



# Food Safety Fact Sheet

## Corrective Actions

<i>Kansas Food Code Reference</i>	<i>Risk Factor Item</i>	<i>Corrective Action</i>	<i>Long-term Corrective Action</i>
3-101.11 through 3-203.12	<b>Approved Source/Sound Condition</b>		
	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	<b>Handwashing</b>		
	Food employee not washing hands at appropriate time	Instruct employee when, where, and how to wash hands	<ul style="list-style-type: none"> <li>• Daily reminders to all shifts by managers.</li> <li>• Ongoing training for employees.</li> </ul>
3-501.16	<b>Cold Holding*</b>		
	Time/Temperature Control for Safety (TCS) food held above 41°F <u>more than</u> 4 hours	Discard	<ul style="list-style-type: none"> <li>• Temp cold TCS food every two hours.</li> <li>• Use cold holding logs</li> </ul>
TCS food held above 41°F <u>less than</u> 4 hours	Use immediately or cool rapidly		
3-401.11 through 3-401.13	<b>Cooking**</b>		
	TCS food is undercooked	Continue cooking to proper temperature	<ul style="list-style-type: none"> <li>• Continued training for the employees.</li> <li>• Use cooking temperature logs.</li> </ul>
3-501.16	<b>Hot Holding*</b>		
	TCS food held below 135°F more than 4 hours	Discard	<ul style="list-style-type: none"> <li>• Temp hot TCS food every two hours.</li> <li>• Use hot Holding logs.</li> </ul>
TCS food held below 135°F less than 4 hours	Rapidly reheat to 165°F immediately or discard		
3-501.14	<b>Two-Step Cooling Method*</b>		
	<ul style="list-style-type: none"> <li>• TCS food cooled from 135°F to 70°F in more than 2 hours</li> <li>• TCS food cooled from 135°F to 41°F in more than 6 hours</li> <li>• TCS food made from room-temperature ingredients cooled to 41°F in more than 4 hours</li> </ul>	Discard	<ul style="list-style-type: none"> <li>• Use cooling logs for TCS foods.</li> <li>• Separate food into smaller portions.</li> <li>• Use metal pans instead of plastic.</li> <li>• Stir food while it is cooling.</li> <li>• Use an ice bath or rapid cooling equipment.</li> </ul>
3-403.11	<b>Reheating (for Hot Holding)**</b>		
	TCS food is not reheated to 165°F	Use direct reheating method to achieve 165 F within two hours of removal from cold holding.	<ul style="list-style-type: none"> <li>• Use reheating logs.</li> <li>• Continued training for the employees.</li> </ul>
Reheating takes longer than 2 hours	Discard		
3-301.11	<b>No Bare-Hand Contact with Ready-to-Eat Food*</b>		
	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	<b>Cross-Contamination of Raw/Cooked Ready-to-Eat Food</b>		
	Ready-to-eat food is contaminated by raw food	Rapidly reheat to 165°F immediately or discard	<ul style="list-style-type: none"> <li>• Continued training for employees on cross contamination/proper storage of food.</li> <li>• Label shelving for proper storage.</li> </ul>
3-501.17	<b>Date Marking (ready-to-eat, TCS, refrigerated foods)*</b>		
	No date marking and more than 24 hours after preparing or opening	Date mark if held less than 7 days or discard	<ul style="list-style-type: none"> <li>• Continued training of employees.</li> <li>• Post a calendar to help employees check days.</li> </ul>
Dated to hold more than 7 days at 41°F	Correct date mark if held less than 7 days or discard		
3-501.19	<b>Time as a Public Health Control</b>		
	Past time indicated	Discard	<ul style="list-style-type: none"> <li>• Use a Time as a Public Health Control Log.</li> <li>• Continued Training of Employees</li> </ul>
	Indicated time is more than 4 hours		
No written procedures			
2-201.11	<b>Employee Illnesses/Lesions/Open Wound*</b>		
	Food employee with symptoms or diagnosis of foodborne illness	Restrict or Exclude employee as required	<ul style="list-style-type: none"> <li>• Managers should make daily observations.</li> <li>• Continued training of employees.</li> </ul>
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.