



Kansas Food* A *Syst

A Food Safety Risk Management Guide for the Producer



Kansas State University Agricultural Experiment Station and Cooperative Extension Service

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Introduction

What is Kansas Food*A*Syst?

*Kansas Food*A*Syst* is a confidential, self-assessment program you can use to evaluate the food safety risks in growing and processing foods (both meats and produce) that will be direct marketed to the public. Foods can be contaminated in the field, during harvest/slaughter, during transportation, and while stored or displayed. In many cases, some forethought and planning will prevent or significantly decrease contamination.

We know water quality is important for food processing as well as for drinking, but have you considered the food safety risks if contaminated water is used in irrigating vegetables? What if the vegetable is lettuce—eaten raw and difficult to wash? Composted manure naturally fertilizes and enhances the soil, but it must be handled and applied carefully to avoid food contamination. It makes a difference when the manure is applied, how it is incorporated, and what kind of crop is being fertilized. Again, lettuce fertilized by manure has a higher food safety risk than soybeans.

Who should use Kansas Food*A*Syst?

Many environmental factors can compromise food safety. As a grower interested in producing safe, quality food, you can evaluate the risks that exist on your property, and decide what you can do to decrease those risks. You can complete the assessments one at a time, or all together—it's up to you. The main idea is to take the time to identify the risks that affect your food product's safety; then take voluntary actions to reduce those risks and prevent problems.

Completion of *Kansas Food*A*Syst* materials helps you accomplish three important objectives:

1. Identify situations and actions in your operation that affect food safety.
2. Learn how to manage your operation to decrease food safety risks.
3. Take preventative actions to safeguard against future food safety problems.

What are the Benefits of Kansas Food*A*Syst?

A comprehensive assessment of your operation lays the foundation for planning for the future. Becoming aware of the way you can protect your water sources, improve sanitary food processing procedures, reduce your trash, or choose suitable crops can help you avoid costly mistakes and preserve your financial investment. You can make confident decisions based on accurate information.

It's now up to you.

These *Kansas Food*A*Syst* chapters are not difficult to complete and going through them offers important benefits, the actions you take to prevent problems can also improve your property's resale value. Go through the mini-checklist for an overview assessment.

MINI-CHECKLIST FOR FOOD*A*SYST

This simple checklist highlights areas of concern in food production, and will help you think about the safety risks related to food production. This is a self-evaluation, so be honest with yourself when considering your answer.

The results of your food safety risk assessment are for your use. For more detailed information and a complete checklist, refer to the *Kansas Food*A*Syst* book available through the Kansas State University Research and Extension offices in every Kansas county. In addition to the book, there are bulletins and fact sheets to answer your questions. Specialists are available to help you address the unique issues for your operation.

Each "No" answer indicates where you should look more closely at the conditions and practices in and around your cropland and pasture. *Kansas Food*A*Syst*, various bulletins, and other sources of information can offer you assistance. These resources are available through your county extension office. Start by contacting your county agent. The rest is up to you.

Meat Production	YES	NO
Beef		
1. Are sources of water and feedstuff protected from contamination and inspected regularly?		
2. Are records kept on all animal health products used, including vaccines?		
3. Are pens, processing, and treatment facilities cleaned and inspected regularly?		
Poultry		
1. Are sources of water and feedstuff protected from contamination and inspected regularly?		
2. Are records kept on all animal health products used, observing withdrawal periods?		

Meat Production	YES	NO
Poultry (Cont.)		
3. Is slaughtering done at state or federally inspected facilities or using BMPs for home butchering?		
Fruit/Vegetable Production	YES	NO
1. Are crops grown on land free from sources of contamination		
2. Is irrigation and processing water from a public water supply or a tested well?		
3. Are pesticides and fertilizers always used as the label instructs?		
4. Can field workers easily reach toilets and hand sinks?		
Water Quality	YES	NO
1. Is processing water from a public water supply or a well that meets construction standards and is regularly tested?		
2. If surface water is used for processing, is it continuously disinfected?		
3. If well water is used, has the well construction been checked and found to be in compliance with Kansas standards?		
4. Are all unused wells properly plugged?		

Wastewater Treatment	YES	NO
1. Is all wastewater discharged to a functioning treatment system (no smells or soggy ground)?		
2. Do you use low flow fixtures and make efforts to conserve water?		
Solid & Hazardous Waste	YES	NO
1. Do you compost your organic wastes?		
2. Are your solid wastes stored in vermin-proof containers with lids in place?		
3. Is your solid waste removed to a landfill at least once/week?		
Packaging, Transportation, and Marketing	YES	NO
1. Is all packaging new?		
2. Are all food contact surfaces cleaned and sanitized?		
3. Is the transport vehicle used only for carrying the food products?		
4. Are all potentially hazardous foods stored and transported at hot temperatures of at least 140° F or cold temperatures of 40° F or less?		
5. Are foods sold intact (undamaged, uncut, or in sealed package)?		
6. Are tables and bins clean and used for the same product each market day?		