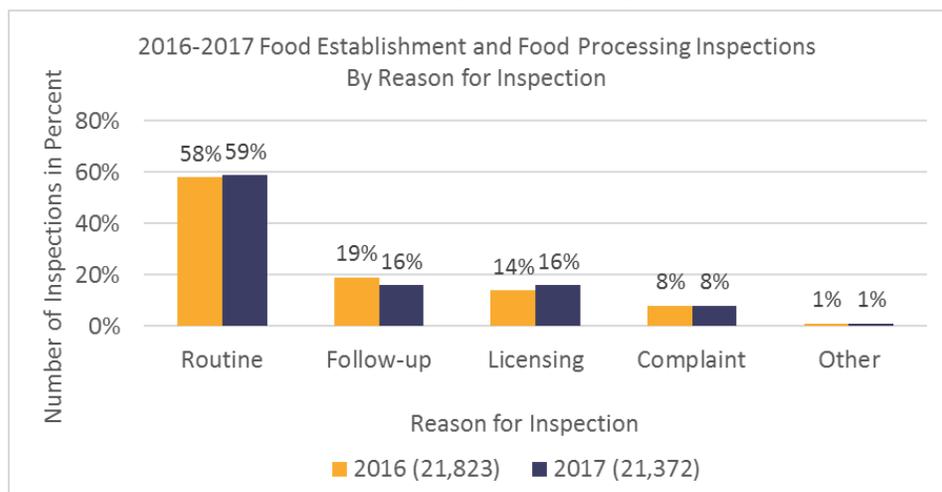


Thank you for your ongoing participation in the Kansas Food Safety Task Force. After April 2018, the task force will have held regional meetings in the northwest, southwest, north central, south central, northeast, and Kansas City Metro areas, with a southeast meeting scheduled for June. Information on regional meetings and these quarterly newsletters can be found under Food Safety Task Force at agriculture.ks.gov/FSeducation. If you would like to inquire about the Food Safety Task Force, participate in the steering committee, or have other questions, our contact information is on the back on this newsletter and we would be happy to assist you.

INSPECTIONS

In 2017, the Kansas Department of Agriculture conducted 20,561 food establishment inspections (including school meal programs) and 811 food processing inspections (including food storage facilities).

The table below displays the number of inspections conducted in 2016 and 2017 by reason for inspection. The majority of inspections conducted over the past two years have been categorized as either routine or follow-up inspections. The percent of follow-up inspections decreased 3% from 2016 to 2017. Licensing inspections made up 16% of the 2017 inspections and include initial licensing, expired licensing, first operational inspection after licensing, and planning inspections (for those who are building or renovating an operation).



Review frequent violations listed to the right to consider possible improvements in your operational procedures.

FOOD ESTABLISHMENT

The same top four violations were seen in both 2016 and 2017. Number five in the “top five violations” varied from quarter to quarter, but frequently included issues with cold holding, handwashing facilities, and food storage.

FOOD PROCESSING

“Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests” was the top violation in both 2016 and 2017 in food processing and food storage inspections. Other frequent violations varied on the quarter and consisted of facility cleanliness and maintenance; sufficient space for equipment; construction of utensils and equipment; and chemical use and storage.

MOST 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.

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 DEFENSE

Develop a personalized food defense plan for your facility with the U.S. Food and Drug Administration's Food Defense Plan Builder.

The Food Defense Plan Builder can guide you through the following sections:

- Company Information
- Broad Mitigation Strategies
- Vulnerability Assessment
- Focused Mitigation Strategies
- Emergency Contacts
- Action Plan
- Supporting Documents

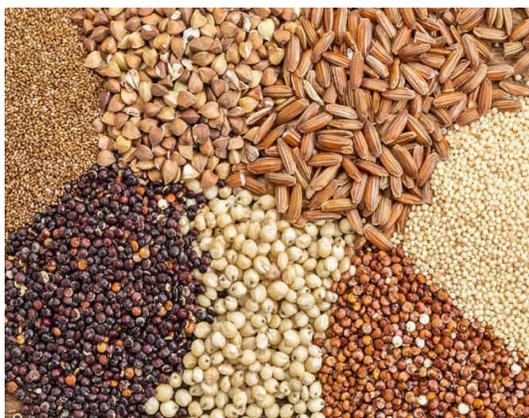


For more information, training videos, and the downloadable Food Defense Plan Builder, go to <https://www.fda.gov/Food/FoodDefense/ToolsEducationalMaterials/ucm349888.htm>.

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

FEED SAFETY

The Food Safety Modernization Act (FSMA) was signed into law in 2011 and aims to ensure the U.S. food supply is safe by shifting the focus from response to prevention through manufacturing practices, preventive controls, and education and outreach. FSMA required all manufacturers have a Preventive Controls Qualified Individual (PCQI). The Kansas Department of Agriculture received Federal State Marketing Improvement Program



grant funds to develop FSMA training modules for Kansas pet food industry licensees. These modules were developed to assist small pet food manufacturers are preparing for the PCQI training course. The modules will be available online and free to Kansas licensees. KDA will be offering a PCQI training course in Manhattan, Kansas, November 7-9, 2018. Completion of the training modules will be required in order to register for the course. Please contact KDA.Feed@ks.gov with any questions.

How To

Properly Store Your Chemicals

The following items can be poisonous or toxic if ingested:

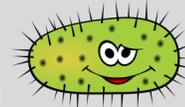
- Detergents
- Sanitizers
- Polishes and cleaners
- Insecticides
- Rodenticides
- First aid supplies
- Personal medication

Store chemicals away from food and food contact surfaces. Chemicals are not to be stored over food or food preparation areas. Be aware that an unlabeled bottle of clear chemical could be mistaken for water and used incorrectly.

KEEP A HEALTHY WORKPLACE

Salmonella

About 40,000 cases of Salmonellosis are reported in the U.S. each year.



Salmonella bacteria are passed through the intestines of humans, mammals and birds.

Symptoms include fever, abdominal cramps, nausea and diarrhea 12 to 72 hours after infection, but symptoms may vary. Duration usually lasts 4 to 7 days. Most people recover without treatment; however, some may require hospitalization.

Outbreaks of *Salmonella* have been traced to processed meats, poultry, eggs, egg products, fresh produce, raw sausages, and unpasteurized milk and dairy products.

You can prevent the contamination of *Salmonella* through proper handwashing, keeping your work areas and utensils clean and sanitary, properly thawing foods, proper hot and cold holding, cooking food thoroughly, and avoiding raw eggs/raw egg products and unpasteurized (raw) milk.