Welcome to the Regional Meeting of the

# Kansas Food Safety Task Force



Hays, Kansas

April 24, 2018

# Food Protection Task Force: oVerview, Vision, and Volunteers



Adam Inman, Assistant Program Manager Kansas Department of Agriculture

#### Overview

- Concept
- Other States' FPTFs
- Ideas for Kansas' FPTFs
- Call for Volunteers



### **FPTF Concept**

- Link regulatory, industry, academia, and consumer groups
- Enhance outreach, response, integration, and information sharing
- Increase awareness of potential food supply vulnerabilities
- Create foodborne illness prevention programs
- Improve foodborne illness surveillance systems
- Improve outbreak response



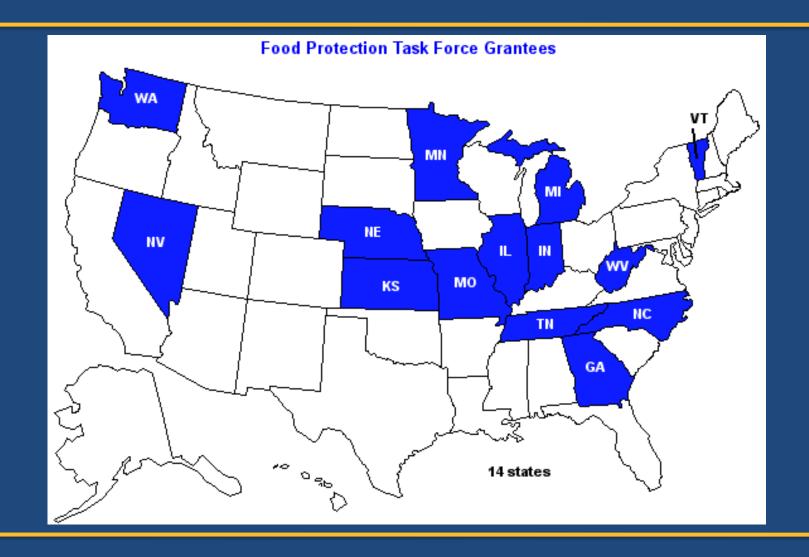
#### Other States' Work

www.foodprotectiontaskforce.com/





### Other States' Work





# IA – ia.foodprotectiontaskforce.com/





MEETING

LIBRA

VIDE

1

RESOU

ABOUT

CONTACT



# Feeling Queasy? Call, it's Easy!

844-IowaSic

(or your local health department) to report food poisoning



HOME

MEETINGS

LIBRARY

VIDEOS

LINKS

RESOURCES

#### COOLING OF LARGE QUANTITIES OF MEAT FOR SAFETY (CHINESE)



# Cooling of Large Quantities of Meat for Safety (Chinese)

Filmed in a traditional American BBQ Restaurant, this video demonstrates proper procedures for cooling large quantities of cooked meat. This video is recorded in Chinese, with English subtitles.

#### Video Series

Food Safety

#### Tags

Meat, Safety, Chinese, Meat, Safety, Chinese

# TN – www.foodsafetytaskforce.org/















WE ARE THE TENNESSEE FOOD SAFETY TASK FORCE. ENHANCING FOOD SAFETY FROM FARM TO FORK THROUGH COLLABORATION, PROMOTION AND EDUCATION.







#### **ACTIVE MEMBERS**









### The Kansas FPTF Needs:

- Ideas for the Kansas FPTF
- FPTF Steering Committee
- Help spreading the word about the Kansas FPTF





# What Do You Think?





### Questions

Adam Inman, Assistant Program Manager

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# Feed Sampling



# Sampling

- Commercial Feeds
  - Manufacturer
  - Retail
- Livestock, Pet Food, Feed Ingredients
- AAFCO Feed Inspectors Manual





# July 1, 2016 – June 20, 2017

- 1,734 Samples
  - 1,357 Livestock
  - 193 Pet Food
  - 179 Feed Ingredient
  - 5 Complaint





Brand Name	YOUR NAME FEEDS	
Product Name	Duck Starter	
Purpose Statement & (medicated claim if required)	A starter feed for ducks	
	Tradition level for device	
Drug Guarantee (if applicable)		
Guaranteed Analysis	Guaranteed Analysis	
	Crude Protein, minimum22.0%	
	Crude Fat, minimum4.0%	
	Crude Fiber, maximum	
	Calcium, minimum	
	Phosphorus, minimum0.5%	
	Salt, minimum0.35%	
	Salt, maximum0.85%	
Ingredient Statement	Ingredient Statement	
	Grain Products, Plant Protein Products, Processed Grain By-Products, Animal Protein Products, Lignin Sulfonate, Vitamin A Supplement, D-Activated Animal Sterol (source of Vitamin D <sub>3</sub> ), L-Lysine, Dl-Methionine, Riboflavin Supplement, Choline Chloride, Biotin, Thiamine Mononitrate, Pyridoxine Hydrochloride, Vitamin E Supplement, Menadione Sodium Bisulfite Complex (source of Vitamin K Activity), Folic Acid, Dicalcium Phosphate, Salt, Copper Sulfate, Manganous Oxide, Zinc Oxide, Ferrous Sulfate, Cobalt Carbonate, Calcium Iodate, Sodium Selenite.	
Use Directions	FEEDING DIRECTIONS	
	Feed as sole ration. Provide fresh water at all times.	
Precautionary Statement (if required)	CAUTION: Do not feed to cattle or other ruminants.	
Responsible Party's	YOUR NAME FEEDS	
Name & Address	City, State Zip	
Quantity Statement	NET WT 50 LB (22.67 kg)	

Proximate Analysis	Minimum Guarantee	Official Method
Crude Protein	NONE	AOAC 976.05
Moisture	NONE	AOAC 934.01
Urea (non-protein nitrogen) -NPN	7-60%	AOAC 941.04
Crude Fat	3-20%	AOAC 2003.06
Crude Fiber	2-30%	AOAC 962.09
Minerals by ICP-OES	Minimum Guarantee	
Calcium	0.5-25%	SDSU-Mineral Determination 2006
Copper if <300	0.03-1.00%	SDSU-Mineral Determination 2006
Iron	0.01-5.00%	SDSU-Mineral Determination 2006
Magnesium	0.01-15.0%	SDSU-Mineral Determination 2006
Manganese	0.01-15.0%	SDSU-Mineral Determination 2006
Phosphorus	0.5-20.0%	SDSU-Mineral Determination 2006
Potassium	0.04-8.00%	SDSU-Mineral Determination 2006
Zinc	0.002-6.00%	SDSU-Mineral Determination 2006
Salt (as NaCl)	0.5-14.0%	AOAC 969.10
Vitamins by UV	Minimum Guarantee	
Vitamin A	1200-218,000 IU/lb	AOAC 974.29
Antibiotics by MS/MS	Minimum Guarantee	
Chlortetracycline	10.0-260g/T	JAOAC VOL 74 & 95, AOAC VOL 80
Oxytetracycline	10.0-300g/ton	JAOAC VOL 95 #4, AOAC 2008.09
Tylosin (not in presence of Urea)	10.0-150g/ton	Waters adaptation of AOAC 2008.01
Antibiotics by UV	Minimum Guarantee	
Monensin	10.0-200g/ton	AOAC 2006.01
Antibiotics by Fluorescence	Minimum Guarantee	
Lasalocid	500.0-1100g/ton	AOAC 2008.01
Drugs by Fluorescence	Minimum Guarantee	
Decoquinate	NONE	AOAC 2008.08
Drugs by Spectrophotometry	Minimum Guarantee	
Sulfamethazine	0.010-0.033%	AOAC 974.46
Amprolium	0.010-0.014%	AOAC 999.16
Mycotoxins	Minimum Guarantee	
Aflatoxin	NONE	FDA VOL 29 #9
Vomitoxin (DON)	NONE	FDA VOL 29 #9

# Failures

- ~20% failure
  - Proximate Analysis
  - Drugs
  - Antibiotics
  - Mycotoxins



### **Enforcement Actions**

- Notice of warning
- Stop Sales
- Civil Penalty
- Suspension or Revoking of License





# Complaints

- Documented
- Evaluated
- Answered

- Animal sickness
- Feed quality
- Facility



Department of Agriculture

# Questions

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Amanda Anderson, Project Coordinator Amanda.Anderson@ks.gov



# Food Safety Inspection Program



Autumn Schuck, Inspection Manager Kansas Department of Agriculture

#### Overview

- Inspection approach
- Number of inspections conducted
- Frequent violations
- Complaints
- Key points

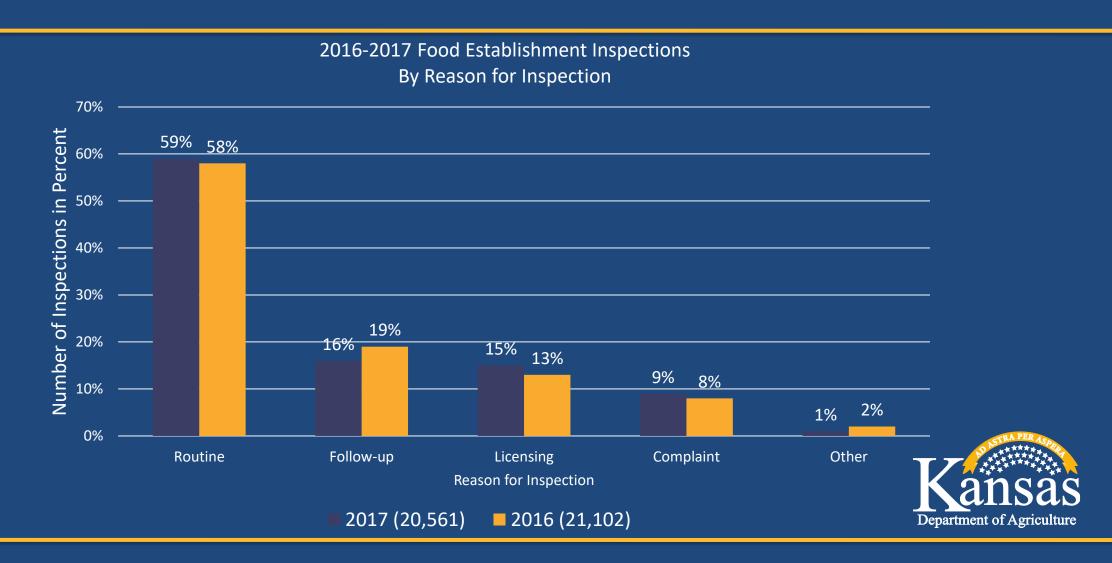


## Inspection Approach

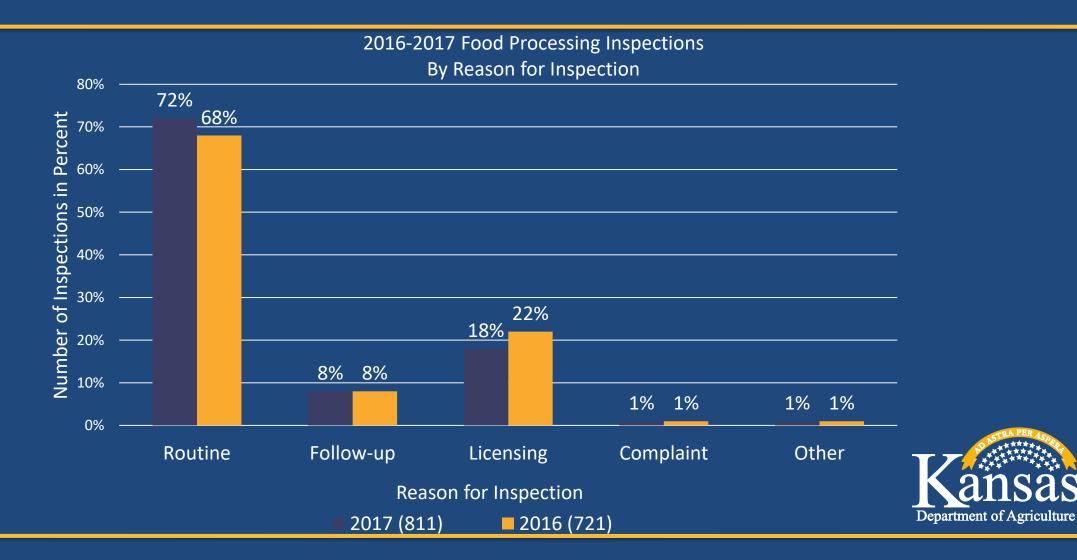
- Educate, Warn, Enforce
- Evaluate systems
- Encourage dialogue before, during, and after inspection



### 2016-2017 Food Establishment Inspection Data



## 2016-2017 Food Processing Inspection Data



# Frequent Violations 2016-2017 Food Establishment



#### VIOLATIONS SEEN EACH QUARTER

- Food-contact surfaces: cleaned and sanitized.
- Toxic substances properly identified, stored and used.
- Physical facilities installed, maintained and clean.
- Proper date marking and disposition.

#### OTHER FREQUENT VIOLATIONS

- Proper cold holding temperatures.
- Adequate handwashing facilities supplied and accessible.
- Food separated and protected.

# Frequent Violations 2016-2017 Food Processing

#### **VIOLATIONS SEEN EACH QUARTER**

 Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.

#### OTHER FREQUENT VIOLATIONS

- Facility kept clean and in good physical repair.
- Sufficient space for equipment, storage of materials and for production operations.
- Utensils and equipment constructed of suitable materials and easily cleanable to avoid contamination.
- Use and storage of detergents, sanitizers, and hazardous materials.



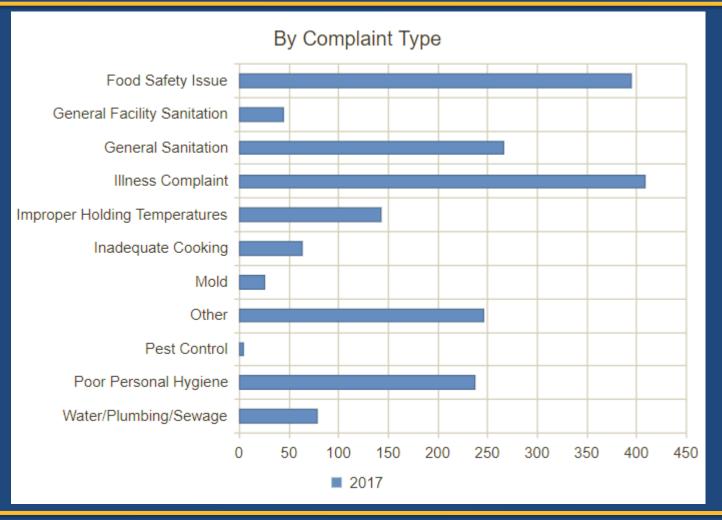
# Food Establishment and Food Processing Complaints in 2017



#### 2,244 complaints made

#### Top 5 complaint types:

- 1. Illness complaint
- 2. Food safety issue
- 3. General sanitation
- 4. Other
- 5. Poor personal hygiene



# **Key Points**

- Communication is KEY!
- Discuss with your staff the importance of food safety
- Be your own inspector



### Questions

Autumn Schuck, Inspection Manager

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# Small Group Discussions

For those of you on the phones: We will take a 45 minute break for our small group discussions. Your phone lines will be muted. Please use the chat feature if you like to address the questions below.

Get into groups based on your area of industry and answer the following two questions:

- What is the biggest concern for your industry segment?
- How can the Kansas Food Safety Task Force help with this concern?









#### Official Name:

Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption

#### Better Known As:

# The Produce Safety Rule



#### Food Safety Modernization Act (FSMA)

FSMA provides FDA with new enforcement authorities related to food safety standards, gives FDA tools to hold imported foods to the same standards as domestic foods, and directs FDA to build an integrated national food safety system in partnership with state and local authorities.





Preventative Controls for Human Foods (PC Human Foods)





# What is the Produce Safety Rule?

- Water
- Soil Amendments
- Sprouts
- Animals
- Worker health, hygiene and training
- Equipment, tools and buildings



# Water Quality



Why does testing agricultural water matter?

Many kinds of illness causing bacteria thrive in moist environments. The FDA estimates that safe water will reduce foodborne illness caused by produce by 20%.

What are the tests looking for?
generic E. coli – indicates fecal contamination

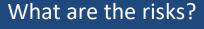
Who made this determination?
The US EPA has required water quality
monitoring under the Clean Water Act for many
years. The FDA has recognized EPA approved,
scientifically validated methods as acceptable.





### Soil Amendments

What are soil amendments? compost, manure



E. coli and Salmonella



Compost that has undergone a scientifically validated process

- An aerated static pile reaching 131F for 3 consecutive days, or a turned compost pile reaching 131F for 15 days not necessarily consecutive, which must be turned at least 5 times

- Compost must be cured (temperature has fallen to match the ambient air temperature)







# Sprouts

#### What are sprouts?

Germinated seeds, usually mung bean, alfalfa or soybean, eaten raw or cooked

#### What makes sprouts risky?

Bacteria, viruses and parasites

Listeria, Salmonella and E. coli

- A single bacterium in a kilogram of seed can be enough to contaminate a whole batch of sprouts
- The sprout growing process takes place in conditions that are ideal for bacterial growth

What are the rules for sprouts?

Same as other produce

Compliance dates sooner than other produce





### Animals



Working animals

What are the risks?

Fecal contamination

What are the rules?

Don't harvest visibly contaminated produce

Limit the presence of animals in produce fields as much as possible, especially during the growing season



Wildlife



# Worker health, hygiene and training

#### What are the risks?

- Bacteria
  - Fecal / oral transmission
- Viruses
  - Hepatitis A and norovirus
- Worker safety
  - Protection from illness and injury



#### What are the rules?

- Handwashing
- Proper restroom facilities
- Healthy employees
- Proper clothing
- Good training and training records



# Equipment, tools and buildings

#### What are the rules?

- Use food grade materials
- Keep everything in good shape
- Cleanliness is key
- Think about EVERYTHING that touches the food
  - Knives
  - Tables
  - Shovels
  - Baskets
  - Crates
  - Harvest equipment

#### What are the risks?

- Physical contamination
- Chemical contamination
- Bacterial, viral, parasitic contamination





# **Compliance Dates**

Business Size	Compliance Dates for Sprouts	Compliance Dates For Most Produce	Water Related Compliance Dates <sup>1</sup>	Compliance Date for Qualified Exemption Labeling Requirement <sup>2</sup>	Compliance Date for Retention of Records Supporting a Qualified Exemption
All other businesses (>\$500K)	1/26/17	1/26/18	1/26/22		1/26/16
Small businesses (>\$250K-500K) <sup>3</sup>	1/26/18	1/28/19	1/26/23	1/1/2020	
Very small businesses (>\$25K-250K) <sup>4</sup>	1/28/19	1/27/20	1/26/24		



### Want more information?

Kansas Department of Agriculture

Food Safety and Lodging 785-564-6765

Carly Tyler

Agricultural Marketing, Advocacy, and Outreach

Lexi Wright

Kansas State University Research and Extension Contact your local extension agent

https://www.ksre.k-state.edu/about/stateandareamaps.htm

Londa Nwadike hwadike katate ed

# Intentional Adulteration Overview



Adam Inman, Assistant Program Manager Kansas Department of Agriculture

# Today We're Going To Talk About...

- What is intentional adulteration?
- Has it ever happened?
- What can I do about it?



### What is intentional adulteration?

- Doing bad things to food on purpose
- Food Protection = Food Safety + Food Defense
- Food Safety = Preventing accidental bad things that happen to food
- Food Defense = Preventing bad things done to food on purpose



### What is intentional adulteration?

- Economically motivated adulteration (EMA)
  - Fraudulent, intentional substitution or addition of a substance in a product for the purpose of increasing the apparent value of the product or reducing the cost of its production, i.e., for **economic** gain.
- 300,000 illnesses in China from melamine adulteration of infant formula
- Many foods lend themselves to (EMA)



### What Would Jason Do?

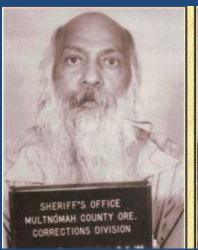
- "Do you know where the exits are?"
- "DO something. DO anything!"





# Examples

- 1984 Oregon Rajneeshee Attack
  - Put Salmonella in foods at multiple salad bars
  - Over 750 III
  - Attempt to sway county election







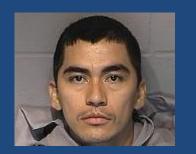
# Examples

- 2003 Michigan Meat Department Nicotine Poisoning
  - An employee put Black Leaf 40 insecticide in 200 pounds of meat
  - 92 illnesses identified
  - Black Leaf 40 contained 40% nicotine EPA canceled product registration in 1992 because of its toxicity.





# Examples



- 2009 Kansas Salsa Pesticide Poisoning
  - Niece of restaurant owner put Methomyl in salsa
  - 2 events
  - 48 cases
  - Niece's husband was the "Mastermind"



### What can I do?









Follow company food defense plan and procedures.

■nspect your work area and surrounding areas.

Recognize anything out of the ordinary.

Secure all ingredients, supplies, and finished product.

Tell management if you notice anything unusual or suspicious.

# In today's world it is important to be ALERT to protect your business.

- A How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?
- How do you **LOOK** after the security of the products and ingredients in your facility?
- What do you know about your **EMPLOYEES** and people coming in and out of your facility?
- Could you provide **REPORTS** about the security of your products while under your control?
- What do you do and who do you notify if you have a **THREAT** or issue at your facility, including suspicious behavior?

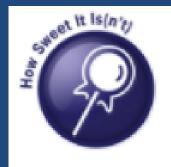


### Exercise!





Food Related Emergency Exercise Bundle (FREE-B)



#### How Sweet It Is(n't)

This scenario focuses attention on the regulatory traceback investigation that occurs after standard product testing shows that a food product contains excessive levels of a contaminant, as well as a recall of contaminated food.



### FSMA IA Rule

- Covered facilities must prepare and implement a written food defense plan
  - Vulnerability Assessment with actionable process steps
  - Mitigation strategies
    - Monitoring, Corrective Actions, and Verification
  - Reanalysis every three years or when certain criteria are met, including mitigation strategies that are determined to be improperly implemented

# Summary

- It does happen
- You need to be ready
- There are resources to help



# Questions

Adam Inman, Assistant Program Manager

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Email: Adam.Inman@ks.gov



# Available Resources



Amber Grisamore, Food Safety Task Force Lead, Kansas Department of Agriculture

### Overview

- Need for Resources
- Resources are Available
- Links Specific For:
  - Food Establishments
  - Schools
  - Food Processors/Food Storage Facilities
  - Produce Farms
  - Feed Manufacturers
- What Resources Can You Share?



### Need for Resources

- One of the Kansas Food Safety Task Force Goals
- Don't Reinvent the Wheel
- Task Force Steering Committee Is Already Helping



### There are resources available

- Kansas Department of Agriculture Food Safety
   http://agriculture.ks.gov/divisions-programs/food-safety-lodging
- Kansas Food Code
  - https://agriculture.ks.gov/docs/default-source/fsl--handouts/2012\_kda\_food\_code\_12\_14\_12.pdf?sfvrsn=6
- Kansas Restaurant and Hospitality Association http://www.krha.org/



### Resources for Food Establishments

 Iowa Foodservice Employee Training Videos https://www.extension.iastate.edu/foodsafety/foodservice-

employee-training

 Handwashing Signage https://www.extension.iastate. edu/foodsafety/handwashing



Department of Agriculture

### Resources for Schools

- Food Safety Posters
   http://cnsafefood.k-state.edu/resources/food-safety-posters/
- Food Allergy Videos for Training

http://cnsafefood.k-state.edu/resources/videos.html

http://www.nfsmi.org/ResourceOverview.aspx?ID=490

### DID YOU KNOW?

Properly washing hands 12 times only takes a total of 4 minutes.





Handwashing helps prevent:

- Students from getting sick
- Cafeteria from getting shut down
- You losing your job

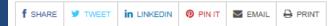
project was partially funded through a grant from the National Integrated Food Safety Initiative
1 No. 2004-51110-02170) of the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture.

# Resources for Food Processors/Food Storage

- FDA Food Guidance Document https://www.fda.gov/Food/GuidanceRegulation/Guidance DocumentsRegulatoryInformation/
- Food Defense Mitigation Strategies Database
   https://www.accessdata.fda.gov/scripts/fooddefensemitigationstrategies/



#### Food Defense Mitigation Strategies Database



The Food Defense Mitigation Strategies Database (FDMSD) is a tool designed to assist owners, operators or agents in charge of companies that produce, process, store, package, distribute, and/or transport food with identifying preventive measures to protect the food against intentional adulteration. The FDMSD provides a range of mitigation strategies for individuals to consider implementing at points, steps or procedures to minimize the vulnerability to an intentional attack.



- · How to use this Tool
- · Full Disclaimer

#### **Browse by Category:**

Facility-Wide Security Measures	Retail Food Service	Conveyance	Farming/Agriculture	Material Handling
Packaging	Processing >	Key Activity Types (KATs)	Storage	Transportation/Distribution

Or Search by Keyword:

Go

#### Choose a Point, Step, or Procedure:



• Bags	• Cans	Plastic Container	• Pouches
Bottles	• Drums	Plastic Wrap	Super Sack
• Boxes	• Paper		

#### **Review Strategy List:**



It is the responsibility of the owner, operator or agent in charge to choose the strategy or combination of strategies that are most effective and appropriate for their facility. Some strategies listed within the database are meant to be implemented in conjunction with other strategies or in tandem with other food defense policies and procedures. Choosing and following strategies within this database does not constitute compliance with any FDA laws, regulations, or guidance. For information about food defense measures or policies that are recommended for an effective food defense environment please see the category titled General Information.

Bags

#### **Bags**



- · Accompany unauthorized persons (e.g., visitors, contractors, personnel) to restricted areas
- Clean / sanitize equipment and components periodically (e.g., immediately prior to use, after maintenance, when security devices are breached, following a suspect event)
- Maximize visibility of operations, equipment, and locations (e.g., install windows, light adequately, keep area clear of visual obstructions)
- Reduce the amount of product and supplies present or accessible at one time to reduce the impact of contamination



### Resources for Produce Farms

- K-State Research and Extension
   Principles of Food Safety & Hygiene for Workers on Produce Farms
   http://www.ksre.k-state.edu/foodsafety/produce/fsma/docs/training\_brochure.pdf
- K-State Research and Extension-Produce Safety Toolkit https://www.ksre.k-state.edu/foodsafety/produce/



### Resources for Feed Manufacturers

KDA Dairy and Feed Safety
 Animal and Pet Food Resources

http://agriculture.ks.gov/divisions-programs/dairy-inspection/feed-safety/pet-food-resources

- Recalls
- Compliance Policy Guides
- Forms
- Weblinks



# What Resources Can you Share?

- Help Build the Task Force Resources
- Have Other Resources?
   Send email to Amber.Grisamore@ks.gov



# Questions

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Email: Amber.Grisamore@ks.gov



## Question and Answer Session

For those of you on the phones:

We recommend you use the chat box feature and we will read your question out loud.



# Thank you for attending

To view quarterly newsletters and upcoming events, check out the Food Safety Task Force tab at:

agriculture.ks.gov/FSLeducation

