

FOOD PROTECTION TASK FORCE

QUARTERLY NEWSLETTER

FALL 2019

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, join the steering committee, or have other questions, please contact us using our information on the back of this newsletter.

FOOD SAFETY

In the 3rd quarter of 2019, the Kansas Department of Agriculture conducted 4,275 food establishment inspections and 194 food processing.

SPOTLIGHT: HOLIDAY FOOD SAFETY

HOLIDAY REMINDERS:

- Cook all food to the minimal internal temperatures shown in the chart below (as measured with a food thermometer).
- Do not eat any raw cookie dough or cake mix.
- Replace empty platters instead of adding fresh food to a dish that already had food on it.



STORING YOUR LEFTOVERS:

- Discard all perishable foods that have been left out at room temperature for more than two hours.
- Cooling food rapidly helps prevent bacterial growth. For quicker cooling, large amounts of food should be divided into smaller containers before refrigerating.
- Leftovers can be kept in the refrigerator for 3 to 4 days or frozen for 3 to 4 months.
- Perishable foods should not be stored in the refrigerator door because the temperature fluctuates more in the door than in the cabinet.
- When storing food in the refrigerator, meats should not be stored above ready-to-eat products.

Product	Safe Minimum Internal Temperature	Rest Time
Beef, pork, veal, and lamb	145°F	3 minutes
Ground meats	160°F	-
Ham (fresh or smoked)	145°F	3 minutes
Ham (fully cooked)	140°F	-
Poultry	165°F	-
Eggs	160°F	-
Leftovers	165°F	-
Casseroles	165°F	-

Source: USDA FSIS

KEEP A HEALTHY WORKPLACE: PHORID FLY

Don't let "fly" be the buzzword in your restaurant! Phorid flies are a common restaurant pest. These flies are small (0.5-6mm), humpback shaped flies resembling fruit flies. Besides having a pronounced hump on their thorax, these flies can often be identified by running rapidly across a surface rather than taking flight. This behavior is a source of one of their alternate names: the scuttle fly. The most well-known species is the cosmopolitan *Megaselia scalaris* (pictured below).



Life Cycle: Adult flies may live only about a week, but females are able to lay up to 750 eggs which hatch into larvae in 24 hours. Phorid larvae feed on decaying organic matter. Their breeding sites include drains, trash containers, dumpsters, rotting meats and produce, grease traps, garbage disposals, crawlspaces, and any site where moist organic matter can accumulate for a few days or longer. Under optimal conditions, the time it takes from egg to adult can be as short as 14 days, but the average is about 25 days.

Habitat: Phorid flies are common in homes and commercial facilities where food is prepared and served, but they are also a key pest in food warehousing and hospitals. Because they

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RAPID RESPONSE TEAMS

A Rapid Response Team (RRT) is a multi-agency, multi-disciplinary team that operates using Incident Command System (ICS)/National Incident Management System (NIMS) principles and a Unified Command structure to respond to human and animal food emergencies. The desired outcome of RRT development is to minimize the time between agency notification of a human or animal food contamination event and implementation of effective control measures. To do this, RRTs develop and maintain processes to:

- Prepare for and effectively respond to foodborne illness outbreaks and other food emergencies.
- Enhance intra-agency and interagency collaboration and communication.
- Jointly train and exercise staff to be ready to respond to events.
- Identify potential preventive practices to reduce foodborne illness and injury.
- Establish national best practices and tools that can be shared with other states to improve their response to food emergencies.

FDA provides multi-year cooperative agreements to states to form and maintain RRTs. KDA participates in this cooperative agreement, along with 17 other states. For more information, visit <http://bit.ly/fdaRRTs>.

KEEP A HEALTHY WORKPLACE: PHORID FLY

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frequent unsanitary places, they may transport various disease-causing organisms to foods and spread mold spores throughout the habitat. When food processing facilities use water hoses to wash the floors, water under pressure can force food debris and moisture into the cracks, where it ferments and starts breeding sites capable of harboring thousands of fly larvae.

Control: As phorid flies follow air current, they can have many breeding places in any structure. Finding these breeding sites is the key to their control. Once located, the organic substrate must be removed and the moisture thoroughly dried. Simple cleaning with hot water and bleach may not be enough in drains and crevices where organic film builds up over time. Such film can only be removed by using a stiff drain brush and an industrial-type drain cleaner. Water can then be used to flush the site completely. Any broken pipes need repair and long-lasting caulk should be applied to seal cracks. The use of insecticides has limited value. The excess moisture may dilute insecticides or insulate fly larvae.

READ BEFORE YOU FEED: ANIMAL FEED LABELING MATTERS

Did you know the Kansas Department of Agriculture inspects animal feed, pet food, pet treats, and feed ingredients? Random sampling is conducted to ensure not only the safety of the product, but also that label guarantees are met.

PURPOSE OF A FEED LABEL:

- Allows you to select a product that meets your animal's needs
- Contains information about the product, including:

Product Name

Purpose Statement (lists the intended species and animal class)

Guaranteed Analysis (lists the percentage of nutrients)

Ingredients Statement (lists the name of each ingredient)

Feeding Directions (indicates how product is to be fed to produce desired results)

Manufacturer/Distributor (company responsible for the product)

Net Weight

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

