

Association of Food and Drug Officials

◆ Elliot O. Grosvenor Food Safety Award ◆

*This nomination must be submitted by **April 1**
to be considered for the current year's award*

Criteria for Nominations

The Elliot O. Grosvenor Food Safety Award is given to recognize outstanding achievements made by food safety programs within State Departments of Agriculture, Natural Resource Agencies, Public Health Departments or Environmental Conservation Departments in the United States or Canada. The award will go to the program that best showcases improvement, innovation or sustained high performance within a food safety program. A food safety program could include responsibility for: food safety, food protection, and food defense or food sanitation. The applications will be made to the AFDO awards committee by the deadline.

(PLEASE TYPE)

Date of Nomination:	3/30/2017	for the year ending December 31, 2016
Program's Full Name:	Kansas Department of Agriculture, Food Safety and Lodging Program	
Nominator	Chad Bontrager	
Immediate Organization:	Office of the Secretary	
Agency:	Kansas Department of Agriculture	
City, State, ZIP:	1320 Research Park Drive, Manhattan, KS 66502	
Telephone (office):	785-564-6703	(mobile):
Email Address:	Chad.Bontrager@ks.gov	
AFDO Member	Steven R. Moris	

Executive Summary:

The Food Safety and Lodging Program of the Kansas Department of Agriculture (KDA-FSL) has grown to become a leading food protection organization. KDA-FSL works to protect consumers in Kansas as well as national consumers of food produced in Kansas. KDA-FSL strives to be efficient and effective in performing its responsibilities and works to be a strong contributor to a nationally integrated food safety system.

One of the challenges that Kansas has tackled head on is the growing cottage food industry. State law exempts small producers from licensing under certain conditions and allows food to be produced at home. Facing anti-regulatory sentiment in Kansas and desiring to improve food safety while helping businesses succeed, KDA-FSL has partnered with several stakeholders to integrate food safety education into the cottage food industry.

☐ **Agency Demography (Population Served, Age and Diversity)**

According to the 2010 US Census, the population of Kansas is almost 2.9 million, with persons aged under 18 as the largest population block, followed by ages 35-49 and 50-64, respectively.

☐ **Agency Resources and Budget (Staff, Facilities, Revenues)**

KDA-FSL has 59 staff working directly for the program. There are 42 inspectors, 7 District Managers, and 10 office staff. Field staff (49) work from their residences, which helps to control costs. The 10 office staff work from KDA's Manhattan Headquarters.

KDA-FSL receives administrative and lab support from more than 20 staff in other KDA programs as well as partner agencies like the Kansas Department of Health and Environment, which provides epidemiology services.

KDA-FSL's total budget is \$4.8 Million. KDA-FSL receives no state general funds.

☐ **Program Planning/Self Evaluation (Vision, Staff Participation)**

KDA-FSL participates in the Manufactured Foods Regulatory Program Standards and the Voluntary National Retail Food Regulatory Program Standards. KDA-FSL fully supports KDA's mission and vision. Input is sought and received from various internal and external stakeholders. Venues include the Kansas Food Protection Task Force, Produce Safety cooperative agreement, Partnership for Food Protection, Conference for Food Protection, AFDO, IFPTI Fellowship, and the Kansas Environmental Health Association.

Regarding food safety in cottage foods, KDA-FSL has partnered with KDA's Agriculture Marketing team, K-State Research and Extension, and the Kansas Value Added Foods Laboratory to develop a holistic outreach plan.

❑ Program Management (Staff Control, Community/Industry/Consumer Support)

KDA-FSL is directly managed by a Program Manager and Assistant Program Manager. KDA-FSL partners with several external partners like the Kansas Restaurant and Hospitality Association and K-State Research and Extension. Other stakeholders KDA-FSL works with include the Kansas State Department of Education, Kansas Department for Aging and Disability Services, and the Kansas Petroleum Marketers and Convenience Store Association.

❑ Program Implementation (Training, Compliance, Enforcement)

KDA-FSL uses training plans developed following the MFRPS and VNRFRPS training curricula.

KDA-FSL employs an “Educate, Warn, Enforce” approach that integrates education and compliance assistance throughout all inspection, compliance, and enforcement activities.

KDA-FSL fosters a collaborative relationship with all stakeholders.

❑ Program Outcomes (Measurable Outcomes)

KDA-FSL is committed to a robust metric and data analysis system. KDA-FSL leverages several tools including the USAFoodSafety inspection, compliance and licensing application; the Absorb Learning Management System; and, coming online soon, the Qualtrax document management application.

Regarding Cottage Food Safety outreach, in 2016 KDA-FSL and its partners:

- Provided egg grading education to 80 participants at workshops across the state.
 - Provided food safety and business development information to 359 farmers’ market vendors.
 - Created an incubator kitchen resource guide to encourage cottage food vendors to use commercial kitchen spaces in lieu of home kitchens.
 - Updated the Food Safety for Kansas Farmers’ Market Vendors: Regulations and Best Practices Guide.
 - Consulted with numerous small food business startups. (Continued)
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- Updated Licensing Guides for various food businesses.
 - Provided funding to allow product evaluations for 336 products. The evaluations gave the producers information about pH, water activity, and other safety parameters.
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☐ **Goals for Improvement**

KDA-FSL strives for consistency in all its activities. For inspections, this approach is summarized in the idea that any facility will get the same effective, valuable inspection by the same inspector anywhere in the state.

KDA-FSL continues to improve its compliance model that incorporates education and compliance assistance into all phases of its regulatory work.

KDA-FSL is working to improve its technical expertise as well as working to break down language and cultural barriers to food safety.

☐ **Issues/Challenges/Risks**

Resistance to regulatory programs, state budget issues, and high inspector turnover offer challenges for KDA-FSL to overcome.

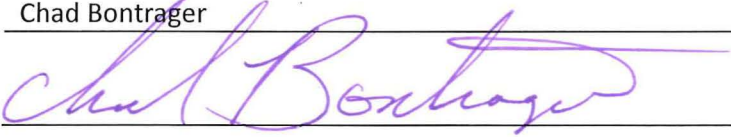
☐ **Summary (Improvement or Innovation that Merits Award)**

KDA-FSL's growth and continued commitment to serving all stakeholders in an effective and efficient way, especially concerning cottage food safety, merits recognition with the Grosvenor Award. This is demonstrated by the letters of support from two of KDA-FSL's many partners. Those letters show how widely respected and effective KDA-FSL has become.

☐ **Attachments**

- Testimonials (maximum of two)
- Acknowledgements
- Appendices

Nominated by: Chad Bontrager

Signature: 

The winner of this award will identify an individual to receive travel funds (if available and pursuant to AFDO's travel policy) to attend the annual AFDO conference held in June in order to publicly receive an official plaque of recognition and will be given time on the program agenda to comment on the award. The winner will be invited to attend the AFDO Wiley Awards Banquet during the conference.

Attendance is not mandatory for receiving the award. Return this form, a photocopy of this form (both sides) and ***please submit by February 1*** to:

Dr. Joanne M. Brown
Chair, AFDO Awards Committee
Association of Food and Drug Officials
2550 Kingston Road, Suite 311
York, PA 17402

Phone: 717-757-2888
FAX: 717-650-3650
E-Mail: afdo@afdo.org



March 21, 2017

Dear Elliot O. Grosvenor Food Safety Award Committee members,

This letter is to indicate my whole-hearted support of the Kansas Department of Agriculture Food Safety and Lodging Program (KDA FS&L) for the Elliot O Grosvenor Food Safety Award for program achievement. It has been my pleasure to work with the KDA FS&L Program ever since I began my role as State Extension Consumer Food Safety Specialist for Kansas State University Research and Extension (KSRE) nearly 4 years ago (July 2013).

I met with the KDA FS&L program shortly after I started in this position and have had a good working relationship with them ever since. Our programs complement each other well, as my role within Extension is to provide food safety and related education and outreach to consumers, as well as farmers market vendors, produce growers, and other small food businesses. I consider KDA to be one of the key partners that I work with, and it is extremely important to work in partnership in today's society.

I have worked closely with KDA FS&L every year for the past 4 years to start and then annually update a document entitled "**Food Safety for Kansas Farmers Markets: Regulations and Best Practices**" which is a joint Extension/ Kansas Department of Agriculture publication that covers all types of direct to consumer sales in Kansas. The document is made available online and is also made available at regional Farmers Market vendor workshops that KSRE and KDA jointly organize throughout the state every year. The KDA FS&L program regularly presents at these workshops and are available to answer questions from farmers market vendors, which is extremely valuable so that the vendors can hear directly from the regulators and have a chance to meet the inspectors in an educational environment. Many of these vendors do not need licensing to produce the food they are selling direct to consumer, but they do need to know the regulations as well as food safety best practices to ensure they are producing a safe product.

We also work closely with KDA FS&L to organize morel mushroom identification workshops every year in the state to assist personnel wanting to sell or buy morel mushrooms to ensure that they are doing it safely. More recently, I have started working closely with the KDA FS&L program on education of produce growers related to the FDA Food Safety Modernization Act (FSMA) produce safety rule. This has also been a great partnership as KDA is providing generous financial support to KSRE, and we are working closely together to improve produce safety throughout the state, which both protects consumer health and also supports the small-scale produce growers in Kansas.

Others within KSRE also work with KDA on teaching ServSafe and Focus on Food Safety to small-scale food handlers. The KDA FS&L program also generously reviews many of the food safety educational

materials that we publish for volunteer quantity cooks, people donating to food banks and soup kitchens, and related topics.

KDA FS&L has also coordinated the signing of the governor's proclamation on food safety various years that I have been here, by inviting various food safety actors in Kansas to come together for the signing of the proclamation and a related press release, further demonstrating their leadership in food safety in the state of Kansas.

In summary, the KDA FS&L program has been and continues to be a great partner to KSU Research and Extension in our shared efforts to improve food safety in Kansas and also support small food businesses across the state. Therefore, I highly recommend them for this national program achievement award.

Please feel free to contact me if you would like any further information.

Sincerely,



Londa Nwadike, PhD

State Extension Food Safety Specialist

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University of Missouri, Lincoln University, U.S. Department of Agriculture and Local Extension Councils Cooperating. MU Extension is an equal opportunity/ada institution.

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Kansas State University, County Extension Councils, Extension Districts, and U.S. Department of Agriculture Cooperating. K-State Research and Extension is an equal opportunity provider and employer.



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March 15, 2017

The Elliot O. Grosvenor Food Safety Award Committee

Dear Committee Members,

I am writing this letter in support of the nomination of the Kansas Department of Agriculture's (KDA) Food Safety and Lodging Division (FSLD) for your prestigious award.

In my position as an Extension Food Systems Specialist at K-State, I have dealt with KDA's FSLD on a regular basis for years and I have come to rely heavily on their programs and their personnel to conduct my extension work successfully. Therefore I believe that I can provide some insight on the role and the activities of KDA's FSLD in relation to food safety and protection, and the reasons why I believe the FSLD in Kansas is deserving of the Elliot O. Grosvenor Food Safety Award.

As a starting point, the first words which come to mind in describing KDA's Food Safety and Lodging Division are Professionalism, Knowledge and Caring! I have observed first hand FSLD's professionalism during the numerous food safety programs we have presented together. That professionalism starts with the demeanor of the speakers and the quality of the material they present, which is always up-to-date, correct and to the point. Food safety rules and regulations are covered with the rationale behind them in a clear and convincing manner; questions and concerns are answered properly without any intimidating comments; consumers' health is always a priority yet business survival and profitability is taken into consideration. Additionally, the level of knowledge expressed by the FSLD personnel in food safety and protection issues has always been outstanding. It is the fruit of rigorous training programs, personal initiative and the desire to make a positive impact in the food safety arena. Thus, it is no wonder that you often see the Division's personnel interviewed on TV and radio stations, or quoted in print media. It is that knowledge that has allowed cooperative work with K-State on Farmer's Market food sales regulations, licensing for food sales, and training programs for regulatory compliance on topics such as the FDA Food Code, The Food Safety Modernization Act, Good Manufacturing Practices, Low-Acid and Acidified food regulations, and Labeling rules. It is worth mentioning that all food processors and entrepreneurs I have dealt with always relate that they felt that FSLD personnel seemed to care about the success of their businesses and that they explained to them how following regulations to make a safe food product would actually contribute to that success and is not to be considered as an unnecessary expenditure.

Kansas State University
Agricultural Experiment
Station and Cooperative
Extension Service

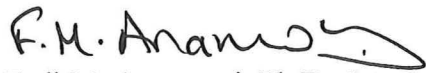
*"Knowledge
for Life"*

The Food Science Institute, particularly my Kansas Value-Added Foods Laboratory works very closely with KDA's Food Safety and Lodging Division on different levels. FSLD personnel constantly refer food processors and entrepreneurs to us to perform Process Authority testing on products in hermetically sealed containers, to develop compliant food labels and test shelf-life of products. Last year alone, that partnership resulted in the testing of 336 food products that were commercialized. In addition, food safety educational programs in cooperation with FSLD reached about 385 people.

In summary, I believe that KDA's Food Safety and Lodging Division is an efficient trustworthy program with hard working professionals who have positively impacted the safety of foods in the State of Kansas. You add to that a very well designed website, easy to navigate with the most recent information and links to valuable entities, and you have a recipe for an outstanding professional organization widely respected by consumers and businesses alike. I have no doubt in my mind that KDA's Food Safety and Lodging Division is a model to be followed at the national level, and that it is worthy of the Elliot O. Grosvenor Food Safety Award.

Please do not hesitate to call me if you have any questions.

Sincerely,

A handwritten signature in black ink, appearing to read "F.M. Aramouni", followed by a stylized flourish or underline.

Fadi M. Aramouni, Ph.D.
Extension Specialist, Food Systems