

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD PROCESSING PLANT INSPECTION REPORT**

Violations cited in this report must be corrected immediately unless otherwise noted.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**Insp Date:** 2/16/2012      **Business ID:** 1220471P  
**Business:** Spradling Farms

**Inspection:** 12003674  
**Store ID:**  
**Phone:**  
**Inspector:** KDA12  
**Reason:** 11 Plan  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/16/12	08:15 AM	10:00 AM	1:45	0:30	2:15	0	
<b>Total:</b>			1:45	0:30	2:15	0	

**PROCESSING PLANT PROFILE**

Physical Address \_\_\_\_\_ City \_\_\_\_\_  
 \_\_\_\_\_ Zip \_\_\_\_\_  
 Owner \_\_\_\_\_ Plant Type \_\_\_\_\_  
 Risk Category RAC# 01 Low Risk RAC/Size Confirmed  Sq. Footage \_\_\_\_\_  
 Insp. Notification Print No. of Violations \_\_\_\_\_ Lic. Insp. No

Address Verified

**BUILDING AND GROUNDS**

	Y	N	O	A	C	R
1. Are premises free of harborage which may attract rodents, insects and other pests?	..	..	..	..	..	..
2. Is adequate drainage provided to avoid contamination of facilities and products?	..	..	..	..	..	..
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	..	..	..	..	..	..
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	..	..	..	..	..	..
5. Are food and food contact surfaces protected from contamination in working areas?	..	..	..	..	..	..
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	..	..	..	..	..	..
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	..	..	..	..	..	..

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

<b>BUILDING AND GROUNDS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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|---|----|----|----|----|----|----|
| 8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances? | .. | .. | .. | .. | .. | .. |
| 9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?    | .. | .. | .. | .. | .. | .. |

<b>EQUIPMENT AND UTENSILS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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|---|----|----|----|----|----|----|
| 10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas? | .. | .. | .. | .. | .. | .. |
| 11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?   | .. | .. | .. | .. | .. | .. |
| 12. Are refrigerator/freezer units equipped with suitable thermometers?   | .. | .. | .. | .. | .. | .. |

<b>SANITARY FACILITIES AND CONTROLS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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|--|----|----|----|----|----|----|
| 13. Is the water supply from an approved source and adequate in quantity for its intended uses?  | .. | .. | .. | .. | .. | .. |
| 14. Are the water temperatures and pressures maintained at suitable levels for its intended use?   | .. | .. | .. | .. | .. | .. |
| 15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements? | .. | .. | .. | .. | .. | .. |
| 16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?        | .. | .. | .. | .. | .. | .. |
| 17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?  | .. | .. | .. | .. | .. | .. |
| 18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?   | .. | .. | .. | .. | .. | .. |
| 19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?                           | .. | .. | .. | .. | .. | .. |

<b>SANITARY OPERATIONS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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|--|----|----|----|----|----|----|
| 20. Is the facility kept clean and in good physical repair?  | .. | .. | .. | .. | .. | .. |
| 21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials? | .. | .. | .. | .. | .. | .. |
| 22. Are all areas maintained free of insects, rodents, birds and other pests?  | .. | .. | .. | .. | .. | .. |
| 23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?  | .. | .. | .. | .. | .. | .. |
| 24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?   | .. | .. | .. | .. | .. | .. |
| 25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?  | .. | .. | .. | .. | .. | .. |

<b>PROCESSES AND CONTROLS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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|--|----|----|----|----|----|----|
| 26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed? | .. | .. | .. | .. | .. | .. |
| 27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?   | .. | .. | .. | .. | .. | .. |
| 28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?   | .. | .. | .. | .. | .. | .. |
| 29. Are packaging processes and materials adequate to prevent contamination?   | .. | .. | .. | .. | .. | .. |

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## PROCESSES AND CONTROLS

Y   N   O   A   C   R

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 30. Are only approved food and/or color additives used?  | .. | .. | .. | .. | .. | .. |
| 31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life? | .. | .. | .. | .. | .. | .. |
| 32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?                             | .. | .. | .. | .. | .. | .. |
| 33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?                  | .. | .. | .. | .. | .. | .. |
| 34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?            | .. | .. | .. | .. | .. | .. |
| 35. Does firm have a HACCP Plan?   | .. | .. | .. | .. | .. | .. |

## PERSONNEL

Y   N   O   A   C   R

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 36. Are personnel with sores, infections, etc., restricted from handling food products?                                   | .. | .. | .. | .. | .. | .. |
| 37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?    | .. | .. | .. | .. | .. | .. |
| 38. Do employees thoroughly wash hands as necessary?  | .. | .. | .. | .. | .. | .. |
| 39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas? | .. | .. | .. | .. | .. | .. |

## TRANSPORTATION PRACTICES

Y   N   O   A   C   R

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 40. Are food delivery vehicles clean and in good repair?  | .. | .. | .. | .. | .. | .. |
| 41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?      | .. | .. | .. | .. | .. | .. |
| 42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified? | .. | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 1 at end of questionnaire.***

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## Footnote 1

### Notes:

### General Information:

### SINKS

- HANDWASHING SINKS ARE REQUIRED IN THE RESTROOMS, WAREWASHING AREAS, AREAS WHERE EMPLOYEES HANDLE CLEAN PACKAGING COMPONENTS, AND IN FOOD PRODUCTION AREAS. (110.37(E)(1))
  
- IF YOU HAVE ANY UTENSILS TO WASH-RINSE-SANITIZE, YOU WILL NEED A ONE PIECE 3-VAT SINK. THE VATS MUST BE SIZED PROPERLY (ABLE TO IMMERGE THE LARGEST UTENSIL), AND HAVE DRAINBOARDS FOR AIR DRYING UTENSILS. THE VATS SHOULD HAVE ROUNDED CORNERS. ONE MAY HAVE A COMMERCIAL DISHWASHER INSTEAD OF OR IN ADDITION TO A 3-VAT SINK. THE DISHWASHER MUST BE CAPABLE OF SANITIZING BY HEAT OR AUTOMATIC CHEMICAL INJECTION. EQUIPMENT OR UTENILS THAT ARE TOO LARGE TO FIT IN A SINK OR DISHWASHER, AND ARE CLEANED IN A SPECIFIC SANITATION AREA OR CLEANED IN PLACE MUST HAVE ADEQUATE FLOOR DRAINS NEARBY THAT DRAIN INTO THE APPROVED SEWAGE SYSTEM. CLEAN IN PLACE SYSTEMS MUST ALSO DRAIN INTO THE APPROVED SEWAGE SYSTEM. (110.35(A), 110.35(D)(2), 110.37(B)(4), 110.37(b)(2))
  
- A MOP SINK IS REQUIRED FOR PROPER DISPOSAL OF WASTEWATER FROM CLEANING FLOORS AND OTHER SURFACES. (110.37(B)(2))
  
- A FOOD PREPARATION SINK IS REQUIRED IF YOU HAVE FOOD SUCH AS PRODUCE TO WASH. THIS SINK MUST HAVE ROUNDED CORNERS AND MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM. A 3-VAT SINK WITH ROUNDED CORNERS, INDIRECTLY PLUMBED, CAN BE USED TO WASH FOOD AS LONG AS NO DETERGENT

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OR SANITIZERS ARE MOUNTED ABOVE THE SINK. IN THIS CASE, THE SINK MUST BE WASHED-RINSED-SANITIZED BETWEEN DIFFERENT USES. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON SINKS USED FOR FOOD PREPARATION OR ON SINKS THAT ARE INDIRECTLY PLUMBED (110.20(B)(2), 110.80(A)(1))

- ALL SINKS MUST HAVE HOT AND COLD WATER UNDER PRESSURE. (110.37(A))

### **FLOORS-WALLS-CEILINGS**

- FLOORS, WALLS, AND CEILINGS IN RESTROOMS, WALK IN COOLERS, WALK IN FREEZERS, AND FOOD PRODUCTION AREAS MUST BE SMOOTH, EASILY CLEANABLE, AND NON ABSORBANT. (110.20(B)(4))

### **HOT AND COLD CAPACITIES**

- COOLERS MUST MAINTAIN POTENTIALLY HAZARDOUS FOODS AT 45 DEGREES FAHRENHEIT OR BELOW. FROZEN FOODS MUST BE MAINTAINED FROZEN. HOT POTENTIALLY HAZARDOUS FOODS MUST BE HELD AT 140 DEGREES FAHRENHEIT OR ABOVE. (110.80(B)(3)(I)(II)(III))

### **PLUMBING**

- FOOD PREPARATION SINKS, ICE MACHINE DRAIN HOSES/PIPES, AND FOOD EQUIPMENT THAT DRAIN LIQUIDS INTO THE SEWAGE SYSTEM, AND 3-VAT SINKS USED FOR FOOD PREPARATION MUST BE INDIRECTY PLUMBED TO THE SEWAGE SYSTEM. (110.37(B)(2)(3)(5))
- IF ONE IS GOING TO HAVE A HOSE ON A MOP SINK FAUCET FOR FILLING BUCKETS (OR HOOKED TO ANY FAUCET), A PROPER BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. IF A CHEMICAL DISPENSING UNIT IS PRESENT, OR A SPRAYER IS ON THE HOSE, THE PROPER TYPE OF BACKFLOW PREVENTION DEVICE

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MUST BE INSTALLED. ATMOSPHERIC VACUUM BREAKERS ARE NOT ALLOWED IF A SHUT-OFF VALVE (SUCH AS A SPRAYER OR AS IN A CHEMICAL DISPENSING UNIT) IS IN PLACE DOWNSTREAM OF THE ATMOSPHERIC VACUUM BREAKER. (110.37(B)(5))

### **CHEMICALS**

- CHEMICALS MUST NOT BE STORED NEXT TO, WITH, OR ABOVE FOODS, BEVERAGES, UTENSILS, FOOD EQUIPMENT, OR SINGLE USE ITEMS SUCH AS FOOD PACKAGING COMPONENTS IN PRODUCTION AREAS, WAREHOUSES, OR IN TRANSPORT SUCH AS IN DELIVERY VEHICLES, TRUCKS, OR TRAINS. CHEMICALS MUST BE LABELED PROPERLY AND NECESSARY TO THE PLANT OPERATIONS. DETERGENT AND SANITIZER DISPENSERS MAY BE MOUNTED ABOVE A 3-VAT SINK AS LONG AS THE SINK IS NOT GOING TO BE USED FOR FOOD WASHING. NO OTHER CHEMICALS SHOULD BE ABOVE THE 3-VAT SINK. ONLY PESTICIDES THAT ARE APPROVED SHALL BE USED OR STORED IN A FOOD PLANT/WAREHOUSE. (110.35(B)(1)(I)(II)(III)(IV)(2))

### **FOOD STORAGE, WAREHOUSING, DISTRIBUTION**

- RAW FOODS SUCH AS MEATS, BACON, OR EGGS SHALL NOT BE STORED NEXT TO OR ABOVE ANY READY-TO-EAT FOODS. STORE DIFFERENT SPECIES OF RAW MEATS PROPERLY. FOOD SHALL BE STORED UNDER CONDITIONS THAT WILL PROTECT FOOD AGAINST PHYSICAL, CHEMICAL, AND MICROBIAL CONTAMINATION, AS WELL AS DETERIORATION OF THE FOOD AND CONTAINER. (110.93)

### **RESTROOMS**

- A RESTROOM FOR EMPLOYEES IS REQUIRED. RESTROOMS MUST HAVE SELF CLOSING DOORS, A HANDWASHING SINK, A VENT FAN, AND A COVERED TRASH CAN IF USED AS A WOMEN'S RESTROOM. ALSO, RESTROOM DOORS CANNOT OPEN INTO AREAS WHERE FOOD IS EXPOSED TO AIRBORNE CONTAMINATION, EXCEPT WHERE

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ALTERNATE MEANS HAVE BEEN TAKEN TO PROTECT AGAINST SUCH CONTAMINATION (SUCH AS DOUBLE DOORS OR POSITIVE AIR FLOW SYSTEMS). (110.37(D)(1)(2) (3)(4), 110.37(E)(1)(5), 110.20(B)(6))

### **VENTILATION**

- COMMERCIAL VENT HOODS ARE REQUIRED OVER FRYERS, STOVETOPS, GRILLS, AND OTHER GREASE GENERATING ENTITIES. RESTROOMS SHALL HAVE PROPER VENT FANS. (110.20(B)(6))

### **PESTS**

- THE FACILITY MUST BE KEPT FREE OF PESTS SUCH AS ROACHES, BIRDS, RODENTS, ANTS, AND FLIES. EXTERIOR DOORS MUST BE TIGHT FITTING, FREE OF GAPS, AND HAVE SELF-CLOSING DEVICES. THE BUILDING MUST BE GAP FREE TO KEEP OUT PESTS. KEEP THE OUTSIDE CLEAN AND FREE OF LITTER, KEEP THE INSIDE CLEAN AND FREE OF JUNK THAT CAN BECOME HABITAT FOR PESTS. (110.35(C), 110.20(B)(7), 110.20(A)(1), 110.35(A))

### **WATER AND SEWAGE**

- WATER AS PER 110.37(A) PRIVATE WATER WELLS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY AND WATER MUST BE TESTED AS PER THE KANSAS DEPARTMENT OF AGRICULTURE TOPEKA OFFICE. THIS IS PRIOR TO LICENSE APPROVAL WITH A COPY OF THE REPORT(S) SENT DIRECTLY TO THE TOPEKA OFFICE. WATER MUST BE TESTED ACCORDING TO SCHEDULE AND RESULTS KEPT ON SITE FOR REVIEW.
- SEWAGE AS PER 110.37(C). PRIVATE SEWAGE SYSTEMS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY (COUNTY OR THE

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KANSAS DEPARTMENT OF HEALTH AND ENVIRONMENT) PRIOR TO LICENSE APPROVAL WITH A COPY OF THE REPORT SENT DIRECTLY TO THE INSPECTOR'S ATTENTION AT THE TOPEKA OFFICE.

### **LIGHTING**

- LIGHTING IN RESTROOMS, WAREWASHING AREAS, PRODUCTION, AND STORAGE AREAS MUST BE ADEQUATE. LIGHTS WITH SHIELDS OR SHATTERPROOF BULBS ARE NECESSARY ABOVE AREAS WHERE FOOD OR PACKAGING COMPONENTS ARE EXPOSED OR UTENSILS AND EQUIPMENT ARE WASHED OR EXPOSED (110.20(B)(5))

### **LABELING**

- ALL LABELING AS PER 101 ET SEQ. BE SURE TO ADDRESS ALLERGENS.

### **WEIGHING**

- WEIGHTS AND WEIGHING AS PER 101.105 ET SEQ.

**CALL AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION.**

THE INFORMATION ABOVE IS NOT COMPREHENSIVE BUT JUST SOME OF THE MAJOR ITEMS REQUIRED FOR A FOOD MANUFACTURING OPERATION. ALL OTHER ITEMS AS PER TITLE 21 CFR PARTS 100-109, KANSAS FOOD SAFETY LAWS, THE FOOD, DRUG, AND COSMETIC ACTS, AND ANY OTHER APPLICABLE LAWS AND REGULATIONS. LINKS TO MANY OF THESE REGULATIONS ARE AVAILABLE AT THE KANSAS DEPARTMENT OF AGRICULTURE WEB SITE AT <http://www.ksda.gov> , ALONG WITH OTHER FOOD SAFETY INFORMATION AND FREQUENTLY ASKED QUESTIONS.

### **OTHER INFORMATION**

- CURRENT POLICY REQUIRES THAT ENTITIES THAT WANT TO MANUFACTURE LOW ACID CANNED FOODS, ACIDIFIED CANNED FOODS, OR FOODS THAT MAY

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POTENTIALLY BE LOW ACID CANNED FOODS OR ACIDIFIED CANNED FOODS, SUCH AS SALSA, BBQ SAUCE, OR OTHER SIMILAR FOODS, MUST HAVE THEIR PRODUCT(S) EVALUATED BY A PROCESS AUTHORITY SUCH AS THE KANSAS STATE UNIVERSITY FOOD SCIENCES INSTITUTE, PRIOR TO MANUFACTURE, SALE, AND LICENSE APPROVAL. A LINK TO THEIR WEB PAGE IS ON THE KANSAS DEPARTMENT OF AGRICULTURE WEB SITE. PRIOR TO MANUFACTURE, SALE, AND LICENSE APPROVAL, THE KANAS DEPARTMENT OF AGRICULTURE MAY ALSO REQUIRE DETERMINATION OF POTENTIALLY HAZARDOUS FOOD STATUS OF ANY FOOD THAT MAY BE A POTENTIALLY HAZARDOUS FOOD. THIS EVALUATION MUST BE PERFORMED BY A FOOD SAFETY EXPERT SUCH AS THE KANSAS STATE UNIVERSITY FOOD SCIENCES INSTITUTE. ALTERNATIVELY, THE PRODUCT MAY BE MARKETED UNDER REFRIGERATION WITH THE STATEMENT "IMPORTANT: KEEP REFRIGERATED FOR SAFETY" CONSPICUOUSLY PRINTED ON THE PRINCIPAL DISPLAY PANEL OF THE PRODUCT.

- WITH VERY FEW EXCEPTIONS, FOOD MANUFACTURERS, FOOD WAREHOUSES, BOTTLERS, ETC. ARE REQUIRED TO REGISTER WITH THE UNITED STATES FOOD AND DRUG ADMINISTRATION AS PER THE BIOTERRORISM ACT OF 2002. A LINK TO THE WEB PAGE FOR REGISTRATION IS ON THE KANSAS DEPARTMENT OF AGRICULTURE WEB SITE.
  
- BESIDES BEING INSPECTED BY THE KANSAS DEPARTMENT OF AGRICULTURE, THE FOOD AND DRUG ADMINISTRATION MAY HAVE JURISDICTION AND PERFORM INSPECTIONS AT YOUR FACILITY IF YOU RECEIVE INGREDIENTS OR PACKAGING COMPONENTS FROM OUT OF STATE AND/OR YOU SHIP FINISHED PRODUCT(S) OUT OF STATE. REGISTRATION AS ABOVE IS REQUIRED EVEN IF THE FOOD AND DRUG ADMINISTRATION DOES NOT HAVE JURISDICTION AT YOUR FACILITY.

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- A WEALTH OF INFORMATION IS AVAILABLE ON LINE AT THE FOOD AND DRUG ADMINISTRATION WEB SITE AT: <http://www.fda.gov/default.htm> . THERE ARE MANY SPECIAL REQUIREMENTS FOR FOOD MANUFACTURERS AND BOTTLERS INCLUDING IMPORTS AND EXPORTS, CHEMICAL AND PESTICIDE CONTAMINANTS, DIETARY SUPPLEMENTS, FOOD ADDITIVES, LABELING, ALLERGENS, INFANT FORMULA, HAZARD ANALYSIS CRITICAL CONTROL POINT PLAN REQUIREMENTS FOR PRODUCTS SUCH AS JUICE AND SEAFOOD, LOT CODING FOR BOTTLED WATER, INFANT FORMULA, AND ACIDIFIED FOODS, RECORD KEEPING, PROCESS AUTHORITIES, BOTTLED WATER TESTING REQUIREMENTS, ETCETERA. IT IS YOUR RESPONSIBILITY TO DO THE RESEARCH AND ENSURE THAT YOUR FACILITY AND PRODUCTS MEET THE REQUIREMENTS OF ALL APPLICABLE LAWS AND REGULATIONS. MANY GUIDANCE DOCUMENTS ARE AVAILABLE TO THE PUBLIC AT THE WEB SITE ABOVE. THE FOOD AND DRUG ADMINISTRATION WEB SITE ENTITLED "STARTING A FOOD BUSINESS" IS AT <http://www.cfsan.fda.gov/~comm/foodbiz.html>
- ANY PRODUCT (WITH A FEW EXCPETIONS) CONTAINING TWO PERCENT OR MORE COOKED MEAT OR POULTRY OR THREE PERCENT OR MORE RAW MEAT OR POULTRY WILL BE INSPECTED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE AND/OR THE KANSAS DEPARTMENT OF AGRICULTURE'S MEAT AND POULTRY PROGRAM. SOME PLANTS MAKING MULTIPLE PRODUCTS MAY BE INSPECTED BY BOTH THE UNITED STATES DEPARTMENT OF AGRICULTURE AND/OR THE KANSAS DEPARTMENT OF AGRICULTURE'S MEAT AND POULTRY PROGRAM, AND THE FOOD AND DRUG ADMINISTRATION AND/OR THE KANSAS DEPARTMENT OF AGRICULTURE FOOD SAFETY PROGRAM.
- ANY QUESTIONS REGARDING ENVIRONMENTAL REGULATIONS SHOULD BE DIRECTED TO THE UNITED STATES ENVIRONMENTAL PROTECTION AGENCY [WWW.EPA.GOV](http://WWW.EPA.GOV) <http://WWW.EPA.GOV> AND/OR THE KANSAS DEPARTMENT OF HEALTH AND ENVIRONMENT DIVISION OF THE ENVIRONMENT <http://www.kdheks.gov/environment/index.html> .
- FOOD PLANTS MAY GENERATE AIR POLLUTANTS, HAZARDOUS WASTES, OR STORE POTENTIALLY DANGEROUS CHEMICALS ON SITE SUCH AS ANHYDROUS AMMONIA. CERTAIN CHEMICALS MAY REQUIRE A REGISTRATION.

## KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

- MANY COUNTIES AND CITIES MAY HAVE SEPERATE ZONING REQUIREMENTS, BUILDING CODES, FIRE SUPPRESSION EQUIPMENT CODES, AND REGULATIONS/LICENSING REQUIREMENTS. CHECK WITH YOUR CITY AND COUNTY.

FOOD DEFENSE AND TERRORISM. SEE THE FOLLOWING PAGE ON THE FOOD AND DRUG ADMINISTRATION WEB SITE: <http://www.cfsan.fda.gov/~dms/defterr.html>