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**Informational Hearing to
The House Health and Human Services Committee
By the Kansas Department of Agriculture
March 5, 2015**

Good afternoon, Chairman Hawkins and members of the committee. The Kansas Department of Agriculture has been requested to provide an overview of the process of the inspection of a food service establishment.

The Food Safety & Lodging program inspects and regulates Food Establishments, Food Processors, and Lodging Establishments. Inspections of Food Establishments, which include restaurants, grocery stores, convenience stores, school food service, etc., focus on assessing managerial control of food safety risk factors as well as sanitation conditions at the time of inspection.

Inspectors observe food handling practices and processes and discuss the firm's policies and procedures with management and employees. Inspectors check food temperatures, measure sanitizer concentrations, review the functionality of equipment, check process records, and many other inspection-related tasks. Inspectors work with operators to correct violative conditions and provide education and compliance assistance as part of the inspection process. Violations are thoroughly documented in an inspection report that allows the firm to review the inspector's findings.

Food Establishment regulations called the Kansas Food Code, are based on the FDA's Model Food Code. This is a brief overview of the inspection process. The agency would be glad to respond to any questions at the appropriate time.