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/
Other States’ Work
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

TN – www.foodsafetytaskforce.org/
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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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

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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
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
# Frequent Violations

## Food Processing

<table>
<thead>
<tr>
<th>Violation</th>
<th>Citation Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Doors, windows and other openings protected to eliminate entry by insects, rodents, and other pests.</td>
<td>Cited in 14% of inspections.</td>
</tr>
<tr>
<td>• Facility kept clean and in good physical repair.</td>
<td>Cited in 11% of inspections.</td>
</tr>
<tr>
<td>• All areas maintained free of insects, rodents, birds and other pests.</td>
<td>Cited in 11% of inspections.</td>
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</tbody>
</table>
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

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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
What does the Produce Safety Rule say?

- Training and hygiene
  - Wash hands
  - Know the importance of health and hygiene
  - Make sure farm workers have a place to use the restroom that won’t contaminate the ground, water or produce

- Equipment, tools and buildings
  - Keep everything that touches the produce as clean as possible
Why is this important?
When does this take effect?

![Produce Regulation Implementation Timeline](https://www.slideshare.net/Adrienna/fsma-produce-safety-workgroup-2015)
Want more information?

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Kansas State University Research and Extension
Contact your local extension agent
  https://www.ksre.k-state.edu/about/stateandareamaps.html
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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.

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**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