

Chemical Storage

Chemicals can be toxic if ingested and every effort must be made to safely store and use them. Follow directions for use of chemicals as identified on the product label or on the corresponding Safety Data Sheet.

Chemical can include:

- Detergents and sanitizers
- Polishes and cleaners
- Insecticides and rodenticides
- First aid supplies
- Personal medications

Chemicals must not be stored over food or food preparation areas. Containers holding chemicals must be properly labeled so that a chemical is not accidentally used as a food ingredient.

Did You Know?

A violation in schools is sometimes the result of using outdated sanitizing solution test strips to check concentration levels of a sanitizer. Keep test strips on hand and ensure they are not past the effectiveness date stamped on the product. Use sanitizing solution test strips to check the concentration of a sanitizing solution when it is mixed and as it is used.

Most Frequent Violations

The most frequent violations cited in all food service establishments in Kansas involved whether or not...

1. Food contact surfaces were kept cleaned and sanitized.
2. Toxic substances were properly identified, stored and used.
3. Physical facilities were properly installed, maintained, and cleaned. Plumbing was installed to include proper backflow devices and adequate handwashing facilities were available.
4. Proper date marking occurred.
5. Time and temperature control for safety cold foods were held at 41 degrees or below.
6. Adequate handwashing facilities were supplied and accessible.
7. Food-contact surfaces were properly designed, cleanable, and in good condition.
8. Non-food contact surfaces were kept clean
9. Insects, rodents, and animals were not present. Doors, windows and other openings protected to eliminate entry by insects, rodents and other pests.
10. Utensils, equipment, and linens were properly stored, dried and handled.

Food Defense – “See Something, Say Something”

It is important to have a food defense plan for nutrition program sites. Employees FIRST is a U.S. Food and Drug Administration initiative that creates awareness and helps identifies vulnerabilities in the program’s food supply.

- **Follow** site’s food defense plan and procedures.
- **Inspect** work area and surrounding areas.
- **Recognize** anything out of the ordinary.
- **Secure** all ingredients, supplies, and finished product.
- **Tell** management if you notice anything unusual or suspicious.

Check out www.fda.gov/Food/FoodDefense for food defense resources.



Farm – to – Plate Eggs

The 2008 Farm Bill amended the Richard B. Russell School Lunch act with the intent to encourage schools to obtain unprocessed or minimally processed foods from regional and local farms.

Eggs can be purchased locally from an approved source, either inspected from a Kansas licensed facility or from a licensed facility who applies the egg stamp purchased from the Kansas Department of Agriculture. Shell eggs from Kansas are regulated by the Kansas Department of Agriculture, Food Safety and Lodging, while shell eggs from outside Kansas follow Food and Drug Administration standards and pay the Kansas Egg Inspection Fee.

Locally procured shell eggs must adhere to shell egg handling and labeling regulations and must meet Grade B or higher standards.

Hood Systems

Hood systems must be cleaned and maintained to protect the food from contamination and to prevent fires. One professional cleaning per year and one on-site staff cleaning per year will help keep the hood system safe.

Document both professional cleaning and on-site staff cleaning to show the fire marshal during a fire safety inspection.

Farm – to – Plate Meat and Poultry

Unprocessed or minimally processed locally grown or raised agricultural products can be used in child nutrition programs.

In Kansas, meat and poultry establishments are inspected under State Meat and Poultry Inspection (MPI) Programs. MPI Programs must enforce requirements "at least equal to" those imposed under the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Locally obtained meat and poultry products must be slaughtered and processed in a USDA or KDA inspected facility and labeled "Inspected and Passed" to be served in nutrition programs. Each package must be identified as to contents and date of processing and they may be sold refrigerated or frozen.

Date-Mark Foods

Levels of pathogenic bacteria increase over time and can cause illness, even under refrigeration. Date-mark time/temperature control for safety foods that are...

- Cooked and cooled leftovers stored in the refrigerator (i.e. leftover chili)
- Refrigerated commercially prepared foods that have been opened (i.e. deli meats)
- Refrigerated ready-to-eat high risk foods after they are opened (i.e. cottage cheese & yogurt)

Time frozen does not count. When removed from frozen storage, mark it with a use-by date that is seven days less the length of time the food was refrigerated before it was frozen.

This institution is an equal opportunity provider.



HACCP Help 15

Online Training

Implementing HACCP in Kansas and Food Safety Basics are professional development opportunities now available online! To access these free food safety classes, go to [KSDE Training Portal, https://learning.ksde.org](https://learning.ksde.org).

Create an account on the KSDE Training Portal with a Username and Password. Select the Child Nutrition & Wellness option and click on the class you would like to take online. Online classes can be taken at a schedule and place convenient to you. They can be completed in one session or over the course of multiple days.