

# Focus on Food Safety

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## Kansas Department of Agriculture

Food Safety and Lodging Program

Revised February 2013

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[agriculture.ks.gov](http://agriculture.ks.gov)



# Presentation Overview

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## *Introduction*

*Table: Identifying Common Foodborne Illnesses*

## *Food Safety*

- Food Safety Risk Factors
- Be On the Lookout for Foodborne Illness
- Ill Foodworkers
- Potentially Hazardous Foods
- Microbes
- Monitoring Potentially Hazardous Foods
- Observe Good Hygiene
- Food Safety is in Your Hands

## *Protecting Food in Preparation*

- No Bare-Hand Contact
- Cross-Contamination, Avoid the Risk
- Critical Temperature
- Consumer Advisory
- Thaw Food Safely

## *Protecting Food in Serving*

- Maintain a Safe Food Bar
- Safely Hold Hot and Cold Foods
- Date Marking
- Cool Foods Quickly and Safely
- Reheat Foods Quickly and Safely

## *Safe and Clean*

- Cleaning and Sanitizing, It's as Easy as 1-2-3
- A Safe, Clean Facility
- Corrective Actions
- When to Call
- Contacts
- Helpful Websites

# Introduction

The food service industry has changed significantly over the past few years and that change comes with challenges. Today's informed consumer spends more money dining outside the home than ever before. With this emphasis on dining out, the food service industry is under more pressure to cater to the public's demand for a greater variety of high-quality food that has been prepared and cooked safely.

Preparing high-quality, safe food begins with well-trained and knowledgeable food service workers. This handbook is designed to help you focus on those items that are critical to safely preparing, cooking, holding and storing food. It identifies and discusses the basics that will help prevent foodborne illnesses.

Food safety and sanitation is not a part-time job. It is the daily responsibility of those who prepare and cook food. It is imperative that a cooperative partnership between industry and health officials be maintained to support the common goal of preventing foodborne illnesses.

Together, we must ***Focus on Food Safety!***

Seminars in food safety are available.

If you have questions, or if you need more information, please call us (785) 296-5600, email us at [KSAG@kda.ks.gov](mailto:KSAG@kda.ks.gov), or visit us at [agriculture.ks.gov](http://agriculture.ks.gov)

## These fact sheets are available on request:

#	<u>Title</u>	#	<u>Title</u>
1	Advisory-Boil Water	21	FDA Registration
2	Advisory-Consumer	22	Focus on Food Safety Manual
3	Baking and Cooling Pies	23	Food Code
4	No Bare-Hand Contact	24	Hand Sink Sign
5	Clean Plate Sign	25	Hand Washing Fact Sheet
6	Cooling	26	Hot/Cold Holding Sign
7	Corrective Actions	27	Hot/Cold Holding Fact Sheet
8	Date Marking	28	Ice Bath Cooling
9	Did You Wash 'Em Flier	29	Labeling
10	Did You Wash 'Em Sign/Sticker	30	Licensing Food Establishments
11	Employee Handwashing	31	Log-Cooling
12	Farmer's Markets	32	Log-Food and Equipment

13-20

FBI Pathogen Fact Sheets (13) Listeriosis, (14) Campylobacter, (15) E. coli, (16) Hepatitis A, (17) Hepatitis A and Foodhandlers, (18) Norwalk Virus, (19) Salmonella, (20) Shigellosis

For a complete list, visit: [agriculture.ks.gov](http://agriculture.ks.gov)

# Identifying Common Foodborne Illnesses

Causative Pathogen	Incubation Time	Length of Illness	Common Symptoms	Foods Involved/ Sources	Prevention
Bacillus cereus	1-16 hours	6-24 hours	nausea, vomiting, cramping, diarrhea	rice and rice dishes, vegetables, sauces	Cook to proper temp. Reheat quickly. Cool foods rapidly.
Campylobacter	2-5 days	1-4 days	cramping, fever, diarrhea, nausea, headache, vomiting	unpasteurized dairy, poultry and meats, infected food handler	Thoroughly cook all foods. Use only pasteurized dairy products. Proper hand washing.
Clostridium perfringens	8-24 hours	24-36 hours	abdominal cramping, diarrhea, nausea	meats, poultry, gravy, beans, stews, foods cooked slowly	Cook and reheat foods to proper temp. Cook in small batches. Cool foods rapidly.
Shiga Toxin-Producing E. coli	12-72 hours	1-4 days	diarrhea-often bloody, severe cramping, nausea, vomiting, fever	raw and undercooked ground meats (esp. ground beef)	Thoroughly cook ground meats. Avoid cross-contamination.
Hepatitis A	10-50 days	1-2 weeks; Severe cases may last several months	mild or no symptoms, then sudden onset of fever, general discomfort, fatigue, headache, nausea, loss of appetite, vomiting, abdominal pain, and jaundice after several days	water, ice, shellfish, salads, cold cuts, sandwiches, fruits, fruit juices, milk, milk products, vegetables, any food that will not receive a further heat treatment	Obtain shellfish from approved sources. Prevent cross-contamination from hands. Ensure food handlers practice good hand washing and no bare hand contact.
Listeria monocytogenes	1 day-3 weeks	Indefinite, depends on treatment, severe	nausea, vomiting, fever, chills, headache, meningitis, miscarriages	unpasteurized dairy, cheese, vegetables, seafood, poultry	Use only pasteurized dairy products. Cook properly. Hold refrigerated for limited time.
Norwalk-like Virus	24-48 hours	1-2 days	cramping, diarrhea, nausea, vomiting, headache, fever	raw fruit, raw vegetables, prepared salads, raw shellfish	Thoroughly cook foods. Wash hands. Use certified shellfish. No bare hand contact.
(Staph) Staphylococcus aureus	1-7 hours	1-2 days	onset abrupt and often severe, nausea, vomiting, cramping, sometimes diarrhea	ready-to-eat foods, i.e. sandwiches, salads, ham and other meats, potato salads, custards, warmed-over foods; often from infected foodhandlers-cuts, throat, nose and acne	Practice good hand washing and hygiene. Avoid contamination. Reduce bare hand contact with foods. Exclude foodhandlers with cuts and lesions. Rapidly cool foods.
Salmonella	6-72 hours	1-3 days	abdominal cramping, headache, nausea, diarrhea, fever, sometimes vomiting	undercooked or raw meats, poultry and shell eggs, poultry and egg salads, egg custards and sauces, protein foods, pets and infected handlers	Avoid cross-contamination. Cool and refrigerate foods immediately. Cook meats/poultry thoroughly. Practice good hand washing.
Shigella	12 hours-7 days	4-7 days, depends on treatment	diarrhea-often bloody, cramping, fever, nausea, sometimes vomiting	ready-to-eat foods associated with bare hand contact (salads, sandwiches, etc.) Source: humans (feces) and flies	Practice good hand washing after using toilet. Use approved water and foods. Control flies. No bare hand contact.

# Food Safety Risk Factors

Risk factors are those practices or procedures that pose the greatest potential for foodborne illness. Risk factors are determined by the Centers for Disease Control and Prevention and the U.S. Food and Drug Administration.

## Food Source:

- Food from unapproved or uninspected source
- Unsound condition of food, adulterated food
- Shellfish records not maintained properly



## Inadequate Cooking:

- Improper cooking temperatures
- Improper reheating temperatures



## Improper Holding:

- Unsafe cooking
- Lack of date marking
- Improper cold/hot holding temperatures

## Poor Personal Hygiene:

- Lack of appropriate hand washing
- Bare-hand contact with ready-to-eat foods
- Ill food workers
- Employees eating, drinking or using tobacco outside of designated areas
- Inadequate hand sink
- Lack of soap or paper towels

## Contamination:

- Raw meats not separated from ready-to-eat foods
- Species not separated
- Equipment not properly cleaned and sanitized



## Environmental Contamination:

- Improperly storing, labeling, or using chemicals
- Presence of insects or rodents
- Lack of potable water
- Improper sewage disposal

**Risk Factors Pose Potential for Foodborne Illness**

# Be on the Lookout for Foodborne Illness

## “Looking Clean” is Not Enough to Prevent Foodborne Illness

### Foodborne Illness Statistics:

- 38 million cases of foodborne illness a year in the United States
- 128,000 hospitalizations a year in the United States caused by foodborne illness
- 3,000 deaths a year in the United States caused by foodborne illness
- \$7.7 - \$23 billion annual cost

### Foodborne Illness Agents:

- Biological hazards: bacteria, viruses, parasites, yeast, molds
- Physical hazards: glass, toothpicks, fingernails, jewelry
- Chemical hazards: cleaners and sanitizers, pesticides, medications
- Naturally occurring chemical hazards: fish toxins, plant toxins

### Foodborne Illness Sources:

- Humans/foodworkers: contaminated hands, illness
- Foods: contaminated food, time and temperature abuse

### Foodborne Illness Symptoms:

- Common symptoms (onset 12-36 hours): diarrhea, cramping, nausea, vomiting, low-grade fever, body aches
- Rare symptoms: system shutdown, coma, death

# Sick Foodworkers



## Restriction

### Symptoms:

- Diarrhea
- Vomiting
- Fever
- Jaundice (yellowish pigmentation of the skin)
- Sore throat with fever
- Infected wound (i.e. cut, lesion or boil)
- Contact with “Confirmed Big 5” listed below

## Exclusion

### Confirmed Big 5:

- Salmonella Typhi
- Shigella
- Shiga Toxin-Producing E coli
- Hepatitis A
- Norovirus



**Foodborne Illness is Not a Menu Item**

# Potentially Hazardous Foods

## What are potentially hazardous foods?

A potentially hazardous food is any food or food ingredient (natural or synthetic) capable of supporting rapid growth of microorganisms.

### Meat & Dairy

Cooked or raw animal (protein) products, such as meats, poultry, dairy, milk, cheese, fish and seafood



### Starch

Heat-treated vegetables and starches, such as cooked rice, beans, potatoes and pasta

### Other

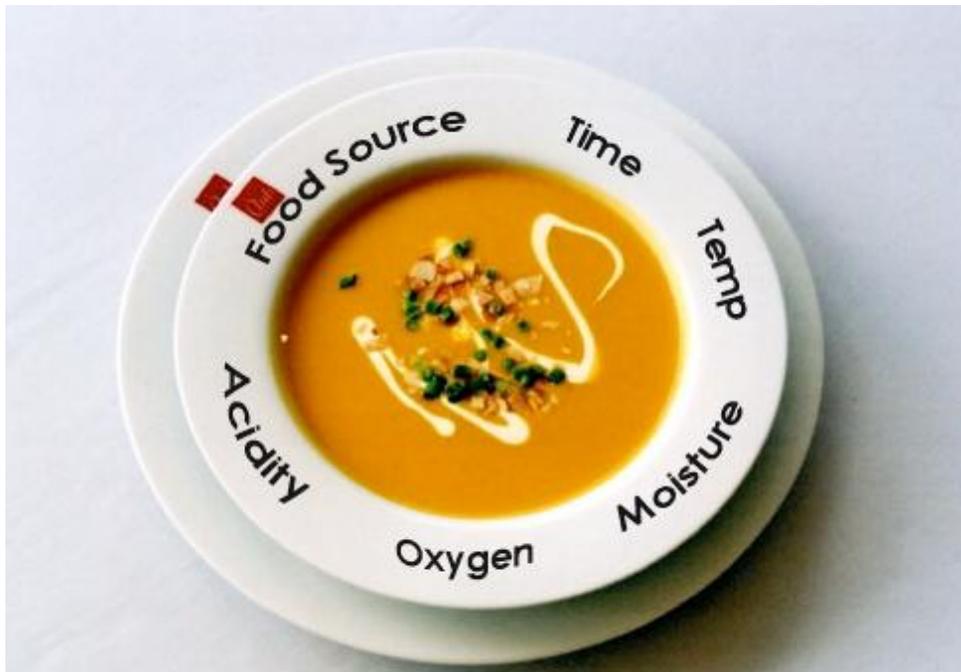
Tofu, raw seed sprouts, cut melons, cooked tomatoes, garlic in oil, raw cut tomatoes, cut leafy greens, etc.



Potentially Hazardous Foods Can Support the Rapid Growth of Microorganisms

# Is There a Microbe in Your Soup?

## Necessary Conditions for Microbial Growth



## Time and Temperature Principal:

- Holding time and temperature is critical
- Temperature DANGER ZONE is from 41°F to 135°F, the range in which rapid growth occurs
- Potentially hazardous foods should not be exposed to the danger zone for more than four hours total, including time spent in preparation, cooling and reheating

**Microorganisms Need Favorable Conditions to Grow**

# Monitoring Potentially Hazardous Foods' Temperatures

## Use and Care of Temperature-Taking Devices

### Cleaning:

- Use a clean, sanitized thermometer
- Single-use alcohol wipe or other approved sanitizer may be used



*Thermocouple*



*Metal Stem Thermometer*

*Digital Thermometer*



### Taking Temperatures:

- Use a metal stem thermometer, digital thermometer, or thermocouple unit
- Place the probe in the center or thickest part of the food, between the fold of the flexible packaged food or between packages of food; do not puncture the packaging
- Allow time for the thermometer to register and record the temperature

### Calibrating Metal Stem Thermometers:

- Calibrate thermometers frequently
- Insert sensing area into a cup of ice slush
- Allow indicator to stabilize
- Adjust calibration nut to 32°F while in ice
- Digital thermometer and thermocouple units can be checked for accuracy using this method



*Ice Slush Calibration*

**To Prevent Foodborne Illness, Monitor Potentially Hazardous Foods' Temperatures**

# Observe Good Hygiene



- Wash hands only in the hand sink — not in the dishwashing, food preparation or mop sinks
- Ill employees can cause foodborne illness. Norovirus and other highly pathogenic organisms can be easily spread by ill food handlers person-to-person (via the fecal-oral route) or through contaminated airborne droplets, food, water and environmental surfaces. Enforce a strict sick leave policy or reassign duties
- Eat, drink or use any form of tobacco only in designated areas away from food production
- Do not use a common cloth towel or apron for hand wiping

*Does Mr. Yucky work in your kitchen?*

- No bare-hand contact with ready-to-eat food!
- Wear nails short, clean and unpolished
- Restrict rings to plain bands
- Cover open cuts and burns with finger cots, bandages, or single-use gloves
- Follow single-use glove guidelines



**Good Hygiene is the Responsibility of the Foodworker and Management**

# Food Safety is in Your Hands

## Handwashing is Important in Preventing Foodborne Illness



### Food Workers and Management

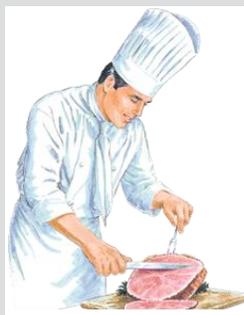
- Wash hands **FREQUENTLY** and **EFFECTIVELY**.
- Rub hands for 10-15 seconds with adequate soap and warm water
- Use paper towel to dry
- Keep hand sinks accessible **AT ALL TIMES**
- Wash hands at **APPROPRIATE TIMES**

### Wash Hands After

Smoking,  
eating or  
drinking



Handling  
raw food



Cleaning or  
handling  
garbage



Using a  
Tissue



Going to the  
restroom



**Improper Handwashing or No Handwashing Causes 33% of All Foodborne Illness**

# No Bare-Hand Contact

**Bare-hand contact with ready-to-eat food is prohibited.  
When handling ready-to-eat foods,  
food service workers may use:**

- Deli tissue
- Spatulas
- Tongs
- Forks
- Dispensing equipment
- Single-use gloves



## Single-Use Glove Guidelines:

- Gloves do not replace the need for good hand washing practices
- Wash hands before putting gloves on
- Put gloves on only when you are ready to handle ready-to-eat food
- Use gloves for only one task, such as handling ready-to-eat foods, then discard
- If you are interrupted during food preparation, remove gloves
- Use clean gloves when you resume food preparation
- Dispose of gloves as soon as you remove them
- Single-use gloves should not be used around heat or hot fats
- Gloves are susceptible to contamination, so discard when soiled or damaged
- Fabric or reusable gloves may not be used with ready-to-eat food
- Avoid single-use gloves made of natural rubber latex



**A Ready-To-Eat Food is Any Food That Can be Consumed Without Further Preparation**

# Avoid the Risk

- No bare-hand contact with ready-to-eat food or ice
  - Use proper utensils or single-use gloves
- Practice good handwashing and hygiene
- Store raw meat, raw poultry and raw shell eggs below cooked or ready-to-eat foods in the cooler
- Clean and sanitize all utensils and surfaces that touch food:
  - After each use
  - When changing product
  - Between meat species
  - Frequently when preparing large amounts
  - Between raw meats and cooked or ready-to-eat foods

## Incorrect



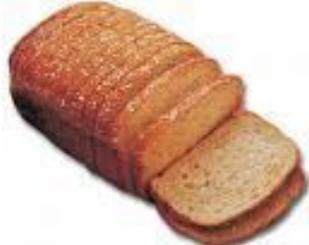
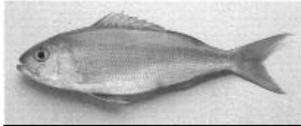
## Correct



**Use Separate Cutting Boards for Raw Meats and Cooked or Ready-to-Eat Foods**

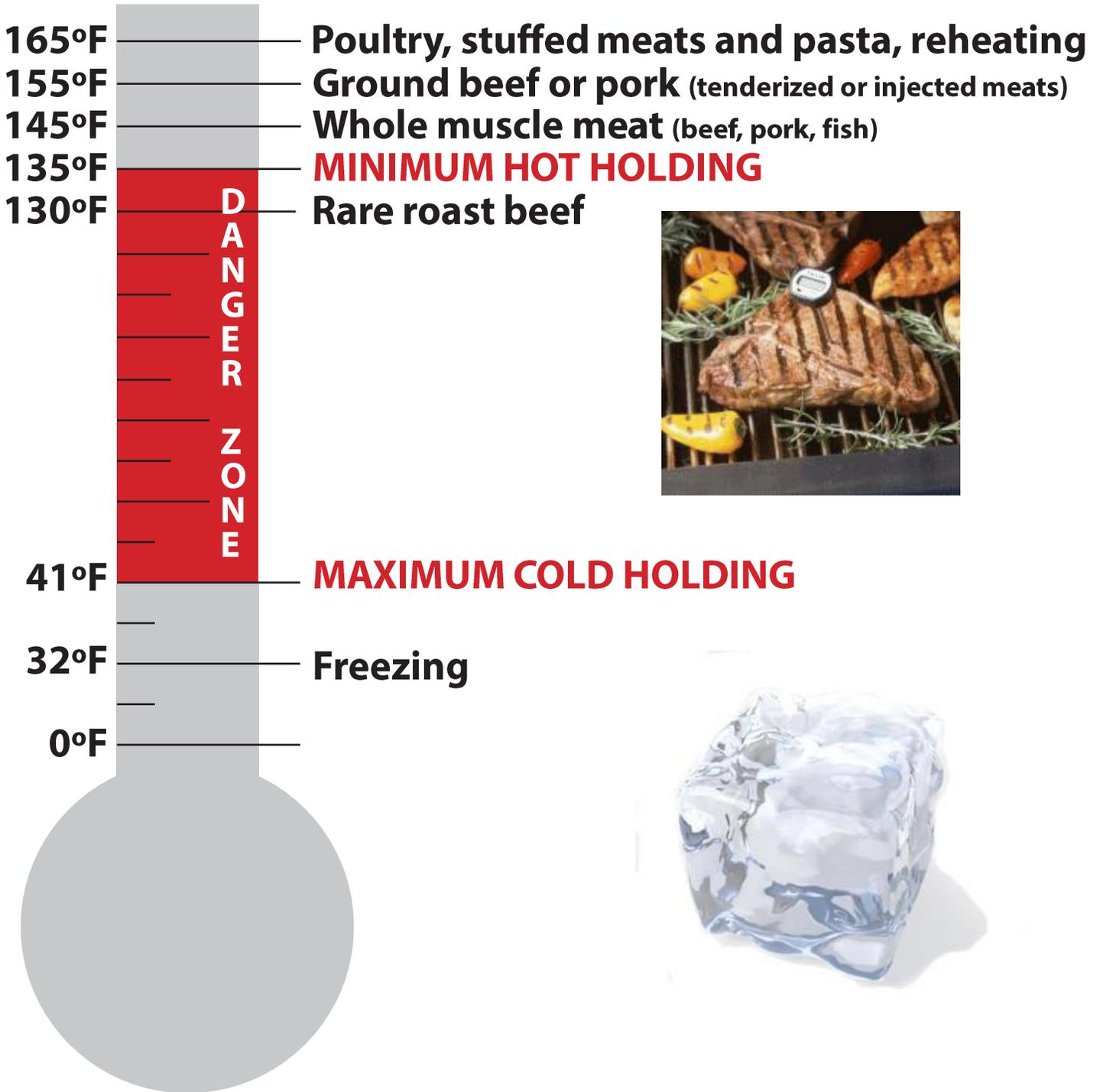
# Avoid the Risk

Storing food properly in your walk-in cooler will prevent cross-contamination that can lead to foodborne illness. Store cooked, ready to eat foods above raw animal foods. Separate raw animal foods by type, such as beef, fish, lamb, pork, and poultry

Cooked Foods			
			
Raw Beef	Raw Pork	Raw Poultry	Raw Seafood
			
			

***Store Food Properly to Avoid Cross Contamination***

# Food Preparation Critical Temperature



Minimum Hot Holding Temperature is 135°F • Maximum Cold Holding Temperature is 41°F

# Consumer Advisory

**Each establishment serving raw or undercooked foods needs an advisory to inform consumers of the significantly increased health risks associated with consuming raw or undercooked foods, which includes:**

- Hamburgers
- Fish
- Pork
- Egg
- Lamb
- Poultry
- Shellfish
- Milk (raw or unpasteurized)

The advisory must include a **DISCLOSURE** and a **REMINDER**.

**DISCLOSURE** must include:

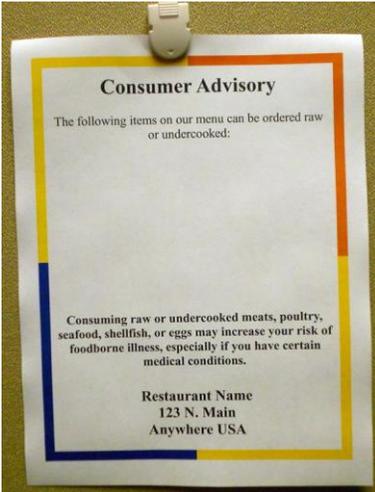
1. A description of the animal-derived foods, such as “oysters on the half shell (raw oysters),” “raw-egg Caesar salad,” and “hamburgers (can be cooked to order)”;
- or
2. Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

**REMINDER** must include asterisking the animal-derived foods requiring disclosure to a footnote that states:

1. Regarding the safety of these items, written information is available upon request;
2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or
3. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Consumer Advisory

What should a consumer advisory look like?



Wall Plaque

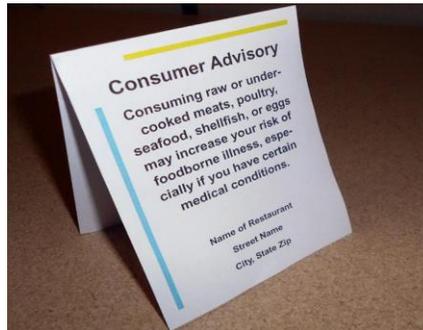


Table Tent

Menu



Brochures



Deli Case Advisory

The Statement or Notice Must Identify the Risky Foods and Advise the Consumer of the Risk. Visit [agriculture.ks.gov](http://agriculture.ks.gov) for Template Ideas

# Four Ways to Thaw Food Safely



**Under Refrigeration at 41°F or less**

**Completely submerge in cold (70°F or less) running water for two hours or less**

**During the cooking process, continuous cooking with no interruption**



**By microwaving as the first step in a continuous cooking process**

## **Never Thaw Foods at Room Temperature**

The thawed portions on the outside will support bacterial growth and can result in an unsafe product

# Maintain a Safe Food Bar

**Hold all potentially hazardous food at proper temperatures**  
**Hot foods 135°F or above**  
**Cold foods 41°F or below**

- Take food temperatures every 2-3 hours  
If food is in the temperature danger zone, take immediate corrective action (REHEAT, QUICK CHILL or DISCARD)
  - Stir foods frequently to distribute temperature
  - Do not add fresh food to old
  - “First In, First Out”
- Trained food employees must monitor self-service food bars
  - Require customers to use clean plates and bowls for return trips to the food bar
  - Post signs
- Protect food from contamination
  - Provide proper serving utensils and sneeze guards



**Hot Holding**



**Cold Holding**

**Hold All Potentially Hazardous Foods at the Proper Temperature**

# Safely Hold Hot and Cold Foods

## Cold Foods Must be Maintained at an Internal Temperature of 41°F or Below

- Date mark foods appropriately
- Cover foods after completely cooled
- Cover foods to maintain cold holding temperature



## Hot Foods Must be Maintained at an Internal Temperature of 135°F or Higher

- Use proper equipment for hot holding
- Stir frequently to distribute the temperature
- Covered foods maintain temperature longer

**Proper Holding Temperatures Must be Maintained During Transportation**

# Date Marking

## Must Be Date Marked if it is:

- Prepared on-site, or commercially processed, after the original container is opened and held under refrigeration
- Potentially hazardous
- Ready-to-eat
- Held for more than 24 hours



## Mark the Date by which food is to Be Consumed or Discarded:

- Food can be held for seven days in adequate refrigeration (41°F or less). Day of preparation or day commercially processed food is opened counts as “day one.”

## If Potentially Hazardous, Ready-To-Eat Food is Frozen:

- Mark that it must be consumed within 24 hours of removal from freezer.

**OR**

- When food is removed from the freezer, mark with a “consume by” date that is seven days minus the length of time food was refrigerated before being frozen.

**When in Doubt, Throw it Out!**

# Cool Foods Quickly and Safely

## Two-Stage Cooling is Required

**Cooked potentially hazardous foods need to move quickly through the temperature danger zone to limit microbial growth:**

- 135°F to 41°F in 6 hours and must reach 70°F within the first 2 hours
- Food prepared using ingredients normally stored at room temperature must cool to 41°F in 4 hours or less

## Cooling Methods

### Shallow metal pans – 2” to 4” deep

- Leave pan partially uncovered
- Refrigerate immediately
- DO NOT stack hot pans; allow for air flow



### Ice bath –must use ice and water

- Fill a clean sink or large pan with ice and fill spaces with cold water
- Divide product into 1 gallon, or smaller, containers
- Immerse product pan, in ice bath until product is level with ice
- Agitate/stir every 10 minutes using an ice paddle, spoon or similar mixing device.
- Drain water and replenish ice as it melts
- Use a clean, sanitized thermometer to monitor the temperature of the food
- After the food has cooled to 41°F, refrigerate it immediately

### Small portions – reduce the quantity/volume

- Divide food into smaller pans
- Separate food into smaller or thinner portions (2” depth for thick foods; 4” for thick liquids)
- Cut or slice portions of meat no larger than 4” or 4 lbs

### Hints:

- Add ice directly to the product as an ingredient
- Use rapid chill refrigeration equipment that encourages quick cooling
- Never try to cool foods in plastic containers because plastic is an insulator
- Never allow foods to cool at room temperature because bacteria can grow

**Improper Cooling is a Leading Cause of Foodborne Illness**

# Reheat Foods Quickly and Safely

## Key Elements:

- Reheat previously cooled foods to an internal temperature of 165°F or above
- Rapid reheating is required (2 hours or less from 41°F to 165°F)
- Stir foods frequently to distribute the heat
- Measure the internal temperature with a thermometer
- After reaching 165°F, the food must be held at 135°F or above

## Reheating Methods

- Direct heat (stove top) is best. One may also use steam cookers, ovens and microwaves if reheating achieves 165°F within 2 hours
- Reheating in steam tables and crock pots is unsafe and not recommended

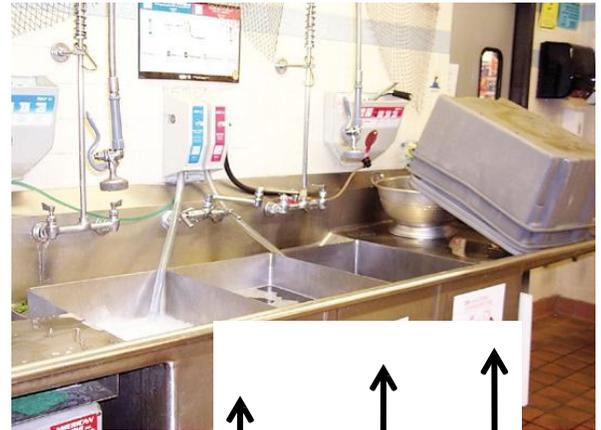


**Do Not Mix New/Fresh Food With Leftover Items**

# Cleaning and Sanitizing

## Manual Warewashing Steps:

- 1. Wash:**
  - Clean and sanitize sinks and drain boards
  - Pre-soak/pre-rinse all eating utensils and equipment
  - Use hot, soapy water
- 2. Rinse:**
  - Use clean, hot water
- 3. Sanitize:**
  - Use 50-200 ppm chlorine; mix with cool water or
  - 200 ppm quaternary ammonia; mix with 75°F water
  - Use appropriate immersion time
  - Air dry utensils and equipment
  - Use appropriate test strips to check concentration
- 4. Air Dry**



(1) Wash  
(2) Rinse  
(3) Sanitize

## Mechanical Dishmachines:

(pre-rinse before loading any machine)

### HIGH TEMPERATURE:

- 1. Wash Temperature:**
  - 150°F for single-tank, stationary rack, dual temperature machine
  - 160°F for single-tank, conveyor machine
- 2. Hot Water Sanitization:**
  - 180°F at manifold
  - 160°F at plate level

### LOW TEMPERATURE:

1. Chemical sanitization required
2. Water temperatures according to manufacturer
3. Chemicals must be auto-dispensed into final rinse water; check daily
4. Must have a visual or audible low sanitizer indicator

**Making 100ppm Chlorine Solution is as Easy as 1-2-3 (1 oz Bleach to 3 gal Water)**

# A Safe and Clean Facility

## Insect and Rodent Control (cockroaches, flies, mice, rats, etc.)

Insects and rodents carry disease and can contaminate food and food-contact surfaces. Take steps to minimize their presence:

- Protect outer openings by keeping outer doors closed, repair screens, maintain tight-fitting doors and openings, use air curtains
- Eliminate harborage conditions
- Use appropriate pest control methods



## Toxic Materials

These Items Can Be Poisonous or Toxic if Ingested:

- Detergents
- Sanitizers
- Polishes and cleaners
- Insecticides
- Rodenticides
- First aid supplies and personal medications

Storing, Labeling and Using:

- Store separately from foods and food-contact surfaces
- Never store above foods or food-contact surfaces
- Label all chemical containers
- Use only approved chemicals in food areas



*Incorrect*

*NEVER store chemicals ABOVE sinks. ALWAYS store BELOW.*



*Correct*

**Keep Your Facility Safe and Pest Free**

# Corrective Actions

Risk Factor	Corrective Action
<p><b>Approved source/sound condition</b></p> <ul style="list-style-type: none"> <li>Food from unapproved source/unsound condition</li> </ul>	<ul style="list-style-type: none"> <li><b>Discard/reject/return</b></li> </ul>
<p><b>Hand washing</b></p> <ul style="list-style-type: none"> <li>Food handling employee observed not washing hands at appropriate time</li> </ul>	<ul style="list-style-type: none"> <li><b>Instruct employee when and where to wash hands</b></li> </ul>
<p><b>Cold holding</b></p> <ul style="list-style-type: none"> <li>Potentially hazardous food held above 41°F MORE than 2 hours</li> <li>Potentially hazardous food held above 41°F LESS than 2 hours</li> </ul>	<ul style="list-style-type: none"> <li><b>Discard</b></li> <li><b>Use immediately or cool rapidly</b></li> </ul>
<p><b>Cooking</b></p> <ul style="list-style-type: none"> <li>Potentially hazardous food is undercooked</li> </ul>	<ul style="list-style-type: none"> <li><b>Continue cooking to proper temperature</b></li> <li><b>See page 15 - Critical Temperature</b></li> </ul>
<p><b>Hot holding</b></p> <ul style="list-style-type: none"> <li>Potentially hazardous food held below 135°F MORE than 2 hours</li> <li>Potentially hazardous food held below 135°F LESS than 2 hours</li> </ul>	<ul style="list-style-type: none"> <li><b>Discard</b></li> <li><b>Rapidly reheat to 165°F in LESS than 2 hours or discard</b></li> </ul>
<p><b>Two-stage cooling process</b></p> <ul style="list-style-type: none"> <li>Potentially hazardous food cooled from 135°F to 70°F in MORE than 2 hours</li> <li>Potentially hazardous food cooled from 135°F to 41°F in MORE than 6 hours total</li> </ul>	<ul style="list-style-type: none"> <li><b>Discard (room temperature foods must be cooled to 41°F or less in no more than 4 hours)</b></li> </ul>
<p><b>Reheating</b></p> <ul style="list-style-type: none"> <li>Potentially hazardous food not reheated to 165°F in 2 hours</li> </ul>	<ul style="list-style-type: none"> <li><b>Discard</b></li> </ul>

**Food Safety is YOUR Responsibility**

# Who to Call

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## **Kansas Department of Agriculture**

Food Safety and Lodging Program

109 SW 9th Street, 3rd Floor

Topeka, KS 66612

Telephone: 785-296-5600

Fax: 785-296-6522

[agriculture.ks.gov](http://agriculture.ks.gov)

# When to Call

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- **Prior to opening food operations**
- **For plan review prior to construction or remodeling**
- **For licensing or inspection inquiry**
- **To Report:**
  - change of ownership
  - change of location
  - natural disasters involving food
  - power outages of 2 hours or more
  - transportation accident involving food
  - food establishment complaint
  - foodborne illness outbreak
  - other circumstances that may endanger public health
- **To request an educational seminar**

# Helpful Websites

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## **Kansas Department of Agriculture:**

Division of Food Safety and Lodging

<http://agriculture.ks.gov/divisions-programs/food-safety-lodging>

Focus on Food Safety:

<http://agriculture.ks.gov/divisions-programs/food-safety-lodging/food-safety-educational-materials>

Restaurant Inspection Search:

<http://agriculture.ks.gov/divisions-programs/food-safety-lodging/inspection-results>

## **Kansas Department of Health and Environment**

“Did You Wash ‘Em”: [www.kdheks.gov/wash\\_em/index.html](http://www.kdheks.gov/wash_em/index.html)

**United States Food and Drug Administration:** [www.fda.gov](http://www.fda.gov)

**United States Department of Agriculture:** [www.usda.gov](http://www.usda.gov)

**Centers for Disease Control and Prevention:** [www.cdc.gov](http://www.cdc.gov)

**National Restaurant Association:** [www.restaurant.org](http://www.restaurant.org)

**Kansas Restaurant and Hospitality Association:** [www.krha.org](http://www.krha.org)

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