

## KANSAS FOOD SAFETY REFERENCES

**Agency Name:** Kansas Department of Health and Environment (KDHE), Bureau of Consumer Health, Food Protection and Consumer Safety

**Areas of Responsibility:** KDHE conducts complex comprehensive inspections of regulated restaurants, school food service operations, senior meal sites, mobile food units, and all lodging facilities using U.S. Food and Drug Administration (FDA) National Regulatory Program Standards and prepares detailed reports of findings. The Kansas Department of Agriculture (KDA) performs inspections of grocery stores, restaurants in grocery stores, food processing plants, mobile ice cream vendors, food vending machines, food vending machine companies and dealers, see KDA, Kansas Food Safety Reference page. The KDHE recommends and implements enforcement actions as provided for by law against regulated facilities found to be in noncompliance which is necessary in order to abate threats to the public's health and safety by determining severity and consequences of noncompliance. Field enforcement actions include embargoes, correction on site, voluntary closure of establishment, voluntary destruction of food, and restriction of an ill food worker. KDHE can also recommend administrative enforcement actions including; civil penalties, license suspension, emergency license suspension, and license revocation. They publish Media Advisories that list facilities that are in violation of the Kansas Food Code, the current Food Code can be seen at [http://www.kdhe.state.ks.us/fpcs/food\\_protection.html](http://www.kdhe.state.ks.us/fpcs/food_protection.html) . They assist the Bureau of Epidemiology and Disease Prevention upon request in foodborne illness and outbreak investigations. The Kansas Foodborne Illness and Outbreak Investigation Manual summarizes responsibilities and procedures for investigations and can be reviewed at <http://www.kdhe.state.ks.us/fpcs/index.html> . They provide consultation and interpretations on statutes, regulations and policies for state and local regulatory staff, industry and the public. They also coordinate, present and promote training and educational opportunities for food service workers and managers.

**Organizational Structure:** KDHE, Bureau of Consumer Health, Food Protection and Consumer Safety have a central office in Topeka. At this office, experienced staff members provide oversight of the Kansas mandated Food Safety and Regulatory Program. KDHE inspection personnel or KDHE contracted inspection personnel perform all required food safety inspections. KDHE District Managers provide oversight to KDHE inspection personnel.

**Normal Concept of Operations (Work Process):** KDHE, Bureau of Consumer Health, Food Protection and Consumer Safety administrative staff ensures experienced staff members and new food inspectors use FDA, National Regulatory Program Standards. Additionally, they maintain a superb web site that includes a listing of all KDHE inspectors, applications for a food service establishment licenses, and directions on filing a Food Service or Product Complaint.

**Education/Certification of Inspectors and Agency Leadership:** KDHE inspectors are required to have a bachelor's degree with science emphasis and background. Most inspection and administrative staff members are Certified Food Safety Professionals or Registered Sanitarians with the National Environmental Health Association (NEHA). In addition, inspection staff personnel are required to demonstrate competency by successfully completing Kansas Level I training which includes FDA, Office of Regulatory Affairs on-line University (ORA-U) training, field standardization testing, and 20 continuing education units (CEU's) of annual training.

### **Contact Information:**

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KDHE, Bureau of Consumer Health, Food Protection and Consumer Safety web page

<http://www.kdhe.state.ks.us/fpcs/index.html>