The University of Mississippi
School of Applied Sciences

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Food Safety from Beginning to End:
Follow the Flow of Food
School Nutrition STAR Program

Strategies
Training
Action Plans
Resources

Workforce Development and Job Skills Training

https://theicn.org/star
USDA Professional Standards

Key Area:
• Operations

USDA Professional Standard Code:
• 2000
Today’s Speakers

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USDA FNS Office of Food Safety

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Objectives

1. Identify foodborne pathogens commonly associated with retail foodservice operations.

2. Describe three critical food safety practices used throughout the flow of food to mitigate foodborne disease.

3. Identify safe transporting methods and documentation procedures.

4. Apply recommended traceability systems necessary to conduct a product recall.

5. Explain answers to frequently asked questions from previous USDA Office of Food Safety webinars.
Food Safety Hazards

- Biological
- Chemical
- Physical
Biological Hazards in Schools

- Bacteria
- Viruses
- Parasites
Viral Foodborne Pathogens - Norovirus

- Very resistant
- Survives in cold and hot temperatures
- Survives on surfaces like stainless steel for up to a week
Bacterial Foodborne Pathogens

- *Salmonella* (all serotypes)
- *E. coli*
- *C. perfringens*
- *Staphylococcus aureus*
- *Shigella*
Parasitic Foodborne Pathogens

- *Cyclospora*
- *Cryptosporidium* – “Crypto”
- *Giardia*
Purchasing Food

Reputable Supplier and Source

Keys to Safety
Receiving Food

Time and Temperature Control

Keys to Safety
Storing Food

Time and Temperature Control
Storing Food

Preventing Cross Contamination
Preparing Food

- Time and Temperature Control
- Good Personal Hygiene
- Preventing Cross Contamination
Cooking Food

Time and Temperature Control
Holding Food

Time and Temperature Control
Serving Food

- Time and Temperature Control
- Good Personal Hygiene
- Preventing Cross Contamination

Keys to Safety
Cooling Food

Time and Temperature Control
Transporting Food

Time and Temperature Control
Delivery & Pick Up Meal Service
Safe Handling Instructions

Frozen & Chilled Food Labeling – *Just like groceries!*

- Refrigerate immediately
- Use by date – 3 to 4 days*
  Some jurisdictions vary
- Heating instructions
Safe Handling Instructions

Hot Food Labeling – *Just like take out!*

- Consume within 2 hours OR
- Refrigerate immediately and use by date – 3 to 4 days*

Some jurisdictions vary

- Reheat hot leftovers to 165°F
Food Traceability

It’s important to follow best practices for transporting and tracing foods.
Tracking

Monitor the chain of custody in the event of a recall or foodborne illness outbreak.
Tracking System

Week Number: 8
Day Number: 3
Preparation Kitchen ID: 9
Receiving Kitchen ID: 4
Optional: Number of Meals: 250

Batch ID: 8394-250
Batch ID: 091720
Recall/Outbreak Response

Be prepared to notify and communicate with meal recipients.
Summary

• Foodborne pathogens
• Mitigating food safety practices
• Traceability systems
Poll Question

Are you encountering any challenges with accommodating students with special dietary needs, like allergies, during the various types of meal service (e.g. pick-up, classroom, delivery)?

Yes
No
Q&A – Previous Webinars

- Using face shields
- Wearing masks/coverings while social distancing
- Cleaning, sanitizing and disinfecting methods
Q&A – Previous Webinars

• Changing and handling masks/coverings
• Serving whole fruit
• Employee illness and returning to work
Q&A – Previous Webinars

• Storing, handling and transporting milk
• Using disposable versus non-disposable utensils
Q&A – Previous Webinars

• Types of face masks/coverings

• Cleaning surfaces before meal service
Questions & Answers
ICN’s New Online Course Available!
Civil Rights in Child Nutrition Programs
Virtual Instructor Led Trainings (VILTs)

Live Interactive Virtual Instructor Led Trainings
October 14 - December 16, 2020
Each Tuesday, Wednesday, and Thursday

Registration Form and Full Schedule COMING SOON to the ICN Website at https://theicn.org/vilt/.
We need your Help!