Violations found on 21% of inspections.
- Labeling
Violations found on 9% of inspections.
- Detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials.
Violations found on 7% of inspections.

FOOD DEFENSE

See Something, Say Something Campaign

Improved awareness can prevent businesses from being used in illicit or terrorist activities.

Be aware. Your effort makes a difference.

Campaign resources, including the campaign poster, can be downloaded at <https://www.fda.gov/Food/FoodDefense/ToolsEducationalMaterials/ucm341320.htm>.

The campaign poster is a one-page document targeted toward Food Service and Retail Food Establishments to be used in your operation to inform employees of what to look for and what to do when they observe suspicious behavior at your operation.

In addition to posting this campaign poster, these materials can be incorporated during staff meetings and other trainings.

For questions about food defense resources or intentional contamination, contact us at KDA.

KEEP A HEALTHY WORKPLACE

There are four species of cockroaches commonly found in Kansas; the American Cockroach, the Brown Banded Cockroach, the German Cockroach and the Oriental Cockroach.



Most cockroaches are about the size of a thumbnail, but can be larger. Cockroaches will eat almost anything and thrive in moist places like kitchens and basements. Enteric diseases can be transmitted by cockroaches through contaminated food or water and they are a common cause of allergic reactions. Enteric diseases usually cause nausea, vomiting, cramping and diarrhea. Examples of diseases carried by cockroaches include salmonellosis, typhoid fever, cholera, gastroenteritis, dysentery, leprosy, plague, campylobacteriosis, listeriosis and giardia.

What should you do if you have a cockroach problem? Contact a licensed pest control operator, seal any gaps or cracks and give everything a deep clean, especially seldom used areas.

FEED SAFETY

All facilities covered under the FDA's Food Safety Modernization Act (FSMA) Preventive Controls for Animal Food rule must establish and implement a food safety systems that includes an analysis of hazards and, if necessary, risk-based preventive controls. The rule sets requirements for a written food safety plan that includes hazard analysis, preventive controls, and a recall plan. FSMA Preventive Controls for Animal Food compliance dates can be seen in the table below. Additional resources can be found at agriculture.ks.gov/AnimalFoodRule.

Business Size	CGMP compliance date	PC compliance date
Business other than small and very small	Sept. 19, 2016	Sept. 18, 2017
Small business (a business employing fewer than 500 full-time equivalent employees)	Sept. 18, 2017	Sept. 17, 2018
Very small business (a business averaging less than \$2,500,000, adjusted for inflation, per year, during the 3-year period preceding the applicable calendar year in sales of animal food plus the market value of animal food manufactured, processed, packed, or held without sale (e.g., held for a fee or supplied to a farm without sale).	Sept. 17, 2018	Sept. 17, 2019, except for records to support status as very small business (January 1, 2017)