

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 or have other questions, please contact us using our information at the bottom of this newsletter.

FOOD SAFETY

In the first quarter of 2021, the Kansas Department of Agriculture has conducted 3,245 food establishment inspections and 132 food processing inspections.

Self-Inspections

The COVID-19 pandemic has shown how important safety is to the continuity of food production here in Kansas and across the world. The Food Safety & Lodging Program would like to take this opportunity to highlight the importance of periodic self-inspections in helping your business succeed and prioritize safety.

Self-inspections help keep a closer eye on your business, employee practices, inventories, and safety. Performing these inspections can give you a better picture of how your team is executing standards and provides the opportunity to correct behaviors before they become habits. It is an effective tool and allows you training opportunities with your staff to strengthen standards.

KDA offers a [daily self-inspection checklist](#) as a helpful starting point for ensuring your business is operating in compliance with the basic food safety standards and offering safe food for your customers. In the checklist you will find topics like cold holding, hot holding, cooking, cooling, and reheating, along with other key categories our inspectors focus on to ensure production of safe food for Kansans. Self-inspections using this checklist will help prepare you for your future inspection and give you the opportunity to get ahead of potential problems before they become greater issues.

You can find the daily self-inspection checklist and other educational resources on our [website](#).



Food Safety Education and Outreach in 2021

We know that food safety and social distancing are important during the current pandemic. The KDA Food Safety and Lodging (KDA-FSL) team has come together to create monthly 30-minute online trainings. The webinars will cover a variety of food safety issues that are of interest to food business operators, managers, and workers.

Each 30-minute webinar will consist of a presentation by food safety inspectors from across the state, followed by an opportunity for participants to ask questions of the presenters and other KDA-FSL staff.

There is no cost to participate in the live webinar, but you must register to receive the login access information.

Upcoming topics include:

- Staying Ahead of the Game: What Food Service Managers Need to Know
- Dealing with Pests in a Food Establishment
- Limiting the Spread of Germs: How Employees Can Make a Difference

If you are not able to attend live, each webinar is recorded and available on our Food Protection Task Force Page.



Do Requirements for Preventive Control for Human Foods Apply to Me?

The Food Safety Modernization Act (FSMA) was enacted in 2011, requiring firms that manufacture, process, pack or hold human foods and that are required to register with the FDA, to follow the Preventive Controls for Human Foods (PCHF) rule. FSMA's aim is to ensure that the U.S. food supply is safe by shifting the focus of responding to contamination from a reactive standpoint to proactively preventing it. FSMA includes the 7 final rules list below:

1. **Preventive Controls for Human Food**
2. **Preventive Controls for Animal Food**
3. **Foreign Supplier Verification**
4. **Intentional Adulteration**
5. **Sanitary Transport of Human/Animal Food**
6. **Third-Party Certification**
7. **Produce Safety**

The full title of the PCHF rule is *Current Food Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Foods*. The PCHF rule updates existing requirements and sets forth new requirements for those facilities that manufacture, process, pack and hold human food. The two main features of the PCHF rule:

1. Requirements for a hazard analysis and risk-based preventive control [more detailed than HACCP] to include the creation of a written food safety plan.
2. The revision of existing Good Manufacturing Practices (cGMPs) from 21 CFR 110 to 21 CFR 117 and requiring compliance with some provisions that were optional before, to include: Training, Allergen cross-contact and Human food by-products used for animals.

Domestic and foreign food facilities must (1) have/implement a written food safety plan that identifies food safety hazards that require a preventive control and (2) implement preventive controls that significantly minimize or prevent the hazard. The plan is required to include the following items:



Please look out for future newsletters that will have more details about each of the sections of the rule. For more information regarding Preventive Controls, please reference the links listed below:

[FSMA Final Rules/Compliance Dates](#)

[Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Foods](#)

[Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food](#)

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What information is required on a label?

The basic information you should find on most labels will include the product name, the product purpose statement, a guaranteed analysis, the ingredient statement, the manufacturer name and address, a net weight statement, and sometimes the feeding directions.

Your label will likely resemble the one to the right. (Remember, some labels contain only basic information, while others are more in-depth.)

Here is what each section of this label tells you...

Product Name

The name of the product should describe the product being purchased, in the label shown, that product is "Amanda's Dog Treats."

Purpose Statement

A statement that specifies the name of the pet or specialty pet for which the food is intended. In this case, a dog.

Manufacturer Information

The company or person taking responsibility for the product must be listed on the label with their name and address. These individuals must be registered in the state and are the responsible party.

What does the label on your pet food product tell you?

On the packaging of your pet food or specialty pet food you will find a label. It may look similar to this one:



Guaranteed Analysis

Guarantees are required for all feed products. At a minimum, treats should guarantee these four nutrients. Guarantees on treats provide the purchaser with information regarding levels of basic nutrients that are being replaced or added to your pet's normal daily diet. Most treats add limited supplemental nutrients and are not complete and balanced.

Ingredient Statement

Every pet food treat label must have a section which lists the name of each ingredient, in order of predominance by weight, used in the manufacture of the product.

Feeding Directions

Directions for use should provide basic information on how to feed the product safely. Feeding directions are not required if the principle display panel (front of the label) states "snack", "treat", or "supplement". If not one of the above is listed the label must state "This product is intended for intermittent or supplemental feeding only."

Quantity Statement

Each package, container, or bulk lot must contain an accurate statement of net quantity. The statement's terms of weight or measurement must be expressed in ounce – pound units and must include the appropriate metric unit such as 1 lb. (0.45 kg) or 1 gallon (3.78 L). The count can be included in addition to the net weight but not in place of, for example "Contains 3 treats".

SAVE THE DATES

2021 Kansas Department of Agriculture

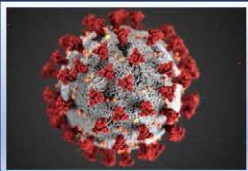
Food Safety Webinar Series

Take food safety into your own hands!

Join our KDA Food Safety Teams the last Monday of each month for helpful tips on Food Safety.

Each month a regional Food Safety Team will be hosting a 30-minute Food Safety Webinar covering a wide range of food safety topics.

These webinars are free to anyone who wants to attend.



JANUARY 25
REMOTE
INSPECTIONS



FEBRUARY 22
COOLING AND
REHEATING FOODS



MARCH 29
FOOD TRUCKS
AND MORE



APRIL 26
FOOD SERVICE
MANAGEMENT



MAY 24
PESTS IN FOOD
ESTABLISHMENTS



JUNE 28
LIMITING THE SPREAD
OF GERMS

REGISTER HERE

For questions, contact the KDA food safety and lodging program at 785-564-6767

