

Thank you to everyone who attended the first regional meeting of the Kansas Food Safety Task Force held in Manhattan. We received great feedback and will be holding more regional meetings throughout the year. These regional meetings foster dialogue between key stakeholders to identify food and feed safety risks, communicate concerns, and learn new ideas to improve food and feed safety fields in the state of Kansas. Our next meeting will be held in Wichita, Kansas, on June 26, 2017. Registration for this meeting, information on future meetings, and these quarterly newsletters can be found under Food Safety Task Force at agriculture.ks.gov/FSLEducation. Interested in helping generate topic ideas and addressing areas of concern? Sign up for the Task Force Steering Committee at the next regional meeting near you.

INSPECTIONS

In first quarter of 2017, the Kansas Department of Agriculture conducted 5,271 food establishment inspections and 161 food processing inspections.

HELPFUL TIPS FOR COMPLIANCE

Conduct your own daily inspection with [Handout #42 Daily Self-Inspection Checklist](#) found under Fact Sheet Handouts at agriculture.ks.gov/FSLEducation.

FOOD ESTABLISHMENT

Keep food-contact surfaces of utensils and equipment free from residual sticker residue and food buildup. Clean and sanitize these surfaces before use and check the concentration of your sanitizing solution.



Identify cleaners, sanitizers and other liquids by their common name. Detergents, polishes, insecticides, rodenticides, first aid supplies and personal medications are not be stored directly next to, or above food, equipment, utensils, linens, single-service or single-use items.

All food that is prepared on-site, potentially hazardous, ready-to-eat, or opened and held under refrigeration in its original container must be date marked if held more than 24 hours. Food can be held up to seven days. Food prepared on Saturday, July 1, would be dated to discard by Friday, July 7.

Floors, walls, and ceilings must be smooth, durable, and easily cleanable. Keep these areas free from dust, grease, food debris and trash.

Raw animal foods should never be stored over ready-to-eat foods. Store foods that require a higher cook temperature below other foods.

FOOD PROCESSING

Check outer doors and openings for spaces large enough for pests to enter into the facility, and maintain regular pest control measures. Check and repair ceiling for peeling paint, water stains and grease buildup.



MOST FREQUENT VIOLATIONS 1ST QUARTER, 2017

FOOD ESTABLISHMENT

Food-contact surfaces: cleaned and sanitized.
Found on 26% of inspections.

Toxic substances properly identified, stored and used.
Found on 24% of inspections.

Proper date marking and disposition.
Found on 22% of inspections.

Physical facilities installed, maintained and clean.
Found on 19% of inspections.

Food separated and protected.
Found on 16% of inspections.

FOOD PROCESSING

Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.
Found on 14% of inspections.

Facility kept clean and in good physical repair.
Found on 11% of inspections.

All areas maintained free of insects, rodents, birds and other pests.
Found on 11% of inspections.

FOOD DEFENSE: FDA'S FOOD DEFENSE 101

There are steps you can take to prepare for an intentional attack on our food supply, no matter how big or small an attack may be. The U.S. Food and Drug Administration's Food Defense 101 provides four courses in food defense that can help you be ready. These courses include:

- Food Defense Awareness for the Food Professional
- Food Defense Awareness for Front-line Employees
- FDA Regulations
- ALERT Food Defense Awareness



Food Defense 101 is available at www.FDA.gov/FoodDefense.

Please contact us at KDA for questions about food defense resources or intentional contamination.

FEED SAFETY

The first of the staggered compliance dates for animal food facilities covered under FDA's Food Safety Modernization Act Preventive Controls for Animal Food rule began September 2016 for businesses to comply with the Current Good Manufacturing Practices established for animal food production. Compliance dates for the Preventive Controls rule begin September 2017.

The KDA Dairy and Feed Safety Program will be hosting a Preventive Controls for Animal Food Course, presented by Matt Frederking and Dave Fairfield, August 15-17, 2017, in Salina, Kansas. This course is intended for individuals needing preventive controls qualified individual designation to create Food Safety Modernization Act Hazard Analysis Risk-Based Preventive Controls plans for their animal food facilities. A certificate of completion will be given by the Food Safety Preventive Controls Alliance (FSPCA) at the conclusion of the course.



The regulation requires that certain activities must be completed by a preventive controls qualified individual. This course, developed by the FSPCA, is the "standardized curriculum" recognized by FDA; successfully completing this course is one way to meet the requirements for a preventive controls qualified individual. Registration information was mailed to all Kansas licensed feed firms. For questions about registration, please contact Amanda Anderson at (785) 564-6665.

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Food Safety (785) 564-6767
Dairy and Feed Safety (785) 564-6663

How To

SAFELY THAW YOUR FOOD:

Never leave foods out on the counter to thaw at room temperature. Only use the following four thawing methods:

1. In a cooler or refrigerator at 41°F or below (not to contaminate other foods).
2. In cold running water that is 70°F or below for two hours or less.
3. During the cooking process without interruption.
4. In the microwave (only as the first step of a continuous cooking process).

KEEP A HEALTHY WORKPLACE

Prevent the Spread of Norovirus

Noroviruses are a group of viruses known to cause the "stomach flu." Symptoms usually begin 24 to 48 hours after ingesting the virus and include nausea, vomiting, diarrhea and stomach cramping. Some people may experience a low-grade fever, chills, headache, muscle aches or fatigue.

You may be infected by consuming contaminated food or beverages, touching contaminated surfaces then touching your mouth, or direct contact with an infected person showing symptoms. Protect yourself and your workplace from norovirus with a few simple tips:

- Use good handwashing practices.
- Wash fruits and vegetables, and cook seafood thoroughly.
- Regularly clean and sanitize surfaces and utensils.
- While sick, do not prepare food for 48 hours after symptoms are gone and discard any contaminated foods.