

MINUTES OF THE SENATE COMMITTEE ON AGRICULTURE

The meeting was called to order by Chairman Mark Taddiken at 8:30 A.M. on January 26, 2005 in Room 423-S of the Capitol.

Committee members absent: Derek Schmidt- excused

Committee staff present:

Raney Gilliland, Kansas Legislative Research
Lisa Montgomery, Office of Revisor of Statues
Jacqui Jones, Committee Secretary

Conferees appearing before the committee:

Patty Clark, Director of Agriculture Marketing, Kansas Department of Commerce
Dr. Evan Sumner, Director, Division of Food Safety, Kansas Department of
Agriculture

Others attending: See Attached List

Chairman Taddiken opened the meeting by asking for any Bill introductions. There being none, he then invited Patty Clark, Director of the Agriculture Marketing Division of the Kansas Department of Commerce (DOC) to give the Annual Report of the Division to the Committee members.

A packet of information from DOC was distributed to members of the Committee and is on file in the Legislative Research Department. A copy of her testimony is enclosed (Attachment 1)

Ms. Clark indicated that the Division has:

- 1) Collaborated with the Division of Travel and Tourism to develop and implement Kansas Agritourism;
- 2) A partnership with KSU on the Ag Innovation Center;
- 3) Works with the Kansas Department of Agriculture to foster growth in the Kansas wine and grape industry; and
- 4) Continues coordination of advancing export markets with the Trade Development Division.

The Director mentioned that the demand for loans and grants is increasing. Details of which are noted in Attachment 1.

The conferee noted that the Kansas Department of Agriculture joined forces with the Division during the Kansas State Fair to host the first Great Kansas Grape Stomp competition and a People's Choice Wine Judging & Cheese Tasting event. That created good publicity for the wine industry. With the anticipated expansion of Kansas wine industry in the next five years, some statutory changes in the Kansas Farm Winery laws are being sought.

These changes will include:

- 1) increasing the production cap from 50,000 to 250,000 gallons per winery;
- 2) allowing the sampling of wine in retail stores as well as farm wineries; and,
- 3) increasing the number of retail outlets each farm winery is allowed from three to five.

Ms. Clark mentioned the cooperation between the Division staff and financial resources with those of Travel and Tourism Division to launch the Kansas Agritourism Initiative during 2004. The best Agritourism consultant in North America, Jane Eckert, has been hired, and during 2004 she conducted two, well-attended workshops in Emporia and Hays in April. The Chairman requested that a copy of Ms. Eckert's book *Growing Agritourism in Kansas: Starter Manual* be sent to members of the Committee. The Agritourism Advisory Council was formed to help strategize the growth of this industry and serve as a precursor to an association. More regional workshops will be offered and a regional marketing, and e-mail newsletter and a new website will be available.

The Ag Innovation Center at KSU continues its work with the Division and is now in year two of a two-year project that includes market development and analysis, bridge management, business planning, engineering assistance, and product development. The Department of Commerce has introduced new and

CONTINUATION SHEET

MINUTES OF THE Senate Agriculture at 8:30 A.M. on January 26, 2005 in Room 422-S of the Capitol.

existing Commerce clients to the center and helped prioritize the Center's work.

Funding and technical assistance has been provided in the Industrial Ag area. There have been bridge loans and feasibility studies funded by the Division for various ethanol projects in Kansas. The Agriculture Marketing Division provides additional staffing to the Kansas Energy Council. The division continues to seek out and fund small-scale and community based renewable energy projects.

An Ethanol Awareness campaign has been launched between state employees and agencies reminding them that all state-owned and rental vehicles should be using an ethanol blend when the price differential to regular gasoline is ten cents or less.

Technical assistance is provided to clients, suggesting language for marketing agreements and formal business partnerships. Coordination of interactions and inquiries between regulatory agencies (KDHE and KDA) on behalf of Division clients is provided. Assistance is provided in the creation of websites, brochures, product label designs and advertising materials.

Marketing the "From the Land of Kansas" (FLOK) trademark program continues with more than 360 members benefitting. The Division anticipates funds will be depleted from the Trade Show Assistance Grants and Business Enhancement Grants by February or March. They are working with the Kansas Sampler Festival to help underwrite the cost of FLOK companies to attend and participate in that event. Funding has been provided for the "Buy Local, Buy Fresh" campaign to increase public awareness of nutritional and economic impact of purchasing foods from farmers markets.

The Division feels that joint venturing will continue to strengthen as they bring additional resources to the table from the Community Development Division. Other programs mentioned by the Director were:

- 1) Main Street Program; and
- 2) Rural Business Development Tax Credit Program and Kansas Center for Entrepreneurship that would boost agritourism in the state.

Director Clark then stood for questions. After fielding questions from the Committee members Chairman Taddiken thanked Ms. Clark for her report.

Chairman Taddiken welcomed Dr. Evan Sumner, Director of the Division of Food Safety, Kansas Department of Agriculture (KDA).

Dr. Sumner presented distributed his testimony to Committee members and other interested parties. (Attachment 2)

Dr. Sumner explained that in January 2004, Governor Sebelius signed Executive Reorganization Order No. 32 transferring powers, duties and functions relating to licensing, inspecting and regulating mobile retail ice cream vendors, retail food stores, food service establishments in retail food stores, food vending machines, companies and dealers, and food processing plants from the Department of Health and Environment (KDHE) to KDA.

Substitute SB-296 was passed in 2004 requiring KDA to create a statistically based random selection of 1,000 retail stores to inspect and that the results be evaluated and documented as baseline compliance for this transferred program. The results of these inspections are to be reported to both House and Senate Agriculture Committees by January 31, 2006.

Details of the Program Transition and Baseline Inspection are set out in the testimony presented in Attachment 2.

The baseline included five foodborne illness risk factors identified by the *Centers for Disease Control and Prevention (CDC) Surveillance Report for 1988-92*. These five contributing foodborne illness risk factors were identified in the *FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurants and Retail Food Store Facility Types (2004)*.

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A listing of risk factors and the formula used was included in the attached testimony as well as a comparison chart to show the percentage of compliance by the food service and retail food establishments inspected (A total of 386 establishments) as well as an acceptable compliance rate.

After Dr. Sumner gave his report, he stood for questions.

A written report from the Kansas Department of Agriculture on the Grain Commodity Commissions Election Update was submitted to the committee (Attachment 3).

The meeting adjourned at 9:30 a.m.

The next meeting is scheduled for February 1, 2005.

SENATE AGRICULTURE COMMITTEE GUEST LIST

DATE: 1/26

NAME	REPRESENTING
Patty Clark	Commerce
Zerry Dudley	"
Guth Amuchek	"
Ray Amuchek	Commerce
Becki Rhoades	Commerce
Dennis Kriesel	KS Assn of Counties
Mary Glasburn	KDWE
Alli Wiggins	Ks. Kinsfolk Association
Leslie Kaufman	Ks Coop Council
Jenny McMillan	Senate President
ADAM INMAN	KS DEPT. OF AGRICULTURE
Evan Summer	KDA
CV Cotsovadis	KDA
MAX FOSTER	KDA
Anna Stewart	PMCA
Twila Dybner	DDCB
Duane Simpson	KGFA - KARA
Don Peabo	KFU
Paul Johnson	PACK

BRAD ANDERSON

KFB

Ron Seiber

Hein Law Firm

Tom Tunnell, TO PEKA

KGFA / KARA

Senate Committee on Agriculture

January 26, 2005

Testimony by:

**Patty Clark, Director
Ag Marketing and Community Development Divisions
Kansas Department of Commerce**

Chairman Taddiken and members of the Committee, I am Patty Clark from the Kansas Department of Commerce and I appreciate the opportunity to appear before you to provide the Annual Report of the Ag Products Development Division as per statutory requirement.

This past year should be characterized as the year of the joint venture. From collaboration with the Division of Travel and Tourism to develop and implement the Kansas Agritourism Initiative, to our partnership with KSU on the Ag Innovation Center, to our work with the Kansas Department of Agriculture to foster growth in the Kansas wine industry, to our continued coordination of advancing export markets with the Trade Development Division...we have leveraged and maximized our resources to the benefit of agriculture and rural communities.

The demand for our value added loans and grants continues to increase. Since July 1, 2004, we have awarded \$302,680 in loans and grants (the recipients are listed in your folders). We currently have \$310,000 loans and grants in the pipeline and thus will be utilizing over \$254,680 of our repayment fund to finance this fiscal year's requests, and the end of the fiscal year is still five months away. I would be remiss if I did not mention that our repayment fund is a result of our due diligence with our loan clients and our technical assistance to help ensure qualified projects are funded, are successful, and are sustainable. The *Return on Investment* from these loans is 40:1 in increased sales, premiums and dividends.

During the State Fair, we joined forces with the Kansas Department of Agriculture to host both the first Great Kansas Grape Stomp competition that generated tremendous publicity for the industry, and a People's Choice Wine Judging and Cheese Tasting event, which featured all of our Kansas wineries and our three new cheese companies. We intend to expand both these events with the help of the State Fair Board. Also, Kansas added one new winery in 2004 in Oskaloosa, and with the results from a recent survey of grape and fruit producers and farm wineries, we anticipate the opening of 17 new wineries in the next five years. We are seeking some statutory changes in the Kansas Farm Winery laws and are hoping the Committee members will support them. The proposed changes include: (1) Increasing the production cap from 50,000 gallons per winery to 250,000 gallons; (2) Allowing for sampling of wine, not just at farm wineries but in retail liquor stores as well; (3) Increasing the number of retail outlets each farm

Senate Agriculture Committee

Date: 1-26-05

Attachment # 1

winery is allowed from two to five. We have applied additional Division resources to the wine industry through the awarding of two value added loans -- one to Smoky Hill in Salina, and the second to Wyldewood Cellars in Mulvane. Both wineries are undergoing expansion.

In 2004, we coupled our staff and financial resources with those of the Travel and Tourism Division to launch the Kansas Agritourism Initiative. We hired Jane Eckert, whose strong reputation as the best agritourism consultant in North America, preceded her. Jane conducted two workshops in April in Emporia and Hays for existing agritourism operations, wrote the *Growing Agritourism in Kansas: Starter Manual*, and assisted us with the planning and execution of the first statewide Agritourism Conference held in November in Great Bend. Over 400 attendees were provided education and background in property assessment, liability and risk, marketing, business planning, financing, and other important topics. However, the highlight of the conference was the opportunity to network with other operators, the tourism professionals, and all service providers and state agencies involved with agritourism. In addition, we fostered the formation of the Agritourism Advisory Council to help us strategize the growth of this industry, and our hope is that they will serve as the precursor to a Kansas Agritourism Association. We will now move forward with our second year of the initiative, which will focus on regional workshops and regional marketing, as well as an email newsletter and a new website – www.kansasagritourism.com.

Our work with the Ag Innovation Center and KSU continues. Having reached the one-year point of a two-year project, the Innovation Center has currently over 25 clients benefiting from its services, which include market development and analysis, bridge management, business planning, engineering assistance, and product development. As the lead agency in the Innovation Center, Commerce has served the important function of introducing new and existing Commerce clients to the Center and helped prioritize the Center's work. Clients as diverse as Heritage Turkey Producers to a group of food grade sorghum producers have benefited from the Center's services.

In the Industrial Ag arena, we continue to provide funding and technical assistance. In addition to the bridge loans and feasibility studies the Ag Division has funded for various ethanol projects in Kansas, we also acted as a conduit for CDBG/ED loans in the amount of \$750,000 each, to be made to both East Kansas Agri-Energy and the new Pratt Ethanol plant. In addition, the Pratt facility will receive \$200,000 from the State's Partnership Fund. The Ag Division also provides additional staffing to the newly reorganized Kansas Energy Council, and I currently represent Commerce on that advisory body. In addition, we continue to seek out and fund renewable energy projects that are small-scale and community-based, which is exemplified by our funding of Industrial Crating's wood waste concept in St. Paul.

We also recently implemented an Ethanol Awareness campaign among state employees and state agencies. This campaign is a reminder that all state-owned vehicles should be using an ethanol blend when the price differential with regular gasoline is a

dime or less, and that even in rental vehicles, state employees are urged to fill up with ethanol within the same guidelines.

A constant in our portfolio of duties and responsibilities is the technical assistance we provide to our clients. We can suggest language for marketing agreements for formal business partnerships. We coordinate interactions and inquiries with regulatory agencies such as KDHE and KDA on behalf of our clients. We provide assistance with the creation of websites, brochures, product label design and advertising materials. And, we field countless inquiries from businesses for procurement of inputs, packaging resources and co-packing facilities. But frankly, one of the most valuable services is the due diligence on potential business and investment partners we can conduct on behalf of our clients. Case in point is when a group in southwest Kansas wanted to build an ethanol facility and was approached by an "investment group" for the purposes of partnering on the project. The investment group promised to help fund the project, but requested money up front from the organizing body. After researching the investment group, we could find no legitimate trail of success and advised the organizing body as such. It was not but a few months later that we read a group of Iowa farmers lost \$3,000,000 to a non-existent investor group.

We continue to work to market the "From the Land of Kansas" trademark program and currently have over 360 member companies. Membership benefits include eligibility to receive Tradeshow Assistance Grants and Business Enhancement Grants. In FY04 we awarded 48 tradeshow grants totaling \$9,600.00. To date, 29 businesses have reported \$129,000 in sales as a result of these grants. In FY'04 we awarded BEG's totaling nearly \$23,000. Based on our projections, both of these funds will be depleted by February or March. In addition, we are working with the Kansas Sampler Festival to help underwrite the cost of FLOK companies to attend and participate in that event. We feel it is an excellent venue for our Kansas companies to increase the awareness of their products, storefronts, and the trademark itself. In addition, we have provided the funding to secure the license to use the "Buy Local, Buy Fresh" campaign on behalf of the Kansas Farmers Markets. This campaign will increase public awareness of both the nutritional and the economic impacts of purchasing foods from Farmers Markets.

Our joint venturing will continue to strengthen as we bring additional resources to the table from our Community Development Division. Leveraging CDBG and Main Street programs, as well as the resources of the Rural Business Development Tax Credit Program and the Kansas Center for Entrepreneurship, will prove to be beneficial to our value added loan clients and our FLOK companies, as well as boost agritourism in the state.

I will be happy to take questions at this time.



KANSAS

DEPARTMENT OF AGRICULTURE
ADRIAN J. POLANSKY, SECRETARY

KATHLEEN SEBELIUS, GOVERNOR

**Retail Food Inspection Transition and Baseline Report
to
The Senate Agriculture Committee**

**by Evan Sumner
Director, Division of Food Safety
Kansas Department of Agriculture**

January 26, 2004

Good morning Chairman Taddiken and members of the committee. I am Evan Sumner, director of the Division of Food Safety with the Kansas Department of Agriculture. I appear before you today to update you on the transfer of food safety responsibilities to the Department of Agriculture and to provide you baseline compliance data gleaned from our first four months of inspections.

In January 2004, Governor Sebelius signed Executive Reorganization Order No. 32 transferring powers, duties and functions related to licensing, inspecting and regulating mobile retail ice cream vendors, retail food stores, food service establishments in retail food stores, food vending machines, companies and dealers, and food processing plants from the Department of Health and Environment to the Kansas Department of Agriculture.

The 2004 Legislature passed Substitute Senate Bill 296, which requires the Kansas Department of Agriculture to create a statistically based, random selection of 1,000 retail stores to inspect with results evaluated and documented as baseline compliance for this transferred program. The results of these inspections are to be reported to both the House and Senate agricultural committees by January 31, 2006. Substitute Senate Bill 296 also requires us to report on the status of these baseline inspections using 359 establishments.

Program Transition

Prior to October 1, 2004, a number of measures were taken to ensure a smooth transfer of licensing and inspection responsibilities:

- During February and March 2004, several joint inspections of food warehouses were performed with KDHE and KDA Meat and Poultry Inspection program compliance officers. This training involved six joint warehouse reviews for each compliance officer.

- Prior to October 1, KDA twice met with KDHE inspectors who were selected to transfer to KDA to answer their questions and to outline our expectations for them.
- We hired a retail food technical specialist in September 2004.
- KHDE gave us their training materials, inspection forms and guidance documents for industry. We used KDHE's inspection forms to help us develop our own inspection form, and we updated the other documents to include our agency name, logo and contact information.
- P.C. tablets (handheld computers) and inspection software were purchased to enable a paperless inspection process. The inspection software and tablets allows us to capture electronic signatures, and the inspection data cannot be altered once the signature is captured.
- We are working with KDHE to adopt FDA's 2001 Food Code.
- We have adopted by reference the 21 CFR Parts 100 to 169 for authorities in food manufacturing facilities.
- Before October 2004, we met with the Petroleum Marketers and Convenience Store Association of Kansas, the Kansas Restaurant and Hospitality Association, and the Kansas Food Dealers Association, either in person or by conference call to discuss our new authorities.
- We entered into a memorandum of understanding with KDHE (epidemiology) committing to help investigate foodborne illness outbreaks.
- We entered into contracts with Johnson, Saline, Riley, Sedgwick, Butler, Lyon, Riley, Geary and Reno counties for food service establishment inspections. These same counties perform restaurant inspections under contract with KDHE. We believe it's important to continue these county contracts to foster a smooth transition of duties. In the future, we will consider expanding these contracts to include retail food store inspections where counties are now conducting food service inspections, if county health departments are interested.
- We created a Division of Food Safety and appointed Dr. Evan Sumner director. Although not specifically part of the Food Safety Division, other KDA programs (Retail Food Inspection, Meat and Poultry Inspection, Dairy Inspection, Weights and Measures, and the Agricultural Commodities Assurance Program) conduct food safety inspections. This allows us to more effectively use existing food safety staff and expertise, and it reduces the number of inspectors going into an establishment. For example, water bottlers, wineries and ice plants are inspected by the Dairy Inspection program, and mobile ice cream trucks and vending machines are inspected by the Weights and Measure program.

Resources transferred from KDHE included six FTE positions and all associated equipment. Of the six positions, four were filled prior to October 1, 2004 (southeast, south-central, northeast and northwest regions). However, the northeast region inspector resigned from KDHE prior to the transfer and the south-central inspector retired soon after the transfer. This left the program with only two field inspectors. To date, the northeast and southwest region positions have been filled and the new inspectors are in training. Interviews for the south-central position will be conducted in the near future.

The Division of Food Safety used two unfilled Meat and Poultry Inspection program positions to add two compliance officers. These positions will be funded half by Meat and Poultry Inspection and half by Retail Food Inspection to allow the Division of Food Safety to complete the necessary food warehouse inspections.

Baseline Inspection

Senate Bill 296 mandates that KDA randomly select 1,000 retail food stores to inspect to establish baseline compliance data and to provide a report to the House and Senate agriculture committees by January 31, 2006. Of these 1,000 retail food stores, 359 were to be inspected for preliminary compliance data to be reported by January 31, 2005.

Included in the baseline survey are both retail food stores and food service establishments in retail food stores. We inspected **163** retail food stores and **223** food services establishments for **386** total baseline inspections. Data collectors included retail food inspectors from the Kansas Department of Agriculture's Division of Food Safety and county inspectors under contract.

Ideally, all establishments selected for this preliminary baseline would have been randomly selected, but due to time and resource constraints, we included establishments that required routine inspection, follow-up inspection and complaint investigation inspection. As mentioned earlier, we experienced staff shortages, and it was at a time when we needed to investigate 63 consumer complains, respond to 15 disasters involving food (truck wrecks and fires) and perform 47 follow-up inspections.

The preliminary baseline inspections were intended to determine the initial compliance rates for retail food stores and food service establishments in retail food stores. This baseline will serve as a point of reference to gauge KDA's inspection efforts and industry's compliance.

Baseline

The preliminary baseline included the five foodborne illness risk factors identified by the *Centers for Disease Control and Prevention (CDC) Surveillance Report for 1988 – 1992*. These five contributing foodborne illness risk factors were identified in the *FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurants, and Retail Food Store Facility Types (2004)*.

These risk factors are:

1. Food from unsafe sources
2. Inadequate cooking
3. Improper holding temperatures
4. Contaminated equipment
5. Poor personal hygiene
6. Chemicals (In our baseline study, we included potential chemical contamination in addition to the five foodborne illness risk factors.)

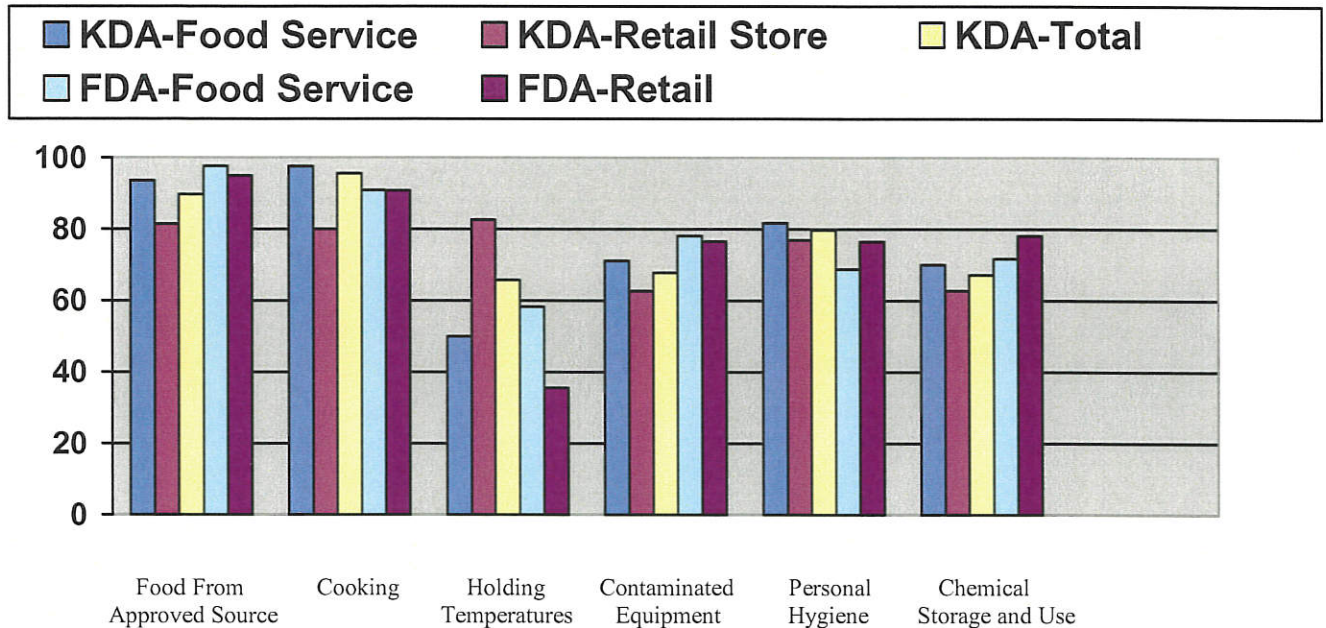
This formula was used to calculate the risk factors in compliance percentages:

$$\text{Percent in compliance} = \frac{\text{Total in compliance observations}}{\text{Total number of observations (IN and OUT of compliance)}} \times 100\%$$

The results include data from:

Food service establishments inspected	223
Retail food establishments inspected	<u>163</u>
Total number of establishments inspected	386

Percent in Compliance



Approved Source:

- KDA-Food Service - 93.6% compliance
- KDA-Retail - 81.4% compliance
- KDA-Total - 89.7% compliance

FDA-Food Service (fast food) – 97.7% compliance
FDA-Retail Food (deli) – 95.0% compliance

Adequate Cooking:

KDA-Food Service – 97.6% compliance
KDA-Retail – 80.0% compliance
KDA-Total – 95.6% compliance
FDA-Food Service (fast food) – 90.9% compliance
FDA-Retail Food (deli) – 90.8% compliance

Proper Holding Temperatures:

KDA-Food Service – 50% compliance
KDA-Retail – 82.6% compliance
KDA-Total – 65.8% compliance
FDA-Food Service (fast food) – 58.3% compliance
FDA-Retail Food (deli) – 35.6% compliance

Contaminated Equipment:

KDA-Food Service – 71.1%
KDA-Retail – 62.7% compliance
KDA-Total – 67.8% compliance
FDA-Food Service (fast food) – 78.1% compliance
FDA-Retail Food (deli) – 76.6% compliance

Personal Hygiene:

KDA-Food Service – 81.7% compliance
KDA-Retail – 76.9% compliance
KDA-Total – 79.7% compliance
FDA-Food Service (fast food) – 68.8% compliance
FDA-Retail Food (deli) – 76.5% compliance

Chemicals:

KDA-Food Service – 70.1% compliance
KDA-Retail – 62.8% compliance
KDA-Total – 67.2% compliance
FDA-Food Service (fast food) – 71.7% compliance
FDA-Retail Food (deli) – 78.1% compliance

Acceptable Compliance Rate

In the *FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurants, and Retail Food Store Facility Types (2004)* it was suggested that FDA, to be consistent their retail food steering committee's recommendation, establish a 10-year goal to reduce by 25 percent the number of facilities out-of-compliance. Ultimately, the responsibility for developing and maintaining an effective food safety system lies

with management of these establishments. Actions of individual operators are key to preventing foodborne illnesses.

Food Code References for Risk Factors and Interventions Specified on Food Establishment Inspection Report

<p><u>Demonstration of Knowledge</u></p> <p>1. 2-101.11 Assignment *</p> <p>2-102.11 Demonstration *</p> <p>2-103.11 Person-In-Charge Duties</p> <p><u>Employee Health</u></p> <p>2. 2-201.11 Responsibility of PIC *</p> <p>3. 2-201.12 Exclusions & Restrictions *</p> <p>2-201.13 Removal of Exclusions & Restrictions</p> <p>2-201.14 Responsibility of Food Employee *</p> <p>2-201.15 Reporting by PIC *</p> <p><u>Good Hygienic Practices</u></p> <p>4. 2-401.11 Eating, Drinking, or Using Tobacco *</p> <p>3-301.12 Preventing Contamination when Tasting *</p> <p>5. 2-401.12 Discharges from the Eyes, Nose, and Mouth *</p> <p><u>Control of Hands as a Vehicle of Contamination</u></p> <p>6. 2-301.11 Clean condition *</p> <p>2-301.12 Cleaning Procedure *</p> <p>2-301.14 When to Wash *</p> <p>2-301.15 Where to Wash</p> <p>2-301.16 Hand Sanitizers</p> <p>7. 3-301.11 Preventing Contamination from Hands *</p> <p>8. 5-203.11 Handwashing Facilities (nos./capacities) *</p> <p>5-204.11 Handwashing Facilities (loc./placement) *</p> <p>5-205.11 Using a Handwashing Facility</p> <p>6-301.11 Handwashing Cleanser, Availability</p> <p>6-301.12 Hand Drying Provision</p> <p>6-301.13 Handwashing Aids & Devices, Use Restrictions</p> <p>6-301.14 Handwashing Signage</p> <p>6-501.18 Maintaining & Using Handwashing Facilities</p> <p><u>Approved Source</u></p> <p>9. 3-201.11 Compliance with Food Law *</p> <p>3-201.12 Food in Hermetically Sealed Container *</p> <p>3-201.13 Fluid Milk & Milk Products *</p> <p>3-201.14 Fish *</p> <p>3-201.15 Molluscan Shellfish *</p> <p>3-201.16 Wild Mushrooms *</p> <p>3-201.17 Game Animals *</p> <p>3-202.13 Shell Eggs *</p> <p>3-202.14 Eggs & Milk Products, Pasteurized *</p> <p>3-202.110 Prepackaged Juice-Treated</p> <p>5-101.13 Bottled Drinking Water *</p> <p>10. 3-202.11 Temperature *</p> <p>11. 3-101.11 Safe, Unadulterated, & Honestly Presented *</p> <p>3-202.15 Package Integrity *</p> <p>12. 3-202.18 Shellstock Identification *</p> <p>3-203.12 Shellstock, Maintaining Identification *</p> <p>3-402.11 Parasite Destruction *</p> <p>3-402.12 Records, Creation, & Retention</p> <p><u>Protection from Contamination</u></p> <p>13. 3-302.11 Separation, Packaging, & Segregation *</p> <p>3-304.11 Food Contact with Equipment & Utensils *</p> <p>3-306.13A Consumer Self Service Operations *</p>	<p><u>Protection from Contamination</u></p> <p>14. 4-501.111 Manual Warewashing, Hot Water Sanitization *</p> <p>4-501.112 Mechanical Warewashing, Hot Water Sanitization</p> <p>4-501.113 Mechanical Warewashing, Sanitization Pressure</p> <p>4-501.114 Chemical Sanitization-Temp, pH, Concentration, Hardness *</p> <p>4-501.115 Manual Warewashing Eq, Detergent Sanitizers</p> <p>4-601.11A Food Contact Clean to Sight and Touch *</p> <p>4-602.11 Eq. & Food-Contact-Cleaning Frequency *</p> <p>4-602.12 Cooking & Baking Equipment</p> <p>4-702.11 Before Use After Cleaning *</p> <p>4-703.11 Hot Water and Chemical *</p> <p>15. 3-306.14 Returned Food & Reserve of Food *</p> <p>3-701.11 Discarding/Reconditioning *</p> <p><u>Potentially Hazardous Food Time/Temperature</u></p> <p>16. 3-401.11 Cooking Raw Animal Foods *</p> <p>3-401.12 Microwave Cooking *</p> <p>17. 3-403.11 Reheating for Hot Holding *</p> <p>18. 3-501.14 Cooling *</p> <p>19. 3-501.16 Hot Holding *</p> <p>20. 3-501.16 Cold Holding *</p> <p>21. 3-501.17 RTE PHF, Date Marking *</p> <p>3-501.18 RTE PHF, Disposition *</p> <p>22. 3-501.19 Time as a Public Health Control *</p> <p><u>Consumer Advisory</u></p> <p>23. 3-603.11 Consumer Advisory for Raw or Undercooked Food *</p> <p><u>Highly Susceptible Populations</u></p> <p>24. 3-801.11 Pasteurized Foods & Prohibited Food *</p> <p><u>Chemical</u></p> <p>25. 3-202.12 Approved Additives *</p> <p>3-302.14 Protection from Unapproved Additives *</p> <p>26. 7-101.11 Identifying Information *</p> <p>7-102.11 Common Name, Working Containers *</p> <p>7-201.11 Separation, Storage *</p> <p>7-202.11 Restriction *</p> <p>7-202.12 Conditions of use *</p> <p>7-203.11 Poisonous or Toxic Material Containers *</p> <p>7-204.11 Sanitizers, Criteria *</p> <p>7-204.12 Chemicals for Washing Fruits & Vegetables *</p> <p>7-204.13 Boiler Water Additives *</p> <p>7-204.14 Drying Agents *</p> <p>7-205.11 Incidental Food Contact, Criteria *</p> <p>7-206.11 Restricted Use Pesticides *</p> <p>7-206.12 Rodent Bait Stations *</p> <p>7-206.13 Tacking Powders, Pest Control & Monitoring *</p> <p>7-207.11 Restriction & Storage; medicines *</p> <p>7-207.12 Refrigerated Medicines, Storage *</p> <p>7-208.11 Storage-First Aid Supplies *</p> <p>7-209.11 Storage-Personal Care Items</p> <p>7-301.11 Separation for Retail Sale *</p> <p><u>Conformance with Approved Procedures</u></p> <p>27. 8-103.12 Compliance with Variance and HACCP Plan *</p> <p>3-502.11 Variance Requirement *</p> <p>3-502.12 Reduced Oxygen Packaging, Criteria *</p> <p>3-404.11 Treating Juice</p>
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Internal Cooking Temperature Specifications

145°F for 15 seconds:	<ul style="list-style-type: none"> • Raw shell eggs cooked for immediate service • Fish, except as listed below • Meat, except as listed below 	<ul style="list-style-type: none"> • Pork, except as listed below • Commercially raised game animals, rabbits
155°F for 15 seconds:	<ul style="list-style-type: none"> • Ratites (Ostrich, Rhea and Emu) • Injected meats 	<ul style="list-style-type: none"> • Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	<ul style="list-style-type: none"> • Wild game animals • Poultry 	<ul style="list-style-type: none"> • Stuffed fish, meat, pork, pasta, ratites and poultry • Stuffing containing fish, meat and poultry
Roasts: Refer to cooking chart in the U.S. Food Code		

Asterisk (*) items are listed as critical items in the Food Code.



KANSAS

DEPARTMENT OF AGRICULTURE
ADRIAN J. POLANSKY, SECRETARY

KATHLEEN SEBELIUS, GOVERNOR

Grain Commodity Commissions Election Update

to

The Senate Agriculture Committee

by the Kansas Department of Agriculture

January 26, 2005

This year, growers in the central part of Kansas are preparing to elect commodity commission representatives. Candidates are campaigning for seats on the state's five commodity commissions; corn, grain sorghum, soybeans, sunflowers and wheat.

District four includes Clay, Cloud, Jewell, Mitchell, Osborne, Ottawa, Phillips, Republic, Rooks, Smith and Washington counties.

District five includes Barton, Dickinson, Ellis, Ellsworth, Lincoln, McPherson, Marion, Rice, Rush, Russell and Saline counties.

District six includes Barber, Comanche, Edwards, Harper, Harvey, Kingman, Kiowa, Pawnee, Pratt, Reno, Sedgwick, Stafford, Sumner counties.

Candidates for the Kansas Corn Commission

District four – Mike Brzon farms corn, sorghum, soybeans and wheat near Courtland.

District five - Terry Vinduska farms corn, sorghum, soybeans and wheat near Marion.

District six – Carolyn Dunn farms corn, wheat, alfalfa and sorghum near St. John.

Candidates for the Kansas Grain Sorghum Commission

District four – Steve Clanton farms sorghum, wheat soybeans, sunflowers and corn near Minneapolis. William Greving farms sorghum, wheat, corn and alfalfa near Prairie View.

District five – Clayton Short farms sorghum near Assaria.

District six – Jay Zimmerman farms grain sorghum and wheat near South Haven.

Senate Agriculture Committee

Date: 1-26-05

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Attachment # 3

Candidates for the Kansas Soybean Commission

District four - Steve Clanton farms sorghum, wheat soybeans, sunflowers and corn near Minneapolis.

District five – Harold Kraus farms soybeans near Hays.

District six – Jerry Wyse farms soybeans near Haven.

Candidates for the Kansas Sunflower Commission

No candidates are running during this election cycle.

Candidates for the Kansas Wheat Commission

District four – Steve Clanton farms sorghum, wheat soybeans, sunflowers and corn near Minneapolis.

District five – Dean Stoskopf farms wheat, sorghum and alfalfa near Hoisington.

District six – Thomas Morton has a diversified farm near Oxford.

Voting Process

Registered voters receive an official ballot in January. Voters have until March 1 to send their ballot to the Kansas Department of Agriculture. After votes are cast, an official counting day will occur in March. The names of candidates-elect will be announced after that day and the winners will take office April 1. Elected commissioners will serve three-year terms.

The Secretary of Agriculture or designee shall serve as the final arbiter in any disputes that may arise out of the election procedure. In the event of a tie between two candidates for the same commodity commissioner seat, an occurrence of chance shall determine the winner of that seat.

Vacant Seat

When a seat on a given commodity commission becomes vacant, it is the responsibility of that commission to appoint a new member to fill the vacancy.

Who Can Participate?

Any grower who appropriately registers to vote may vote in an election for any commissioner representing that commodity and district where the grower maintains an official residence. Anyone who is a resident of the state of Kansas, has reached the age of eighteen (18) years before the next election and has been actively engaged in growing corn, grain sorghum, soybeans, sunflowers or wheat within the preceding three (3) years will qualify as a grower.