

FOOD SAFETY

Disassembling the issues

Food
Safety
TOOLBOX

SOP's

THERMOMETERS

Temperature Logs


Staff Training

Terminology

SOP: Standard Operating Procedure

Staff Training: Staff have learned something

Staff agree with the Food Safety program at work and take steps to follow it with little prompting



SOP's

set

Guidelines



Resources for SOP's

IOWA STATE UNIVERSITY
Extension and Outreach

<https://www.extension.iastate.edu/foodsafety/haccp-school-foodservice>

Standard Operating Procedures (SOPs)

Standard Operating Procedures have been developed from work on the ISU School HACCP project based on Food Code 2005. Samples of the SOPs can be found under the following headings:

[Personnel and Personal Hygiene](#)

[Facility and Equipment](#)

[Flow of Food](#)

[Consumer Communications](#)

[Employee Orientation and Training](#)

[Food Safety and HACCP Training and Monitoring](#)

[Breakfast in classroom](#)

[Food outside cafeteria \(field trip meals\)](#)

[Food samples](#)

[School district food safety policy](#)

Classroom Food Preparation and Testing Guidelines - [doc](#) | [pdf](#)

Types of Training



Formal In House Trainings

Green Table Discussions

Certified Training Events:

Serv Safe
No Time to Train videos
Recorded Webinars

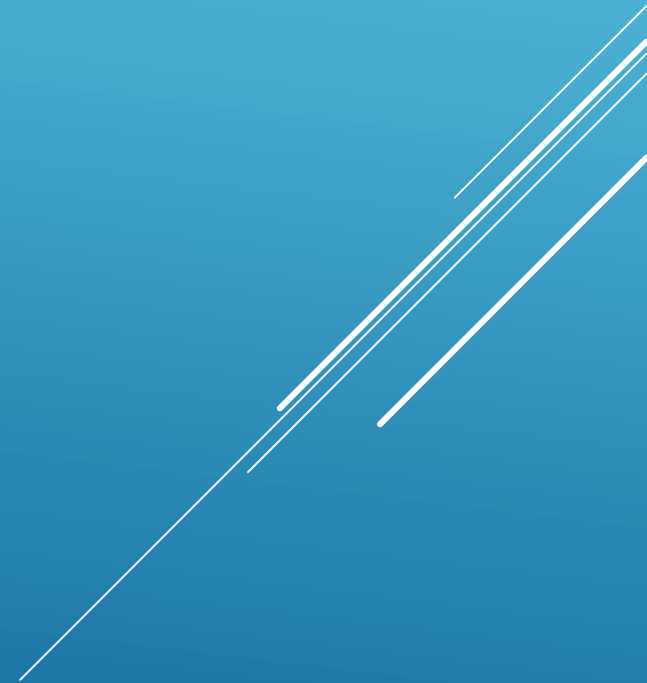
Individual conversations



Formal In House Trainings



Green Table



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Individual Conversations

ARE YOUR STAFF EDUCATED ON THE DANGER ZONE?

Standard Operating Procedures let staff know what to do if the refrigerator thermometer is reading 47 degrees.

Are staff recording temperatures of food items during preparation and transport?

- ▶ Refrigeration Logs
- ▶ Daily Food Temperature logs for all items out of temperature control during preparation
- ▶ Procedures for what to do when a food item IS out of temperature control

SOURCES:

OTHER SCHOOL FOOD SERVICE DIRECTORS

YOUR HEALTH INSPECTOR

IOWA STATE UNIVERSITY EXTENSION

IOWA DEPARTMENT OF INSPECTIONS AND APPEALS

Holding Food

Policy: All hot foods will be held hot (above 135°F) and cold foods will be held cold (below 41°F). Temperatures of foods will be taken routinely to ensure that proper temperatures are maintained through holding to ensure the safety of the food served to children. Any conflict between food quality and food safety must always be decided in favor of food safety. When in doubt about the safety of food, throw it out.

Procedure: Employees involved in the production or service of food must:

All food items served must be of high quality, in addition to meeting the Sanitation Guidelines, or discarded

Holding Hot Foods:

1. Prepare and cook only as much food as is needed (i.e. Use batch cooking).
2. Use hot-holding equipment that can keep hot foods at 135°F or higher.
3. Follow manufacturer's instructions in using hot-holding equipment. Keep foods covered to retain heat and to keep contaminants from falling into food.
4. Measure internal food temperatures at least every two hours using a probe thermometer. Record temperatures in a food temperature log. If temperatures are below 135°F, then reheat to 165°F.
5. Discard hot foods after four hours if they have not been properly held at or above 135°F.
6. Do not mix freshly prepared foods with foods being held for service.

Holding Cold Foods:

1. Use cold-holding equipment that can keep cold foods below 41°F.
2. Measure internal food temperatures at least every two hours using a probe thermometer. Record temperatures in a food temperature log. If temperatures are above 41°F, then refrigerate.
3. Protect cold foods from contaminants with covers or food shields.
4. Discard cold potentially hazard foods after four hours if they have not been properly held below 41°F.
5. Place cold foods in pans or on plates first, never directly on ice. The only exceptions are whole fruits and vegetables that will be washed after holding.
6. Ice used on a display should be self-draining. Wash and sanitize drip pans after each use.

LET THEM SEE IT:
THERMOMETERS IN THE FOOD
AS STUDENTS GO BY

LET'S YOUR CUSTOMER KNOW YOU ARE AWARE OF THE
FOOD TEMPERATURE

Let's your staff have awareness at all serving points.

Provides an educational component to your students.

Take Home Moment:

BREAK IT DOWN USING YOUR TOOLS

When you have issues or problems or conflict that are overwhelming you:

break it down and disassemble it.

RESOURCES

Reach out to your colleagues and share your issue, ask for ideas.
Develop a procedure for all staff to be on the same page



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