

Welcome to the
Northeast Regional Meeting
of the
Kansas Food Safety Task Force

Olathe, Kansas
August 28, 2017



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/

THE FOOD PROTECTION TASKFORCE

Select Site
Visit

HOME STATES BLOG FOOD SAFETY WORLD FDA SOCIAL MEDIA ABOUT CONTACT

The Food Protection Taskforces convene a state's stakeholders in food safety: Federal, state and local government, academia, industry and consumer groups. See the [Contact](#) page to get in touch with someone regarding the Taskforce grant.

Welcome

Welcome to the homepage of the Food Protection Taskforce grantee network. This site highlights

Latest News

Produce Safety Alliance Recruits Members for Working Committees, Launches Website

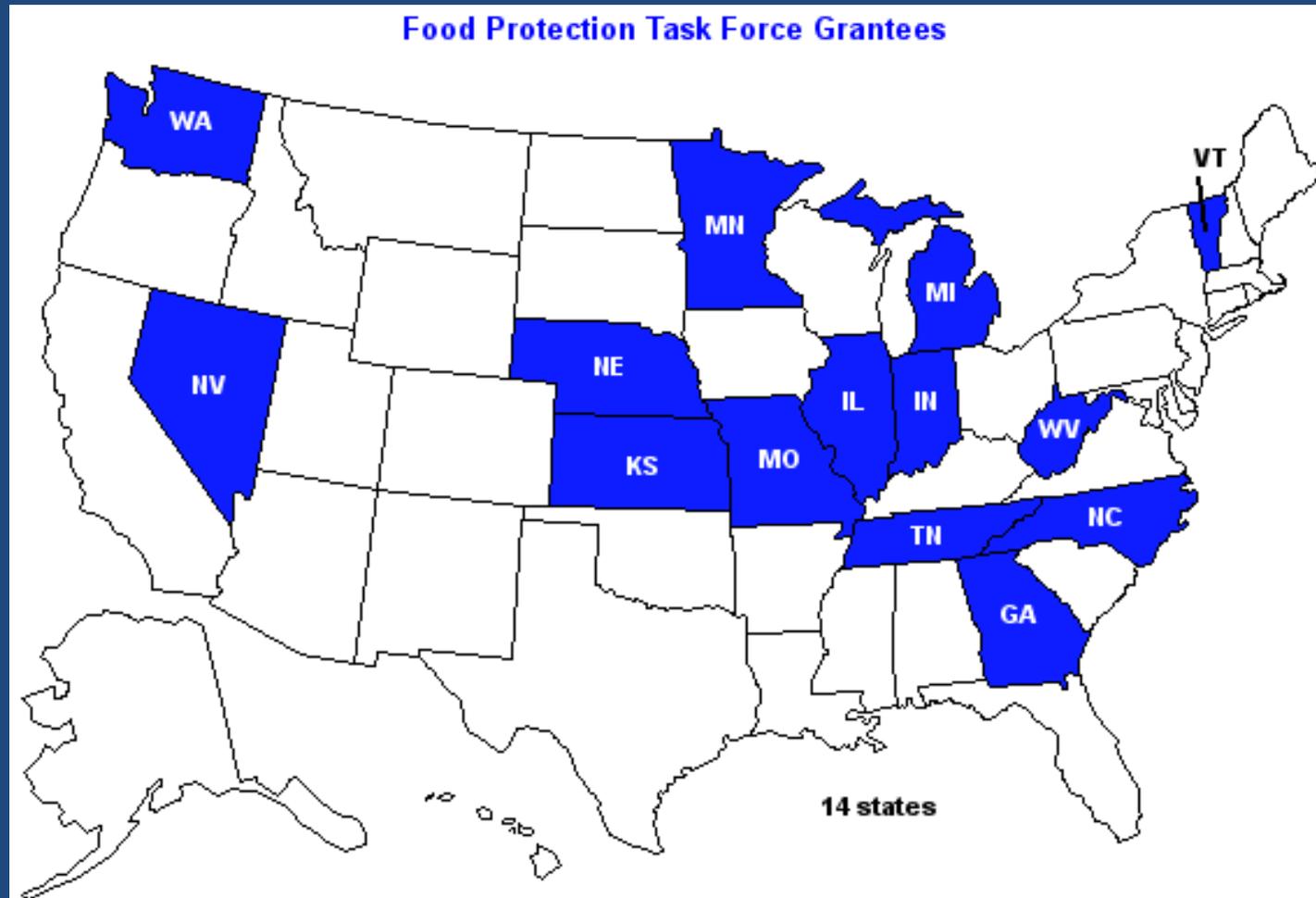
The Produce Safety Alliance (PSA) today announced the official launch of its website

State News

The Division of Federal-State Relations brings you the latest from the world of food safety. On this page you will find news feeds from other federal agencies and news organizations regarding the safety of the nation's food supply.



Other States' Work



IA – ia.foodprotectiontaskforce.com/



HOME

MEETINGS

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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)



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/



The screenshot shows the website's home page with a vertical navigation menu on the left and a main content area. The navigation menu includes: Tennessee Food Safety Task Force logo, HOME (house icon), ABOUT (person icon), MEMBERS (document icon), RESOURCES (laptop icon), and CONTACT (envelope icon). The main content area features the Tennessee Food Safety Task Force logo and the text: "WE ARE THE TENNESSEE FOOD SAFETY TASK FORCE. ENHANCING FOOD SAFETY FROM FARM TO FORK THROUGH COLLABORATION, PROMOTION AND EDUCATION." Below this is a large image of various fresh food items including asparagus, tomatoes, apples, grapes, strawberries, carrots, a whole chicken, eggs, bread, and a glass of milk.



Tennessee Food
Safety Task Force



HOME



ABOUT

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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Human Food By-Products For Use As Animal Food



Human Food By-Products

- Not suitable or desirable for human consumption
- Suitable energy or nutrition source for certain species animals
- Economically beneficial
- Limits waste

Regulatory Status

- Must be safe for intended use
- GRAS or food additive approval
- AAFCO defined ingredient

Responsibility of Food Facility

- Must know if safe for intended use
- “not for use in animal food”
- 21 CFR 507 (Animal Feed cGMPs)

Labeling

- Common or usual name
 - AAFCO Definitions
 - Relevant Product Information
- Accompany product
- Compliance policy guide 665.100

Human Food Rejected for Safety Concerns

- Must evaluate product for feed safety
- Firm Needs Reconditioning Proposal
- Decisions case-by-case basis by CVM
- Contact state or CVM with questions
- Prohibited by both State and Federal Law to distribute adulterated animal food

Questions

Ken Bowers, Technical Specialist

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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

1st Quarter Inspection Data, 2017

- 5,432 inspections were conducted
- Most common reasons for inspection
 - Routine – 3,470
 - Follow-up – 657
 - Licensing – 415
 - Complaint/modified complaint – 374
 - First operational inspection after licensing – 185



Frequent Violations

Food Establishment



Violation

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

Citation Frequency

Cited in 26% of inspections

Cited in 24% of inspections

Cited in 22% of inspections

Cited in 19% of inspections

Cited in 16% of inspections

Frequent Violations

Food Establishment - Tips for Compliance

- Regularly check Food contact surfaces:
 - Utensil drawers for dried food debris
 - Ice machines for mold
 - Sanitizing solution (concentration/equipment)
 - Counters - must be cleaned and sanitized

- Identify cleaners, sanitizers, and other liquids by common name
- Check daily for out-of-date items in cooler and freezer
- Keep walls, floor, and area around equipment free of food debris and trash
- Store foods not to be contaminated

Kansas
Department of Agriculture

Food Safety Fact Sheet
Daily Self-Inspection Checklist

Establishment: _____ Time: _____ Initials: _____
Date: _____

***These items contribute directly to foodborne illness.**

Cold Holding* (Refrigerated at 41°F)

Item	Location	Temperature	Corrective Action Taken

Cooking* (Whole muscle meat to 145°F, ground meat to 155°F and poultry/injected foods to 165°F)

Item	Location	Temperature	Corrective Action Taken

Hot Holding* (Refrigerated at 132°F)

Item	Location	Temperature	Corrective Action Taken

Cooling* (From 132°F to 70°F within 2 hours and from 70°F to 41°F within another 4 hours)

Item	Location	2 hour temp.	4 hour temp.	Corrective Action Taken

Reheating* (Heat to 165°F for 15 seconds within 2 hours)

Item	Location	Temperature	Corrective Action Taken

Hand Sinks:

In	Out	Corrective Action Taken
	Accessibility blocked*	
	Hot and cold water*	
	Clean, no food waste	
	Clean clothes aprons	

Kansas Department of Agriculture | 1320 Research Park Drive | Manhattan, KS 66502 | (785) 564-6767 | agriculture.ks.gov

Handout #42: Daily Self-Inspection Checklist Page 1 (two-sided)
May 2012

Frequent Violations

Food Processing

Violation

- Doors, windows and other openings protected to eliminate entry by insects, rodents, and other pests.
- Facility kept clean and in good physical repair.
- All areas maintained free of insects, rodents, birds and other pests.

Citation Frequency

Cited in 14% of inspections.

Cited in 11% of inspections.

Cited in 11% of inspections.



Frequent Violations

Food Processing - Tips for Compliance

- Regularly check exterior doors for gaps
- Keep facility free from trash and replace damaged ceiling/floor tiles
- Maintain pest control system
 - Keep areas free from harborage

Food Establishment and Food Processing Complaints 1st Quarter

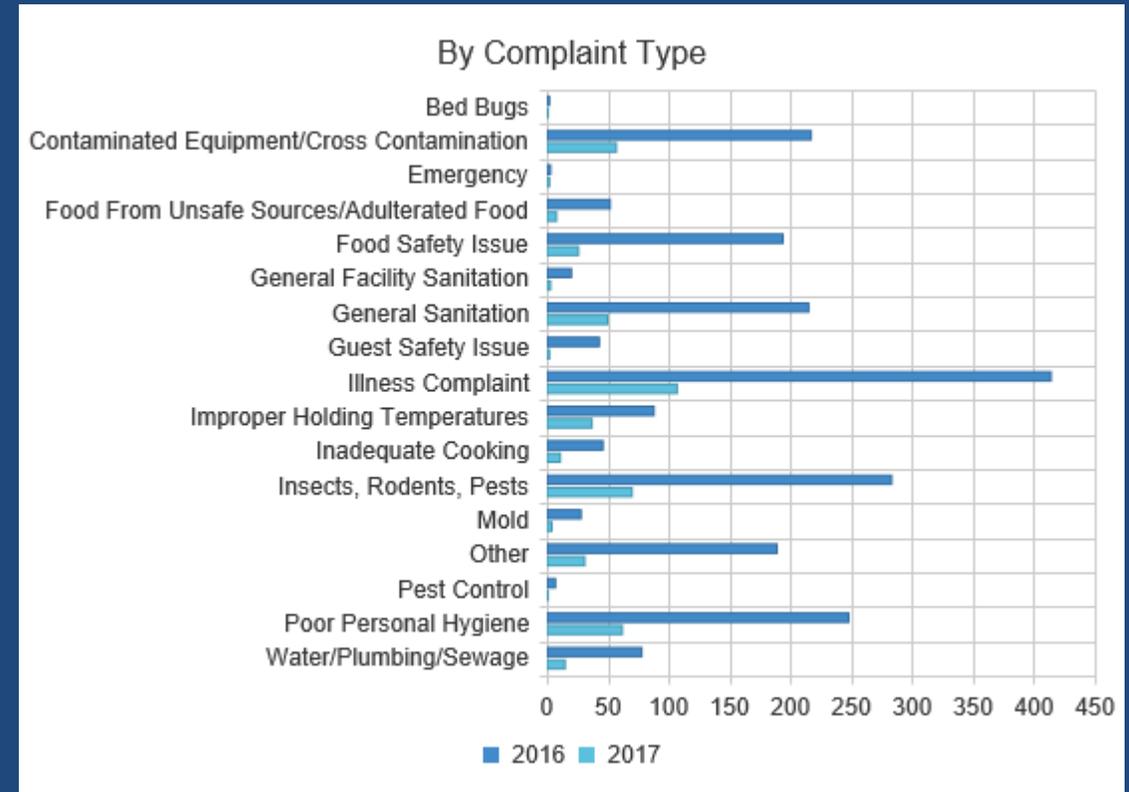


487 complaints made

- 267 closed & unverifiable
- 121 closed & unfounded
- 99 closed & verified

Top 3 complaint types:

1. Illness complaint
2. Insects, rodents, pests
3. 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

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:

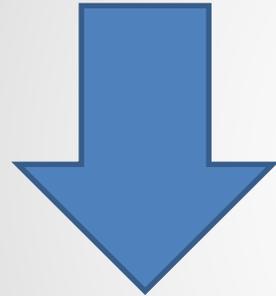
Standards for the Growing, Harvesting,
Packing, and Holding of Produce for
Human Consumption

Better Known As:

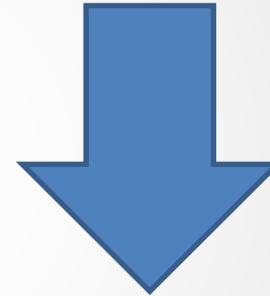
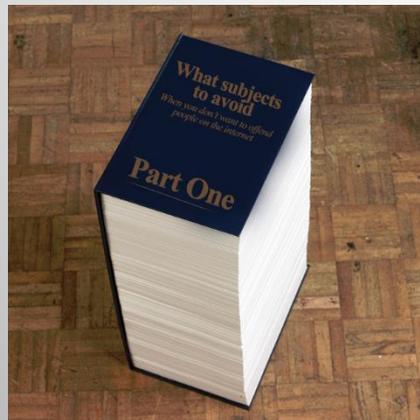
The Produce Safety Rule

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 does the Produce Safety Rule say?

- Water
 - Sets standards for water testing
 - Final requirements are under revision with the FDA



- Compost
 - No raw manure should be used in direct contact with produce
 - Any composted material must be stabilized through the use of a scientifically validated method



What does the Produce Safety Rule say?

➤ Sprouts

- Must take measures to prevent contamination at every step in the process
- Test irrigation water and growing, harvesting, packing and holding environments for pathogens



➤ Animals

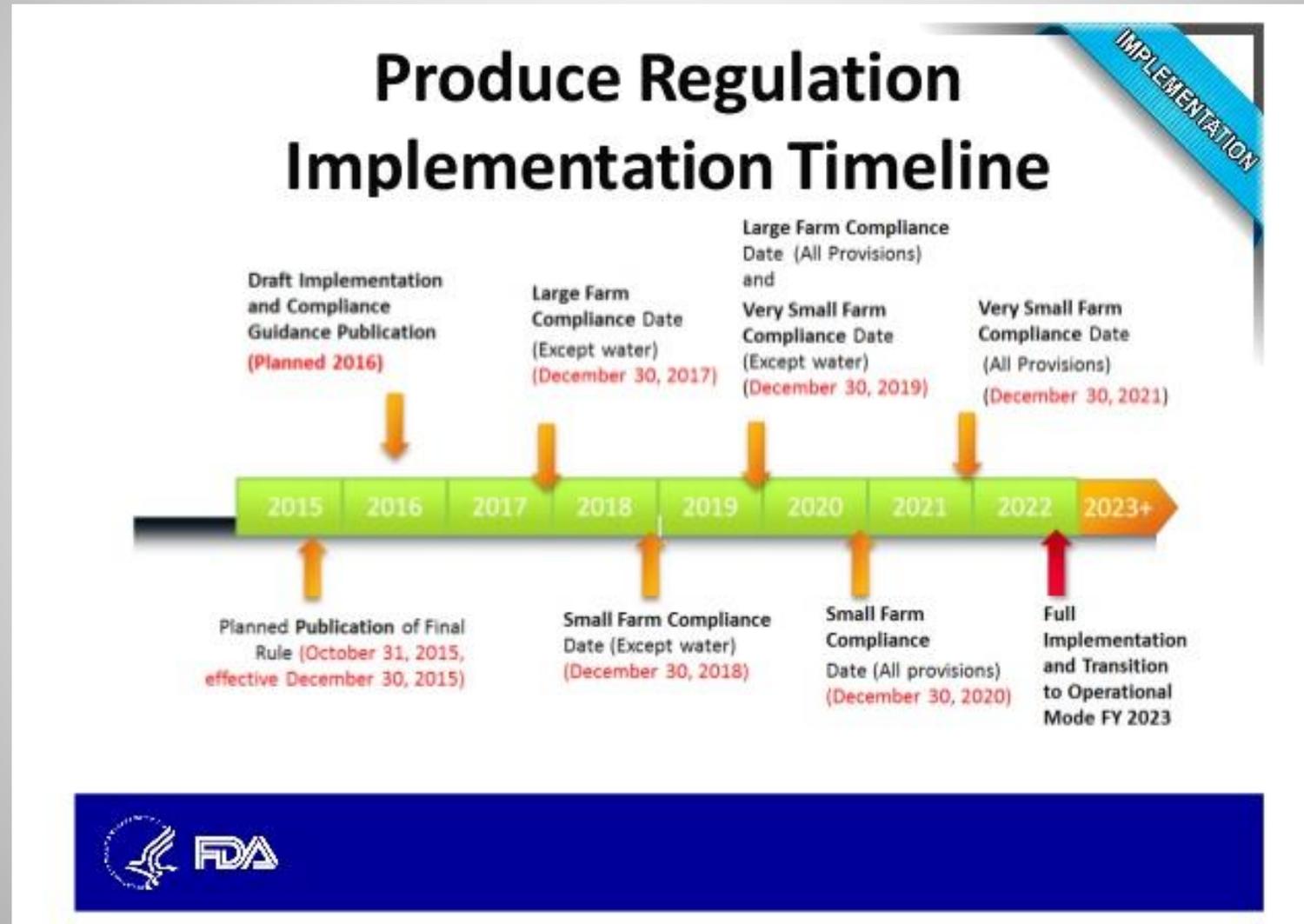
- Keep the poo off the produce
- If poo gets on produce, cull it



Why is this important?



When does this take effect?



Want more information?

Kansas Department of Agriculture

Food Safety and Lodging 785-564-6770

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

Question and Answer Session

When phone lines have been opened, please mute your phones if you are not asking a question.

You can also use the chat box at the bottom, right hand corner of the screen.



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?



EMPLOYEES
are the
FIRST
Line Of Food Defense

Follow company food defense plan and procedures.

Inspect 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?

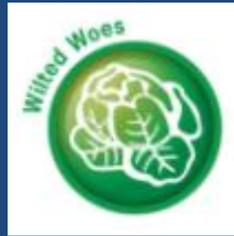
L How do you **LOOK** after the security of the products and ingredients in your facility?

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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Thank you for attending

To view quarterly newsletters and upcoming events,
check out the Food Safety Task Force tab at:
agriculture.ks.gov/FSLeducation

