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/](http://www.foodprotectiontaskforce.com/)
Other States’ Work

Food Protection Task Force Grantees

14 states
IA – ia.foodprotectiontaskforce.com/

Feeling Queasy?
Call, it’s Easy!

844-IowaSic
(or your local health department)
to report food poisoning
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
WE ARE THE TENNESSEE FOOD SAFETY TASK FORCE. ENHANCING FOOD SAFETY FROM FARM TO FORK THROUGH COLLABORATION, PROMOTION AND EDUCATION.
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

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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
<table>
<thead>
<tr>
<th><strong>Brand Name</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>YOUR NAME FEEDS</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Product Name</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Duck Starter</td>
</tr>
</tbody>
</table>

A starter feed for ducks

<table>
<thead>
<tr>
<th><strong>Guaranteed Analysis</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Crude Protein, minimum …………22.0%</td>
</tr>
<tr>
<td>Crude Fat, minimum ……………4.0%</td>
</tr>
<tr>
<td>Crude Fiber, maximum …………..6.0%</td>
</tr>
<tr>
<td>Calcium, minimum ……………….0.65%</td>
</tr>
<tr>
<td>Calcium, maximum ……………….1.15%</td>
</tr>
<tr>
<td>Phosphorus, minimum …………….0.5%</td>
</tr>
<tr>
<td>Salt, minimum …………………….0.35%</td>
</tr>
<tr>
<td>Salt, maximum …………………….0.85%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Ingredient Statement</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Grain Products, Plant Protein Products, Processed Grain By-Products, Animal Protein Products, Lignin Sulfonate, Vitamin A Supplement, D-Activated Animal Sterol (source of Vitamin D3), 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, Manganese Oxide, Zinc Oxide, Ferrrous Sulfate, Cobalt Carbonate, Calcium Iodate, Sodium Selenite,</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Use Directions</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Feed as sole ration. Provide fresh water at all times.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Precautionary Statement (if required)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAUTION: Do not feed to cattle or other ruminants.</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Responsible Party's Name &amp; Address</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>YOUR NAME FEEDS City, State Zip</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Quantity Statement</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>NET WT 50 LB (22.67 kg)</td>
</tr>
<tr>
<td>Proximate Analysis</td>
</tr>
<tr>
<td>------------------------------------</td>
</tr>
<tr>
<td>Crude Protein</td>
</tr>
<tr>
<td>Moisture</td>
</tr>
<tr>
<td>Urea (non-protein nitrogen)-NPN</td>
</tr>
<tr>
<td>Crude Fat</td>
</tr>
<tr>
<td>Crude Fiber</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Minerals by ICP-OES</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium</td>
<td>0.3-25%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Copper if &lt;300</td>
<td>0.03-1.00%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Iron</td>
<td>0.01-5.00%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Magnesium</td>
<td>0.01-15.0%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Manganese</td>
<td>0.01-15.0%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>0.5-20.0%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Potassium</td>
<td>0.04-8.00%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Zinc</td>
<td>0.002-6.00%</td>
<td>SDSU-Mineral Determination 2006</td>
</tr>
<tr>
<td>Salt (as NaCl)</td>
<td>0.3-14.0%</td>
<td>AOAC 569.10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vitamins by UV</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin A</td>
<td>1200-218,000 IU/lb</td>
<td>AOAC 974.29</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antibiotics by MS/MS</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorotetracycline</td>
<td>10.0-260g/ton</td>
<td>AOAC VOL 74 &amp; 95; AOAC VOL 80</td>
</tr>
<tr>
<td>Oxytetracycline</td>
<td>10.0-360g/ton</td>
<td>AOAC VOL 95 #4, AOAC 2008.09</td>
</tr>
<tr>
<td>Tylosin (not in presence of U/Es)</td>
<td>10.0-150g/ton</td>
<td>Waters adaptation of AOAC 2008.01</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antibiotics by UV</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Monensin</td>
<td>10.0-260g/ton</td>
<td>AOAC 2006.01</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Antibiotics by Fluorescence</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>lasalocid</td>
<td>500.0-1100g/ton</td>
<td>AOAC 2008.01</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Drugs by Fluorescence</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Decoquinate</td>
<td>NONE</td>
<td>AOAC 2008.08</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Drugs by Spectrophotometry</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sulfamethazine</td>
<td>0.010-0.033%</td>
<td>AOAC 974.46</td>
</tr>
<tr>
<td>Anamachin</td>
<td>0.016-0.014%</td>
<td>AOAC 899.16</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mycotoxins</th>
<th>Minimum Guarantee</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Aflatoxin</td>
<td>NONE</td>
<td>FDA VOL 29 #9</td>
</tr>
<tr>
<td>Vomitoxin (DON)</td>
<td>NONE</td>
<td>FDA VOL 29 #9</td>
</tr>
</tbody>
</table>
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
Questions

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Amanda Anderson, Project Coordinator
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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 Establishment Inspections
By Reason for Inspection

- Routine: 59% (2017), 58% (2016)
- Follow-up: 16% (2017), 19% (2016)
- Licensing: 15% (2017), 13% (2016)
- Complaint: 9% (2017), 8% (2016)
- Other: 1% (2017), 2% (2016)

2017 (20,561) 2016 (21,102)
2016-2017 Food Processing Inspection Data

Number of Inspections in Percent

Reason for Inspection

2017 (811) 2016 (721)

Routine 72% 68%
Follow-up 8% 8%
Licensing 18% 22%
Complaint 1% 1%
Other 1% 1%
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
Office phone: (785) 564-6772
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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?
Produce Safety Rule
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.

Manufactured Food Regulatory Program Standards (MFRPS)

Preventative Controls for Human Foods (PC Human Foods)

Produce Safety Rule
What is the Produce Safety Rule?

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

What are the risks?
- E. coli and Salmonella

What are the rules?
- Compost that has undergone a scientifically validated process
  - An aerated static pile reaching 131°F for 3 consecutive days, or a turned compost pile reaching 131°F 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

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
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

<table>
<thead>
<tr>
<th>Business Size</th>
<th>Compliance Dates for Sprouts</th>
<th>Compliance Dates For Most Produce</th>
<th>Water Related Compliance Dates&lt;sup&gt;1&lt;/sup&gt;</th>
<th>Compliance Date for Qualified Exemption Labeling Requirement&lt;sup&gt;2&lt;/sup&gt;</th>
<th>Compliance Date for Retention of Records Supporting a Qualified Exemption</th>
</tr>
</thead>
<tbody>
<tr>
<td>All other businesses (&gt;$500K)</td>
<td>1/26/17</td>
<td>1/26/18</td>
<td>1/26/22</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small businesses (&gt;250K-500K)&lt;sup&gt;3&lt;/sup&gt;</td>
<td>1/26/18</td>
<td>1/28/19</td>
<td>1/26/23</td>
<td>1/1/2020</td>
<td>1/26/16</td>
</tr>
<tr>
<td>Very small businesses (&gt;25K-250K)&lt;sup&gt;4&lt;/sup&gt;</td>
<td>1/28/19</td>
<td>1/27/20</td>
<td>1/26/24</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Want more information?

Kansas Department of Agriculture
Food Safety and Lodging 785-564-6765
  Carly Tyler carly.tyler@ks.gov
Agricultural Marketing, Advocacy, and Outreach
  Lexi Wright lexi.wright@ks.gov

Kansas State University Research and Extension
Contact your local extension agent
  https://www.ksre.k-state.edu/about/stateandareamaps.html
  Londa Nwadike lnwadike@k-state.edu
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 Ill
  – 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?

**F**ollow company food defense plan and procedures.

**I**nspect your work area and surrounding areas.

**R**ecognize anything out of the ordinary.

**S**ecure all ingredients, supplies, and finished product.

**T**ell 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?

**L** How do you **LOOK** after the security of the products and ingredients in your facility?

**E** What do you know about your **EMPLOYEES** and people coming in and out of your facility?

**R** Could you provide **REPORTS** about the security of your products while under your control?

**T** 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

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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

• Kansas Food Code

• 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
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

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
Resources for Food Processors/Food Storage

• FDA Food Guidance Document
  https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/

• 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
- Packaging

Retail Food Service
- Processing

Conveyance
- Key Activity Types (KATs)

Farming/Agriculture
- Storage

Material Handling
- Transportation/Distribution

Choose a Point, Step, or Procedure:

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

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
- 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

  - 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

Amber Grisamore, Food Safety Task Force Lead
Office phone: (785) 564-6763
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