

Welcome to the Food Protection Task Force quarterly newsletter! Along with changing our name and moving to one annual meeting, we will provide you with this newsletter, be your resource for food and feed information, and promote safety and security in the state of Kansas. Meeting information, registration, and all quarterly newsletters can be found under Food Protection Task Force at [agriculture.ks.gov/FSLeEducation](http://agriculture.ks.gov/FSLeEducation). If you would like to inquire about the Food Protection Task Force, join the steering committee, or have other questions, please contact us using our information on the back of this newsletter.

## FOOD SAFETY

There are 16 types of bacteria and toxins commonly associated with foodborne illness. All of these can be avoided with proper food handling practices and receiving food from approved sources. In the food for thought below, you can see which bacteria or toxin you are avoiding by following each proper practice.

### FOOD FOR THOUGHT: BACTERIA AND TOXINS

#### Bacteria and Toxins

Staphylococcus Aureus	Bacillus Cereus	Clostridium Botulinum Spores
Salmonella Species	Listeria Species	Bacillus Cereus Spores
Clostridium Perfringens	Yersinia Enterocolitica	Staphylococcus Aureus Enterotoxin
Clostridium Botulinum	Campylobacter Jejuni	Seafood and Mushroom Toxins
Vibrio Species	Shiga-toxin Producing Strains of Escherichia Coli	
Shigella Species	Clostridium Perfringens Spores	

#### Avoided by Time/ Temperature Abuse:

Staphylococcus Aureus Enterotoxin

#### Avoided by Proper Cooking Temperatures:

Staphylococcus Aureus	Bacillus Cereus
Salmonella Species	Listeria Species
Clostridium Perfringens	Yersinia Enterocolitica
Clostridium Botulinum	Campylobacter Jejuni
Vibrio Species	Shiga-toxin Producing Strains of Escherichia Coli
Shigella Species	

#### Avoided by Purchasing from Approved Sources:

Seafood & Mushroom Toxins

#### Avoided by Proper Cooling Procedures:

Clostridium Perfringens Spores  
Clostridium Botulinum Spores  
Bacillus Cereus Spores

### HOW TO: TIME AS A PUBLIC HEALTH CONTROL

A food item that would normally be kept hot or cold may be safely kept at any temperature, even room temperature, for a certain length of time. To implement time as a public health control, an establishment must take these steps:



#### 1. SET UP WRITTEN PROCEDURES

The procedures must include which items you will hold using time as a control, how long you will keep these items, what you will do with the leftover items that reach the time limit, what you will do with unmarked items, and how you will track the times for the items. The written procedures must be kept at the establishment.

#### 2. ESTABLISH TIME TRACKING METHOD

Foods that require temperature control may be held in the temperature danger zone (41°F - 135°F) for a **maximum of four hours**. The time that food items are held in this zone must be tracked and recorded.

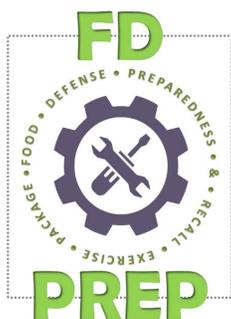
#### 3. TRAIN EMPLOYEES

All employees using time as a control must be trained to properly record the times, monitor the time the product is out, and ensure the product is discarded once the time limit is up.

#### FOR MORE INFORMATION, CHECK OUT THESE RESOURCES:

[Time as a Public Health Control Fact Sheet](#)  
[Kansas Food Code Reference 3-501.19](#)

## FOOD DEFENSE



The Food Defense Preparedness and Recall Exercise Package (FD-PRER) is a set of scenarios based on potential intentional food contamination events. The FD-PRER scenarios were designed to help establishments test their food defense and recall plans. Each scenario takes approximately one hour to complete. These training materials were developed by the U.S.

Department of Agriculture's Food Safety and Inspection Service in cooperation with the Department of Homeland Security and the Federal Bureau of Investigation.

To download FD-PRER or access FD-PRER online, visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/food-defense-defense-and-emergency-response/tools-resources-training/fd-prep/fd-prep>. Please contact us at KDA for questions about food defense resources or intentional contamination.

## KEEP A HEALTHY WORKPLACE

Did you know bacteria that cause disease can survive on cell phones? In March 2018, researchers at the FDA's Center for Food Safety and Applied Nutrition found that 49% of consumers used devices such as smartphones or tablets while preparing food. Of those, only 37% washed their hands with soap after touching a device (compared to 85% who washed their hands after handling raw meat, chicken, or fish). Previous research has found that cell phones can harbor bacteria, including *Staphylococcus aureus*, *Streptococcus*, *Bacillus*, and others.



So what can you do to reduce the potential for bacterial cross-contamination of foods from cell phones? Remember to always wash hands before and after touching a cell phone during the cooking process. When possible, use voice activation instead of touch screens to perform tasks.

Source: U.S. Food & Drug Administration (2016). *2016 Food Safety Survey*.

## 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 requires 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 to prepare for the PCQI training course. The modules will be available online and free to Kansas licensees at <https://www.animalcaretraining.org/PetFood/index.aspx>. Please contact [KDA.Feed@ks.gov](mailto:KDA.Feed@ks.gov) with any questions.

