

Kansas Food Code 2012

The 2012 Kansas Food Code has been made available and can be accessed at the Kansas Department of Agriculture (KDA) website:

http://www.ksda.gov/food_safety/statutes/

This document can be saved to your computer for your reference. It can also be printed and made available to all child nutrition employees in the operation.

Sign up on the Kansas Department of Agriculture's facebook page to keep up-to-date on food safety information.
<https://www.facebook.com/KansasDeptofAg>

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To Rinse or Not to Rinse

Fresh fruits and vegetables should be rinsed in clean running water or in a chemical solution approved by the Kansas Food Code. Approved solutions are listed in the Code of Federal Regulations Title 21 and are those that are "generally recognized as safe". Do not use any soap, detergent, bleach, or other toxic chemicals to rinse food. Rinse produce just before preparing or eating to avoid premature spoilage due to excess moisture.

Remove the outer leaves of leafy vegetables such as lettuce and cabbage before rinsing. Produce with firm skin, such as potatoes, may require rubbing with a vegetable brush while rinsing under clean running water to remove all soil.

Many pre-cut, bagged, or packaged produce items like lettuce are pre-washed and ready-to-eat. If so, it will be stated on the packaging. If the package indicates that the contents are pre-washed and ready-to-eat, use the produce without further washing.

TCS Foods



Potentially Hazardous Foods are now referred to as Time & Temperature Control for Safety Foods or TCS Foods. A potentially hazardous food or TCS food is defined as any food or food ingredient capable of supporting rapid growth of microorganisms.

Examples of Time/Temperature Control for Safety (TCS) Foods include meat, poultry, fish, soft cheeses, eggs, milk, yogurt, cut tomatoes, cut melons, and cut leafy greens.

Note: TCS foods are Time/Temperature Control for Safety foods. TPHC is the acronym for Time As a Public Health Control. Time As a Public Health Control can be used to keep TCS foods safe, if certain procedures are followed.



Inspections

The most recent Kansas Department of Agriculture (KDA) inspection must be printed and posted next to the Civil Rights poster in your facility.

Inspectors have printers and can print the report on-site upon request. They can also fax the inspection report to your sponsor. Ensure that you obtain a printed version in some manner so that proper posting can occur.

Norovirus

Norovirus is the leading cause of foodborne illness outbreaks in schools. Norovirus spreads rapidly. The use of proper cleaning techniques that destroy the virus is a critical intervention strategy. A new resource, "The Stomach Bug Book: What School Employees Need to Know" addresses appropriate sanitation methods to prevent or limit an outbreak. Access and download this resource at

<http://www.neahin.org/educator-resources/stomach-bug-book-english.html>

The Stomach Bug Book:
 What School Employees Need to Know



Watch for the KSDE developed one hour class on Norovirus available Fall 2013.

Reportable Illnesses

The Kansas Food Code requires food service employees to report certain health problems which may exclude them from working in the kitchen.

Symptoms that should be reported to the “person in charge” include vomiting, diarrhea, jaundice, sore throat with fever, or infected lesions on hands, wrists or arms. Reportable illnesses include Norovirus, Hepatitis A virus, Shigella, Shiga Toxin-Producing Escherichia Coli, and Salmonella.

For more information, refer to the Kansas Food Code 2012, Section 2-201 “Responsibility of Licensee, Person in Charge, and Conditional Reportable



Share Tables

A “share table” can reduce the amount of food waste and is especially helpful in programs with no option for students to choose the components in their meal. A “share table” may be used for unopened packaged food items that students do not consume.

Conditions for “share tables” include:

1. Share tables must follow safe food handling procedures. For example, milk should be kept at 41°F or colder. Fruits with an edible peel must be wrapped in order to be shared.
2. Share table items are discarded at the end of their safe food expiration.
3. Students who wish more to eat may take food from the share table to eat on-site.
4. Adults may not take food or beverages from the share table for personal consumption.
5. Share table foods may be returned to appropriate storage and served to students on the share table at another meal, or given to other school personnel to serve to students at school.
6. Share table foods may be returned to appropriate storage and donated to charitable institutions, food banks, and government-supported facilities, such as correctional facilities, child welfare facilities, homes for senior populations, institutions for the physically or mentally ill, or similar qualifying institutions.

Check out SOP 23 at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources.

IPM

IPM stands for Integrated Pest Management and is an important aspect of food safety. An IPM System helps schools develop cost-effective steps to manage pests, reduce pesticide use, and enhance environmental health.



Pests require food, water and shelter to survive. Use nonchemical controls as the first line of defense especially in areas where children are present. For example, install door sweeps to deter pests from access to the building. This practice puts physical barriers in place, reduces the need to apply chemicals and offers energy savings.

Implementation of an Integrated Pest Management System promotes working smarter, not harder by making facilities/equipment easy to clean and maintain. Remember, the Kansas Food Code 2012 makes reference to “evidence of pests” and not just to the actual presence of pests in the establishment.

Learn more at:

www.epa.gov/pesticides/ipm/schoolipm

Wash, Rinse, & Sanitize



It is important to properly clean and sanitize food-contact surfaces. During use, food-contact surfaces can become contaminated with harmful microorganisms that can be transferred to food.

- Step 1: Clean food-contact surfaces with detergent to loosen soil and food debris.
- Step 2: Rinse to remove loosened soil and detergent.
- Step 3: Sanitize to reduce the presence of microorganisms on the surface to a safe level.

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USDA is an equal opportunity provider and employer.

Training student workers and volunteers? Check out this helpful resource “Food Safety for Volunteers & Students Workbook” available at www.kn-eat.org, Food Safety, Food Safety for Volunteers & Students.