

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 4th quarter of 2021, the Kansas Department of Agriculture conducted 3,291 food establishment inspections and 245 food processing inspections.

SPOTLIGHT: FOODBORNE ILLNESS TESTIMONIALS

The U.S. Centers for Disease Control and Prevention (CDC) estimates that 48 million people get sick, 128,000 people are hospitalized, and 3,000 people die from foodborne illnesses in the United States each year.

Retail and food service employees play an important role in protecting public health. The U.S. Food and Drug Administration (FDA) has developed foodborne illness testimonial videos which illustrate the devastating effects of foodborne illness. You can use these testimonial videos to educate your employees on the possible dire consequences of poor preparation practices and provide them with tips to prevent foodborne illness. For example, the testimonial videos could be used in breakrooms and training rooms to show what could happen when you don't follow good food safety practices.

In November 2019, the FDA released two new testimonial videos. The first tells the story of Sarah Schacht, a young woman whose life was changed forever after lunch at a Seattle restaurant left her stricken with an E. coli infection six years ago. The second tells the story of Etti Gomez, who spent three weeks in a hospital and nearly died after eating dinner at an expensive restaurant. Her story is available in both English and Spanish, and includes a message from her personal physician about how to prevent foodborne illness. To view these testimonial videos and others, visit <http://bit.ly/fbitestimonials>.

The KDA has created handouts with more information about common foodborne illnesses. Visit agriculture.ks.gov/FSLeEducation to view these handouts and learn more about preventing the following foodborne illnesses:

- Listeriosis
- Campylobacteriosis
- E. coli
- Hepatitis A
- Norovirus
- Salmonella
- Shigellosis

How To: FIX TOP 5 VIOLATIONS FROM 2021

1. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, AND USED

All chemicals must be clearly labeled. Store chemicals and other poisonous substances so they cannot potentially spill or drop onto food, equipment, utensils, linens, and single-service or single-use articles. For more information, look at [Handout #61: Chemical Storage](#).

2. PROPER DATE MARKING AND DISPOSITION

Mark the food with the date by which it must be consumed or discarded. Allow seven days if held at 41°F or below. The day the food was prepared (or the day commercial processed food was opened) counts as day one. When food is removed from the freezer, mark it with a consume-by date that is seven days minus the length of time food was refrigerated before it was frozen. For more information, look at [Handout #8: Date Marking](#).



3. FOOD-CONTACT SURFACES: CLEANED AND SANITIZED

Food contact surfaces and utensils must be routinely washed, rinsed, and sanitized. Wash thoroughly in a hot detergent solution. Rinse by complete immersion in clean hot water. Sanitize by immersion for at least one minute in an approved chemical solution. For more information, look at [Handout #36: Manual Cleaning and Sanitizing](#).

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FOOD DEFENSE

Use the U.S. Food and Drug Administration's recently updated Food Defense Plan Builder version 2.0 to develop a personalized food defense plan for your facility! This tool was updated to help you meet the requirements of the FDA Food Safety Modernization Act's Intentional Adulteration rule. The Food Defense Plan Builder version 2.0 can guide you through the following sections:

- Facility Information
- Process/Product Description
- Vulnerability Assessment
- Mitigation Strategies
- Food Defense Monitoring Procedures
- Food Defense Corrective Action Procedures
- Food Defense Verification Procedures
- Supporting Documents



For more information, training videos, and the downloadable Food Defense Plan Builder version 2.0, visit <http://bit.ly/FDPBv2>.

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

HOW TO: FIX TOP 5 VIOLATIONS FROM 2021

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4. PROPER COLD HOLDING TEMPERATURES

When holding cold foods for service, protect all foods from possible contamination by covering them or using food shields. Use a food thermometer to measure the food's internal temperature every 2 hours. Take corrective action whenever the temperature of a cold food item goes above 41°F. Discard potentially hazardous food held above 41°F for more than 4 hours. For more information, look at [Handout #27: Hot and Cold Holding](#).

5. FOOD SEPARATED AND PROTECTED

If possible, designate separate sections of your walk-in cooler for raw and ready-to-eat products. This will minimize the chances of cross-contamination. Another option is to put all raw foods on the bottom shelves and all ready-to-eat foods on the top shelves. Refrigerated foods must be held at 41°F or lower. To hold them at this temperature in your walk-in cooler, you need to set the air temperature at 37°F. For more information, look at [Handout #43: Storing Food in WIC](#).

Visit agriculture.ks.gov/FSLEducation to view all KDA Food Safety and Lodging Program handouts.

FEED SAFETY

Did you know that there are only three avenues to get a feed ingredient approved if the ingredient is not considered "common or usual"? Ingredients can be approved for animal food use in one of three ways:

- Generally Recognized as Safe (GRAS) provisions required by the Federal Food, Drug and Cosmetic Act (FFDCA) <https://www.fda.gov/food/food-ingredients-packaging/generally-recognized-safe-gras>
- recognized by the Association of American Feed Control Officials (AAFCO) in its annual *Official Publication* (OP), the legal listing recognized by the states and by other countries for ingredient definitions allowed on commercial feed labels; or <https://www.aafco.org/>
- by the Food and Drug Administration through the food additive petition (FAP) process <https://www.fda.gov/animal-veterinary/development-approval-process/food-additive-petitions-animal-food>

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

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