

QUARTERLY NEWSLETTER

Thank you to everyone who has participated, either in person or remotely, in one of our Food Safety Task Force regional meetings held throughout the state of Kansas. Based on feedback we have received, exciting new changes have been made to these meetings. A Steering Committee has been formed and those of you who have signed up will be contacted after our last regional meeting of the year. This meeting is scheduled for November 7 in Dodge City, Kansas. Registration for this meeting, information on other regional meetings, and these quarterly newsletters can be found under Food Safety Task Force at agriculture.ks.gov/FSLeEducation. If you would like to inquire about the Food Safety Task Force, participate in the steering committee, or have other questions, please contact us and we would be happy to assist you.

INSPECTIONS

In the second quarter of 2017, the Kansas Department of Agriculture conducted 5,555 food establishment inspections and 252 food processing inspections.

HELPFUL TIPS FOR COMPLIANCE

Conduct your own daily inspection with [Handout #42 Daily Self-Inspection Checklist](#) found under Fact Sheet Handouts at agriculture.ks.gov/FSLeEducation.

FOOD ESTABLISHMENT

Store all toxic substances separately from food, equipment, utensils, linens, single-service or single-use items. Label all cleaners, sanitizers and other chemicals with their common name.

Regularly check your food-contact surfaces for residual sticker residue and food buildup. Clean and sanitize these surfaces before use and check the concentration of your sanitizing solution.

Floors, walls and ceilings must be smooth, durable and easily cleanable. Keep these areas free from dust, grease, food debris and trash.

All food that is prepared on-site, potentially hazardous, ready-to-eat, or opened and held under refrigeration must be date marked if not consumed within 24 hours.

Never store food directly on ice. Check the internal temperature of cold foods every 2 hours with a food thermometer to make sure it does not go above 41°F. Take corrective action on food that does go over this temperature.

FOOD PROCESSING

Check outer doors and openings for opportunities for pests to enter your facility.

Allow sufficient space for equipment and production activities not to contaminate food.

When finishing out your facility, use smooth, finished surfaces suitable for the use of the area, such as water resistant paint, FRP and stainless steel.



MOST FREQUENT VIOLATIONS 2ND QUARTER, 2017

FOOD ESTABLISHMENT

- Toxic substances properly identified, stored and used.
Violations found on 23% of inspections.
- Food-contact surfaces: cleaned and sanitized.
Violations found on 23% of inspections.
- Physical facilities installed, maintained and clean.
Violations found on 20% of inspections.
- Proper date marking and disposition.
Violations found on 20% of inspections.
- Proper cold holding temperatures.
Violations found on 16% of inspections.

FOOD PROCESSING

- Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.
Violations found on 24% of inspections.
- Sufficient space for equipment, storage of materials and for production operations.
Violations found on 12% of inspections.
- Floors, walls and ceilings constructed of easily cleanable material, kept clean and in good repair.
Violations found on 12% of inspections.

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FOOD DEFENSE

Educate yourself and your staff on how to prepare for an act of intentional adulteration to our food supply. There are tools out there that can help you create the strategies you will need.

FDA's Food Defense Mitigation Strategies Database can be used to strategize against intentional contamination based on procedures that are common to your type of operation. You can choose from a list of categories or use their search tool to find the strategies that are the best fit for you.

The Food Defense Mitigation Strategies Database is available at www.FDA.gov/FoodDefense.

Please contact us at KDA for questions about food defense resources or intentional contamination.



FEED SAFETY

The first of the staggered compliance dates for animal food facilities covered under FDA's Food Safety Modernization Act (FSMA) Preventive Controls for Animal Food rule began September 2016. In an attempt to help facilities understand and comply with FSMA a resource link has been added to the Dairy and Feed Safety resources page on the KDA website. This link directs to the FDA FSMA website. The webpage includes the final rule, current announcements and implementation activities, frequently asked questions, fact sheets and guidance documents, and training opportunities.

The website also contains a link to contact the FSMA Technical Assistance Network (TAN). The TAN is available to answer specific FSMA questions including clarification of the rule and questions specific to your facility.

The FDA FSMA website can be found at <https://www.fda.gov/food/guidanceregulation/fsma/>.



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How To

DATE MARK YOUR FOOD

Levels of pathogenic bacteria increase over time and can cause illness, even under refrigeration. To reduce the likelihood of foodborne illness, refrigerated ready-to-eat potentially hazardous foods must be date marked and consumed or discarded within seven days, with the day the food was opened or prepared counting as day one.

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

KEEP A HEALTHY WORKPLACE

What is Listeria?



Listeria monocytogenes is a bacteria that causes an illness called listeriosis. The onset of listeriosis can be sudden, with fever, intense headache, nausea and vomiting. People with compromised immune systems, such as infants and the elderly, are especially vulnerable. Pregnant women may experience mild symptoms, but listeriosis can cause miscarriage. It can take up to 70 days for someone with listeriosis to become ill.

Listeria is unique because it thrives in cold conditions (under refrigeration) and produces a biofilm that allows the bacteria to easily attach to surfaces like countertops, meat slicers and cutting boards.

Listeriosis is usually associated with foods like soft cheeses, raw milk and processed meats.