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:
  - Norovirus
  - Hepatitis A virus
  - Shigella spp.
  - Shiga toxin-producing Escherichia coli
  - Typhoid fever (caused by Salmonella Typhi)
  - 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:

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

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