Kansas
Department of Agriculture

FOCUS ON FOOD SAFETY

Food Safety and Lodging Program

Revised March 2024

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Food Safety and Lodging Program

The Kansas Department of Agriculture promotes public safety by regulating the production and sale of food products in Kansas.

The Food Safety and Lodging Program is responsible for food safety inspections of food establishments, food processors and lodging establishments. Food establishments are operations that offer food directly to the end consumer, with or without charge.

INTRODUCTION

The food service industry has changed significantly over the past few years, and with change come challenges. Today's informed consumer spends more money dining outside the home than ever before. With this emphasis on dining out, the food service industry is under more pressure to cater to the public's demand for a greater variety of high-quality food that has been prepared and cooked safely.

Preparing high-quality, safe food begins with well-trained and knowledgeable food service workers. This handbook is designed to help you focus on the items critical to safely preparing, cooking, holding and storing food. It identifies and discusses the basics to help prevent foodborne illnesses.

Food safety and sanitation is not a part-time job. It is the daily responsibility of those who prepare, handle, cook and serve food. It is imperative to maintain cooperative partnership between industry and health officials to support the common goal of preventing foodborne illnesses.

FACT SHEETS AVAILABLE UPON REQUEST

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Chemical Storage
Consumer Advisory
Cooling
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Employee Handwashing
Employee Illness Policy
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Handwashing
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Ice-Bath Cooling
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For additional information, please call 785-564-6767, email KDA.FSL@ks.gov or visit www.agriculture.ks.gov/FSL. Free food safety seminars available.

LOOK OUT FOR FOODBORNE ILLNESS

“Looking clean” is not enough to prevent foodborne illness.

Foodborne illness is real and affects thousands of people every day. Each year, there are an estimated ***48 million*** cases of foodborne illnesses in the United States, resulting in ***128,000 hospitalizations*** and ***3,000 deaths***.

Make sure to look out for foodborne illnesses!

Foodborne Illness Agents:

- Biological hazards: bacteria, viruses, parasites, yeast and molds
- Physical hazards: glass, toothpicks, fingernails and jewelry
- Chemical hazards: cleaners, sanitizers, pesticides and medications
- Naturally occuring chemical hazards: fish toxins and plant toxins

Foodborne Illness Sources:

- Humans/foodworkers: contaminated hands, illness
- Foods: contaminated food, time and temperature abuse

Foodborne Illness Symptoms:

- Common symptoms (onset often occures within 12–36 hours): diarrhea, cramping, nausea, vomiting, low-grade fever and body aches
- Rare symptoms: system shutdown, kidney failure, coma, death

IDENTIFYING COMMON FOODBORNE ILLNESSES

Causative Pathogen	Incubation Time	Length of Illness	Common Symptoms	Foods Involved/ Sources	Prevention
Bacillus cereus	1–16 hours	6–24 hours	nausea, vomiting, cramping, diarrhea	rice and rice dishes, vegetables, sauces	Cook to proper temp. Reheat quickly. Cool foods rapidly.
Campylobacter	2–5 days	1–4 days	cramping, fever, diarrhea, nausea, headache, vomiting	unpasteurized dairy, poultry and meats; infected food handler	Cook to a proper temperature. Use only pasteurized dairy products. Proper hand washing.
Clostridium perfringens	8–24 hours	24–36 hours	abdominal cramping, diarrhea, nausea	meats, poultry, gravy, beans, stews, foods cooked slowly	Cook and reheat foods to proper temp. Cook in small batches. Cool foods rapidly.
Shiga Toxin-Producing E. coli	12–72 hours	1–4 days	diarrhea — often bloody, severe cramping, nausea, vomiting, fever	raw and undercooked meats (esp. ground beef)	Cook and reheat foods quickly to a proper temperature.
Hepatitis A	10–50 days	1–2 weeks; severe cases may last several months	mild or no symptoms, then sudden onset of fever, general discomfort, fatigue, headache, nausea, loss of appetite, vomiting, abdominal pain and jaundice after several days	water, ice, shellfish, salads, cold cuts, sandwiches, fruits, fruit juices, milk, milk products, vegetables, and food that will not receive further heat treatment	Obtain shellfish from approved sources. Use good hand washing practices. No bare-hand contact with ready-to-eat foods. Exclude diagnosed/symptomatic employees.
Listeria monocytogenes	1 day–3 weeks	Days to several weeks, depends on health of person, often severe	nausea, vomiting, fever, chills, headache, meningitis, miscarriages	unpasteurized dairy, cheese, vegetables, seafood, poultry, ready-to-eat foods	Use only pasteurized dairy products. Cook food to proper temp. Only hold refrigerated foods up to 7 days.
Norovirus	24–48 hours	1–2 days	cramping, diarrhea, nausea, vomiting, headache, fever	raw fruit, raw vegetables, prepared salads, raw shellfish	Cook food to proper temp. Use good hand washing practices. Use certified shellfish. No bare-hand contact with ready-to-eat. Exclude diagnosed employees.
(Staph) Staphylococcus aureus	1–7 hours	1–2 days	onset abrupt and often severe, nausea, vomiting, cramping, sometimes diarrhea	ready-to-eat foods, e.g. sandwiches, salads, ham and other meats, potato salads, custards; often from infected food handler's cuts, throat, nose and acne	Use good hand washing practices. Rapidly cool foods. No bare-hand contact with ready-to-eat foods. Cover cuts and lesions with appropriate dry, durable bandage, finger cot, or stall and clean single-use glove.
Salmonella Typhoidal and Nontyphoidal	6–72 hours	1–3 days	abdominal cramping, headache, nausea, diarrhea, fever, sometimes vomiting	undercooked or raw meats, poultry and shell eggs, poultry and egg salads, egg custards and sauces, protein foods, pets, and infected food handlers	Avoid cross-contamination. Cool foods quickly. Cook meats/poultry to proper temp. Use good hand washing practices. Exclude diagnosed/ symptomatic employees.
Shigella	12 hours–7 days	4–7 days, depends on treatment	diarrhea — often bloody, cramping, fever, nausea, sometimes vomiting	Bare hand contact with ready-to-eat foods associated with (salads, sandwiches, etc.) Source: humans (feces).	Use good hand washing practices especially after using the toilet. Approved sources for water and foods. No bare-hand contact with ready-to-eat foods. Exclude diagnosed/symptomatic employees.

FOOD SAFETY RISK FACTORS

Risk factors are those practices or procedures that pose the greatest potential for foodborne illness. Risk factors are determined by the Centers for Disease Control and Prevention and the U.S. Food and Drug Administration.

Food Source:

- Food from unapproved or uninspected source
- Unsound condition of food, adulterated food
- Shellfish records not maintained properly
- Lack of potable water

Inadequate Cooking:

- Improper cooking temperatures
- Improper reheating temperatures

Improper Holding:

- Unsafe cooling
- Lack of date marking
- Improper cold/hot holding temperatures

Contamination:

- Raw meats/poultry not separated from ready-to-eat foods
- Types of raw animal foods not separated from each other, such as beef, fish, etc.
- Equipment not properly cleaned and sanitized

Poor Personal Hygiene:

- Lack of appropriate hand washing
- Bare-hand contact with ready-to-eat foods
- Ill food workers
- Employees eating, drinking or using tobacco outside of designated areas
- Inadequate hand sink
- Lack of soap or paper towels

Environmental Contamination:

- Improperly storing, labeling or using chemicals
- Presence of insects or rodents
- Improper sewage disposal

EMPLOYEE ILLNESS

Employee Illness Policy

Food managers are required to notify food employees of the responsibility to report certain symptoms, diagnoses, or exposures. It is a good practice to have written procedures or policies to help educate staff. Whether written or verbal, the employee illness procedures or policies must be shared with new employees in a verifiable way, such as having the employee sign a training log as an acknowledgment. Contact KDA if you have any questions about employee illness policies.

RESTRICTION

Restricted employees cannot work with food, clean utensils, or food contact surfaces of equipment. They can perform tasks such as bussing tables, taking out the trash, etc.

EXCLUSION

Excluded employees are not allowed to be present in the facility.

SYMPTOMS:

- Diarrhea
- Vomiting
- Fever
- Jaundice (yellowish pigmentation of the skin)
- Sore throat with fever
- Infected wound (i.e., cut, lesion or boil)
- Diagnosis or close-contact with the “Big 6” (listed to the right), Notify KDA of any employees with a Big 6 diagnosis.

BIG 6:

- *Salmonella Typhi*
- *Shigella*
- Shiga Toxin-Producing *E coli*
- Hepatitis A
- Norovirus
- Nontyphoidal *Salmonella*

TIME/TEMPERATURE CONTROL FOR SAFETY (TCS)

Time/Temperature Control for Safety (TCS) foods are any food or food ingredient that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

Animal Foods:

Cooked or raw animal foods such as meats, poultry, eggs, milk, cheese, dairy or egg batters, and fish or other seafood.

Heat Treated Plant Foods:

Any plant food that has been cooked such as tofu, rice, beans, potatoes, pasta, green peas, green beans, carrots, corn, and plant-based milk.

Special Plant Foods:

Raw seed sprouts, cut melons, garlic in oil, cut tomatoes, and cut leafy greens.

MONITORING TIME/TEMPERATURE CONTROL FOR SAFETY FOODS

To prevent foodborne illness, monitor tempertures and holding times of Time/Temperature Control for Safety (TCS) foods.

CLEANING

- Clean and sanitize thermometer before and after use.
- Single-use alcohol wipe or other approved sanitizer may be used.

TAKING TEMPERATURES

- Use an appropriate temperature measuring device (TMD) such as a metal stem thermometer, digital thermometer, or thermocouple unit.
- Place the probe in the center or thickest part of the food, in the fold of a flexible food package, or between packages of food; do not puncture the packaging.
- Allow time for the thermometer to register and record the temperature.
- Use a thin tip thermometer for thinner foods.

CHECK THERMOMETERS FOR ACCURACY

- Check TMDs for accuracy weekly or if dropped.
  - Fill a cup with ice and add enough water to fill the spaces.
  - Insert the sensing area of the TMD in the ice slurry.
  - Allow the reading to stabilize.
  - For metal stern thermometers, adjust the calibration nut so the device reads 32˚ F.
- For other TMDs, check the manufacturer's directions for calibration instructions.

PRACTICE GOOD HYGIENE

Good hygiene is the responsibility of the foodworker and management.

- Wash hands only in the hand sink — not in the dishwashing, food preparation or mop sinks.
- Ill employees can cause foodborne illness. Norovirus and other pathogenic organisms can be easily spread by ill food handlers person-to-person (via the fecal-oral route), or through contaminated airborne droplets, food, water and environmental surfaces. Enforce employee Exclusion or Restriction as required by the Food Code. Contact KDA for guidance.
- Eat, drink, or use any form of tobacco, e-cigs or vaping products only in designated areas away from food preparation.
- Do not use common cloth towels or aprons for hand wiping.
- Do not touch ready-to-eat food with bare hands.
- Wear nails short, clean and unpolished.
- Restrict rings to plain bands, preferably no more than one.
- Cover open cuts and burns with finger cots or bandages and single-use gloves.
- Follow single-use glove guidelines on page 13.

FOOD SAFETY IS IN YOUR HANDS

Handwashing is important in preventing foodborne illness.

Improper employee practices are the leading cause of foodborne illnesses.

FOOD WORKERS AND MANAGEMENT:

- Wash hands EFFECTIVELY:
  - Rub hands for 10–15 seconds with adequate soap and warm water.
  - Rinse hands with clean water.
  - Use a paper towel or air dryer to dry.
  - Turn off sink handle with paper towel.
- Keep hand sinks accessible at ALL TIMES.
- Wash hands at APPROPRIATE TIMES.

Wash Hands BEFORE working with food or clean food contact surfaces and AFTER the following:

Smoking, eating or drinking	Handling raw food	Cleaning or handling garbage	Using a tissue	Going to the restroom
				

NO BARE-HAND CONTACT

Bare-hand contact with ready-to-eat food is prohibited.

A ready-to-eat food is any food that can be consumed without further preparation.

WHEN HANDLING READY-TO-EAT FOODS, FOOD SERVICE WORKERS MAY USE:

- Deli tissue
- Spatulas
- Tongs
- Forks
- Dispensing equipment
- Single-use gloves

SINGLE-USE GLOVE GUIDELINES

Single-Use Glove Guidelines:

- Gloves DO NOT replace the need for good hand washing practices.
- Wash hands BEFORE putting gloves on.
- Put gloves on only when you are READY to handle ready-to-eat foods.
  - When finished with task, discard gloves immediately.
- If you are interrupted during food preparation, remove gloves.
  - Discard used gloves immediately.
  - Before donning new gloves, wash and dry your hands.
- Gloves are susceptible to contamination, so discard gloves when soiled or damaged.
  - Before donning new gloves, wash and dry your hands.
  - Fabric or reusable gloves may not be used with ready-to-eat foods.

CROSS CONTAMINATION

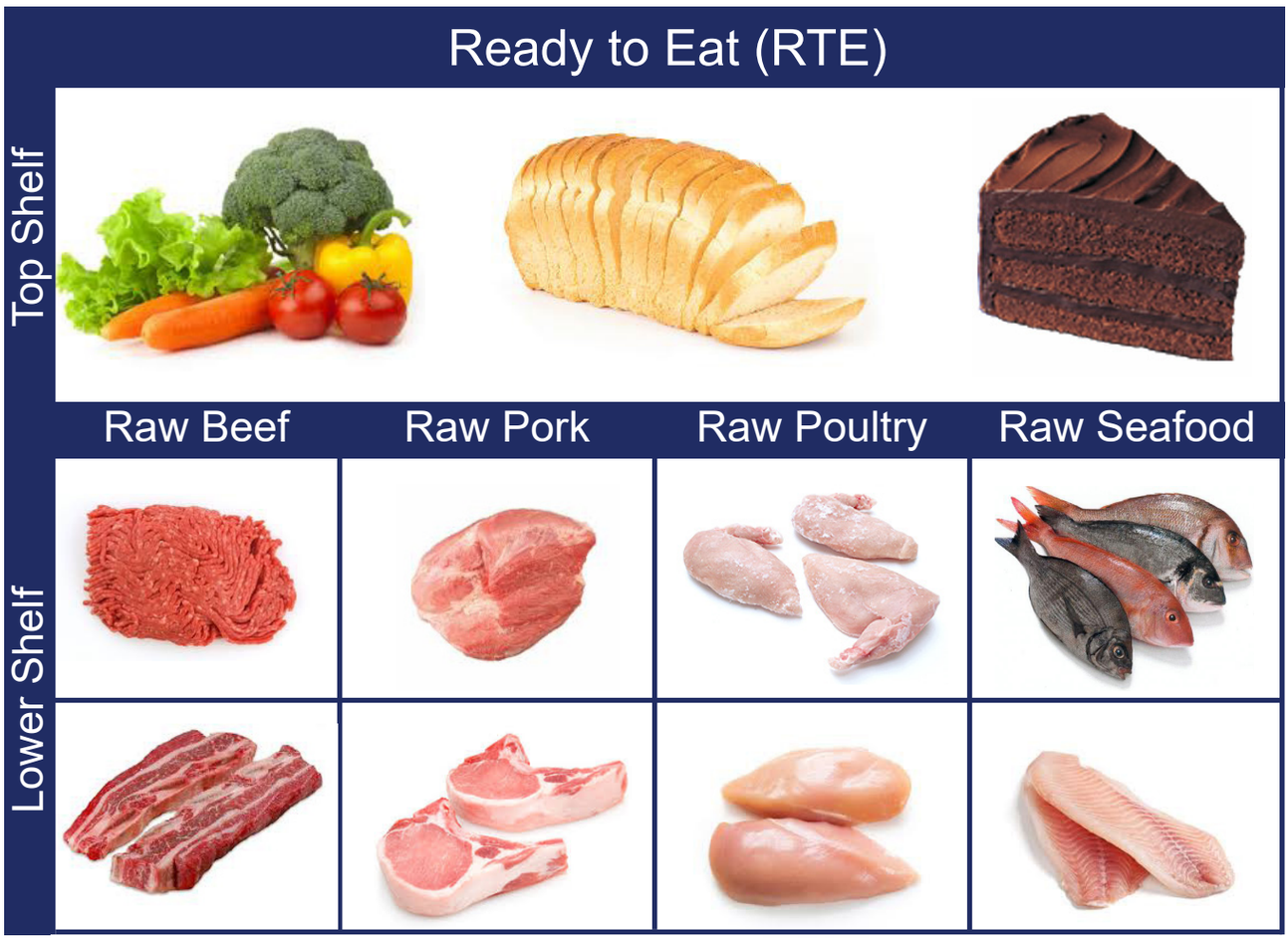
Use separate cutting boards for raw meats and cooked or ready-to-eat foods.

- Store raw meat, raw poultry and raw shell eggs BELOW ready-to-eat foods in the cooler.
- Clean and sanitize all utensils and surfaces that touch food:
  - After each use
  - When changing product
  - Between raw animal foods, such as meat, poultry, and fish
  - Frequently when preparing large amounts
  - Between raw and ready-to-eat foods

Incorrect	Correct
	

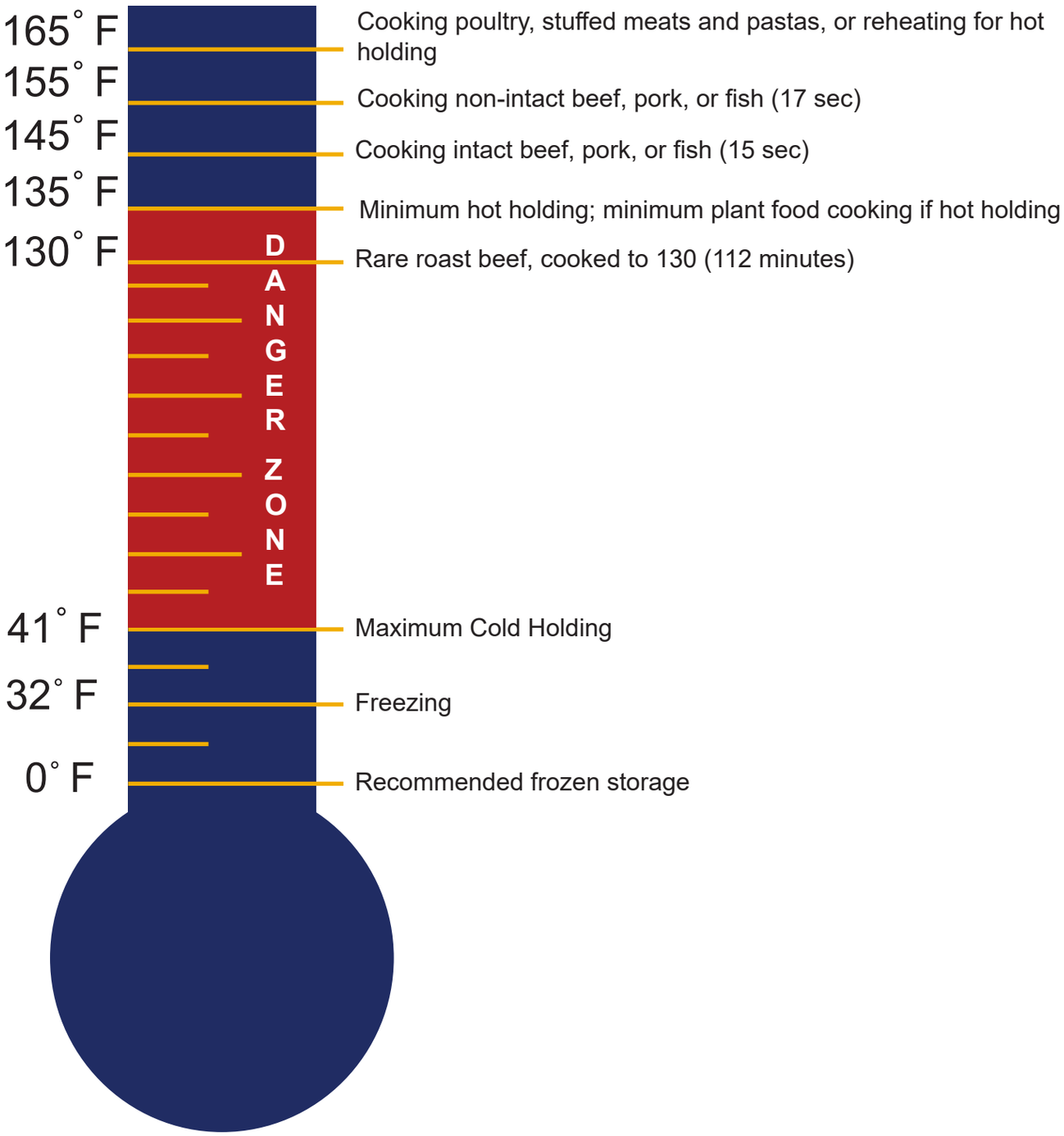
Store food properly to avoid cross contamination

- Storing food properly in your walk-in cooler will prevent cross contamination that can lead to foodborne illness.
- Store cooked, ready-to-eat foods above raw animal foods.
- Separate raw animal foods by type, such as beef, fish, lamb, pork and poultry.



FOOD PREPARATION CRITICAL TEMPERATURES

Minimum hot holding temperature is 135˚ F
Maximum cold holding temperature is 41˚ F



CONSUMER ADVISORY

Consuming raw or undercooked foods may increase the risk of foodborne illness.

Each establishment serving raw or undercooked foods needs an advisory to inform consumers of the significantly increased health risks associated with consuming raw or undercooked foods. For example:

- Hamburgers
- Fish
- Pork
- Eggs
- Traditional Caesar Salad
- Lamb
- Poultry
- Shellfish
- Ceviche
- Hollandaise

The statement or notice must identify the foods and advise the consumer of the risk.

The advisory must include a DISCLOSURE and a REMINDER

DISCLOSURE must include:

1. A description of the animal-derived foods, such as “oysters on the half shell (raw oysters),” “raw-egg Caesar salad,” and “hamburgers (can be cooked to order)”; or

2. Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain/may contain raw or undercooked ingredients.

REMINDER must include asterisking the animal-derived foods requiring disclosure to a footnote that states:

1. Regarding the safety of these items, written information is available upon request;

2. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; or

3. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Visit agriculture.ks.gov/FSLEducation and go to “Consumer Advisory Assistance” for template ideas.

FOUR WAYS TO THAW FOOD SAFELY

Never thaw foods at room temperature. The thawed portions on the outside will support bacterial growth and can result in an unsafe product. Use one of these four safe thawing methods:

During the cooking process, continuous cooking with no interruption.

Under refrigeration at 41° F or less.

By microwaving as the first step in a continuous cooking process.

Completely submerge in cold (70° F or less) running water for two hours or less.

MAINTAIN A SAFE FOOD BAR

Hold all Time/Temperature Control for Safety (TCS) foods at the proper temperature.

Hot foods — 135˚ F or above
Cold foods — 41˚ F or below

KNOW THE REQUIREMENTS:

- Take food temperatures every 2–3 hours.
  - Stir foods frequently to distribute temperature.
  - Do not add fresh food to old — remember FIFO: First In, First Out.
  - Keeping temperature logs provides documentation you are keeping foods safe and can identify equipment issues in time to prevent costly breakdowns.
- Trained food employees must monitor self-service food bars.
  - Require customers to use clean plates and bowls for return trips to the food bar.
  - Post signs.
- Protect food from contamination.
  - Provide proper serving utensils and sneeze guards.
  - Discard any foods a customer may have contaminated.

Hot Holding

Cold Holding

SAFELY HOLD HOT AND COLD FOODS

Monitoring temperatures throughout the day and having corrective actions in place are the best practices to ensure foods are being held at the correct temperatures.

COLD FOODS MUST BE MAINTAINED AT AN INTERNAL TEMPERATURE OF 41˚F OR BELOW*:

- Date mark foods appropriately.
- Cover foods after completely cooled.
- Cover foods to maintain cold holding temperature.

*Raw shell eggs can be maintained in an air temperature of 45˚F or below.

HOT FOODS MUST BE MAINTAINED AT AN INTERNAL TEMPERATURE OF 135˚F OR HIGHER:

- Use proper equipment for hot holding.
- Stir frequently to distribute the heat.
- Covered foods maintain temperature longer.

DATE MARKING

"When in doubt, throw it out!"

Must be date marked if it is:

- Time/Temperature Control for Safety (TCS)
- Ready-to-eat
- Prepared on-site, or commercially processed and the original container is opened
- Held under refrigeration
- Held for more than 24 hours after preparation or container opening

Mark the date by which food is to be consumed or discarded:

- Food can be held for seven days at 41˚ F or less.
- Day of preparation or day commercially processed food is opened counts as "day one."
- Add six to the prep date or open date OR count seven days including today's date. Example chart below:

Prep/Open Day:	Use or Discard By:
Sunday 6/2	Saturday 6/8
Monday 6/3	Sunday 6/9
Tuesday 6/4	Monday 6/10
Wednesday 6/5	Tuesday 6/11
Thursday 6/6	Wednesday 6/12
Friday 6/7	Thursday 6/13
Saturday 6/8	Friday 6/14

If TCS ready-to-eat food is frozen:

- When food is removed from the freezer, mark with a "consume by" date that is seven days minus the length of time food was refrigerated before being frozen.

OR

- Mark that it must be consumed within 24 hours of removal from freezer.

COOL FOODS QUICKLY AND SAFELY

Improper cooling is a leading cause of foodborne illness.

Cooked Time/Temperature Control for Safety (TCS) foods need to move quickly through the temperature danger zone to limit microbial growth.

- Two-stage cooling is required:
  - 135˚ F to 41˚ F in six hours
  - Reaching 70˚ F within the first two hours
- Food prepared using ingredients normally stored at room temperature must cool to 41˚ F in four hours or less.

Hints:

- Add ice directly to the product as an ingredient.
- Use rapid chill refrigeration equipment that encourages quick cooling.
- Stainless steel pans can help food cool faster.
- Never allow foods to cool at room temperature because bacteria can grow.
- Pre-chill: refrigerate ingredients typically found at room temperature such as canned tomatoes, canned tuna and melons to reduce cooling time.

Cooling Methods

Shallow metal pans — 2” deep product:

- Leave pan partially uncovered.
- Refrigerate immediately.
- DO NOT stack hot pans; allow for air flow.

Ice bath — must use ice and water:

- Fill a clean sink or large pan with ice and fill spaces with cold water.
- Divide product into 1 gallon, or smaller, containers.
- Immerse product pan in ice bath until product is level with ice.
- Agitate/stir every 10 minutes using an ice paddle, spoon or similar mixing device.
- Drain water and replenish ice as it melts.
- Use a clean, sanitized thermometer to monitor the temperature of food.
- After the food has cooled to 41˚ F, refrigerate it immediately.

Small portions — reduce the quantity/volume:

- Divide food into smaller pans.
- Separate food into smaller or thinner portions (2” depth).
- Cut or slice portions of meat no larger than 4” or 4 pounds.

REHEAT FOODS QUICKLY AND SAFELY

Do not mix new/fresh food with leftover items.

Key elements:

- Reheat foods for hot holding to an internal temperature of 165˚ F or above.
- Rapid reheating is required (2 hours or less from 41˚ F to 165˚ F).
- Stir foods frequently to distribute the heat.
- Measure the internal product temperature with a thermometer.
- After reaching 165˚ F, the food must be held at 135˚ F or above.

Reheating Methods:

- Direct heat (stove top) is best.
- Steam cookers, ovens and microwaves may also be used if reheating achieves 165˚ F within two hours.
- Microwave reheating requires covering the food, stirring or rotating the food halfway through reheating, and allowing the food to sit covered for 2 minutes to allow the heat to distribute evenly.

Reheating in steam tables and crock pots is unsafe and not recommended.

CLEANING AND SANITIZING

Making 100 ppm chlorine solution is as easy as 1-2-3!

1 ounce of bleach to 3 gallons of water

Manual warewashing steps:

1. Wash:
    - Clean and sanitize sinks and drain boards.
    - Pre-soak/pre-rinse all eating utensils and equipment.
    - Use hot (at least 110˚ F), soapy water.
2. Rinse:
    - Use clean, hot (at least 110˚ F) water.
3. Sanitize:
    - Use 50–200 ppm chlorine; or 200 ppm quaternary ammonium (mix with 75˚ F water).
    - Use appropriate immersion time:
        - □ 10 seconds chlorine;
          30 seconds quaternary ammonium.
        - □ Always follow manufacturer's use directions.
    - Use appropriate test strips to check concentration as needed, at least daily.
4. Air Dry
    - Air dry utensils and equipment; do not stack wet items.

Mechanical Dishmachines:

Pre-rinse before loading any machine.

High Temperature:

1. Wash temperature:
    - 150˚ F for single-tank, stationary rack, dual temperature machine
    - 160˚ F for single-tank, conveyor machine
2. Hot water sanitization:
    - 180˚ F at manifold
    - 160˚ F at plate level
3. Use a maximum-registering waterproof thermometer or heat-sensitive color change strips to make sure the items reach 160˚ F.

Low Temperature:

1. Chemical sanitization required.
2. Water temperatures according to manufacturer.
3. Chemicals must be auto-dispensed into final rinse water; check at least daily.
4. Must have a visual or audible low sanitizer indicator.

A SAFE AND CLEAN FACILITY

Keep your facility safe and pest-free.

Insect and Rodent Control:

Insects and rodents carry disease and can contaminate food and food-contact surfaces. Take steps to minimize their presence:

- Protect outer openings by keeping outer doors closed — repair screens, maintain tight-fitting doors and openings, use air curtains.
- Eliminate harborage conditions like grease build-up, food debris, standing water, and unused equipment.
- Use appropriate pest control methods. Make sure all pesticides are labeled for use in food establishments.

Toxic Materials

These items can be poisonous or toxic if ingested:

- Detergents
- Sanitizers
- Polishes and cleaners
- Insecticides
- Rodenticides
- First aid supplies and personal medications

Storing, labeling and using:

- Store chemicals separately from foods and food-contact surfaces.
- Never store chemicals above foods or food-contact surfaces.
- Label all chemical containers.
- Use only approved chemicals in food areas following manufacturer’s directions.

CORRECTIVE ACTIONS

Kansas Department of Agriculture

Food Safety Fact Sheet

Corrective Actions

Kansas Food Code Reference	*Risk Factor Item*	*Corrective Action*	*Long-term Corrective Action*
3-101.11 through 3-203.12	**Approved Source/Sound Condition**		
	Food from unapproved source/unsound condition	Discard/reject/return	Only use sources that comply with the law including food licenses.
2-301.14 through 2-301.15	**Handwashing**		
	Food employee not washing hands at appropriate time	Instruct employee when, where, and how to wash hands	• Daily reminders to all shifts by managers. • Ongoing training for employees.
3-501.16	**Cold Holding***		
	Time/Temperature Control for Safety (TCS) food held above 41°F more than 4 hours	Discard	• Temp cold TCS food every two hours. • Use cold holding logs
	TCS food held above 41°F less than 4 hours	Use immediately or cool rapidly	
3-401.11 through 3-401.13	**Cooking****		
	TCS food is undercooked	Continue cooking to proper temperature	• Continued training for the employees. • Use cooking temperature logs.
3-501.16	**Hot Holding***		
	TCS food held below 135°F more than 4 hours	Discard	• Temp hot TCS food every two hours. • Use hot Holding logs.
	TCS food held below 135°F less than 4 hours	Rapidly reheat to 165°F immediately or discard	
3-501.14	**Two-Step Cooling Method*** • TCS food cooled from 135°F to 70°F in more than 2 hours • TCS food cooled from 135°F to 41°F in more than 6 hours • TCS food made from room-temperature ingredients cooled to 41°F in more than 4 hours	Discard	• Use cooling logs for TCS foods. • Separate food into smaller portions. • Use metal pans instead of plastic. • Stir food while it is cooling. • Use an ice bath or rapid cooling equipment.
3-403.11	**Reheating (for Hot Holding)****		
	TCS food is not reheated to 165°F	Use direct reheating method to achieve 165 F within two hours of removal from cold holding.	• Use reheating logs. • Continued training for the employees.
	Reheating takes longer than 2 hours	Discard	
3-301.11	**No Bare-Hand Contact with Ready-to-Eat Food***		
	Ready-to-eat food is handled with bare hands	Discard food and instruct employee how to handle ready-to-eat food properly.	Continued training for the employees on how to identify and handle ready to eat food.
3-302.11	**Cross-Contamination of Raw/Cooked Ready-to-Eat Food**		
	Ready-to-eat food is contaminated by raw food	Rapidly reheat to 165°F immediately or discard	• Continued training for employees on cross contamination/proper storage of food. • Label shelving for proper storage.
3-501.17	**Date Marking (ready-to-eat, TCS, refrigerated foods)***		
	No date marking and more than 24 hours after preparing or opening	Date mark if held less than 7 days or discard	• Continued training of employees. • Post a calendar to help employees check days.
	Dated to hold more than 7 days at 41°F	Correct date mark if held less than 7 days or discard	
3-501.19	**Time as a Public Health Control**		
	Past time indicated	Discard	• Use a Time as a Public Health Control Log. • Continued training of employees
	Indicated time is more than 4 hours		
	No written procedures		
2-201.11	**Employee Illnesses/Lesions/Open Wound***		
	Food employee with symptoms or diagnosis of foodborne illness	Restrict or Exclude employee as required	• Managers should make daily observations. • Continued training of employees.
	Food employee with lesions/open wound on hand	Restrict employee or cover wound as required	

*See handout on this topic. **See handout on food temperatures.

CONTACT US

Who to Contact

Kansas Department of Agriculture
Food Safety and Lodging Program
1320 Research Park Drive
Manhattan, KS 66502

Telephone: 785-564-6767
Fax: 785-564-6779
Email: KDA.FSL@ks.gov

When to Contact

- Prior to opening a food operation
- For plan review prior to construction or remodeling
- For licensing or inspection inquiry
- To report:
    - Change of ownership
    - Change of location
    - Natural disasters involving food
    - Power outages of 2 hours or more
    - Transportation accident involving food
    - Food establishment complaint
    - Foodborne illness outbreak
    - Other circumstances that may endanger public health
- To request an educational seminar

HELPFUL WEBSITES

Kansas Department of Agriculture:

Food Safety and Lodging Program

www.agriculture.ks.gov/FSL

Focus on Food Safety

www.agriculture.ks.gov/FSLeducation

Restaurant Inspection Search

www.agriculture.ks.gov/FSLinspections

Kansas Department of Health and Environment:

www.kdheks.gov/health

U.S. Food and Drug Administration:

www.fda.gov

U.S. Department of Agriculture:

www.usda.gov

Centers for Disease Control and Prevention:

www.cdc.gov

National Restaurant Association:

www.restaurant.org

Kansas Restaurant and Hospitality Association:

www.krha.org

Kansas Department of Agriculture
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1320 Research Park Drive, Manhattan, KS 66502
agriculture.ks.gov