

2022 Kansas Food Code Updates

Updates most applicable to School Nutrition Programs

Potentially Hazardous Food (PHF) → Time/Temperature Control for Safety (TCS) Food

• In definitions and throughout the Food Code, the term Potentially Hazardous Food (PHF) has been replaced with the term Time/Temperature Control for Safety (TCS) Food.

"Big 6" Reportable Illnesses

- Nontyphoidal *Salmonella* has been added as one of the illnesses that must be reported to the person in charge.
- Illnesses that must be reported:
 - o Norovirus
 - o Hepatitis A virus
 - o Shigella spp.
 - o Shiga toxin-producing Escherichia coli
 - o Typhoid fever (caused by Salmonella Typhi)
 - o Salmonella (nontyphoidal)

Clean-Up of Vomiting & Diarrheal Events

- A food establishment must have a written plan for responding to these events.
- Included in the KSDE HACCP Food Safety Plan see SOP 24 Body Fluids Cleanup.

Equivalent Operating Plans

- Variances are no longer allowed, but the Kansas Department of Agriculture (KDA) can approve Equivalent Operating Plans.
- No action is required for variances already approved.

Cooking Times for Raw Animal Foods

- For raw animal foods that must be cooked to 155°F, the cooking time has increased from 15 seconds to 17 seconds. Alternatively, these products can be cooked to 158°F for <1 second (instantaneous).
- For raw animal foods that require cooking to an internal temperature of 165°F, the cooking time has decreased from 15 seconds to <1 second (instantaneous).

For detailed information on all updates, visit the KDA website at the following link: https://www.agriculture.ks.gov/divisions-programs/food-safety-lodging/food-safety-and-lodging-laws-and-codes

The 2022 Kansas Food Code is available on the KDA website at the following link: https://www.agriculture.ks.gov/docs/default-source/fsl--handouts/2022_kda_food_code_10_20_22.pdf?sfvrsn=d3ca5c1_10

