

# Food Safety in Schools

## September 27, 2018



### School Nutrition **S.T.A.R.** Program

**S**trategies

**T**rainning

**A**ction Plans

**R**esources

*Workforce Development and Job Skills Training*



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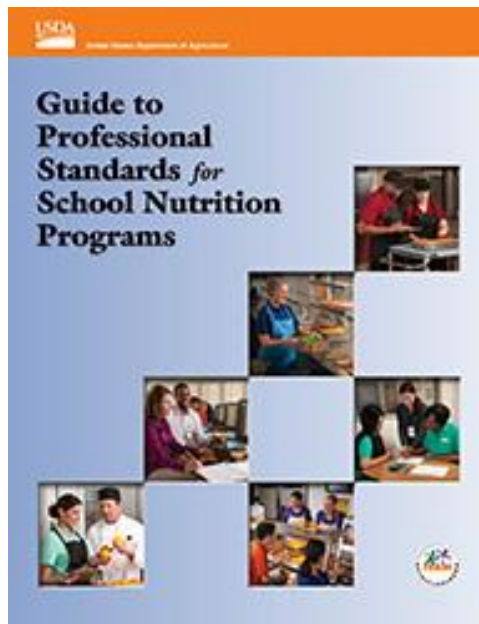
# Food Safety in Schools



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# USDA Professional Standards



**Key Area: Operations**

**USDA Professional Standard Code:**

- Food Safety Culture 2640



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# Panelists

- **Liz Dixon, MS**, Education and Training Specialist, Institute of Child Nutrition
- **Tina Hanes, RDN, RN** Senior Food Safety Specialist, USDA Food and Nutrition Service, Office of Food Safety
- **Jessica Terranova**, Manager of Nutrition Services, Red Clay School District, Wilmington, Delaware
- **Theresa Stretch, MS, RDN, CP-FS**, Education and Training Specialist II, Institute of Child Nutrition



# Learning Objective

- Participants will identify strategies to promote a culture of food safety behaviors in the school community.



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# Food Safety



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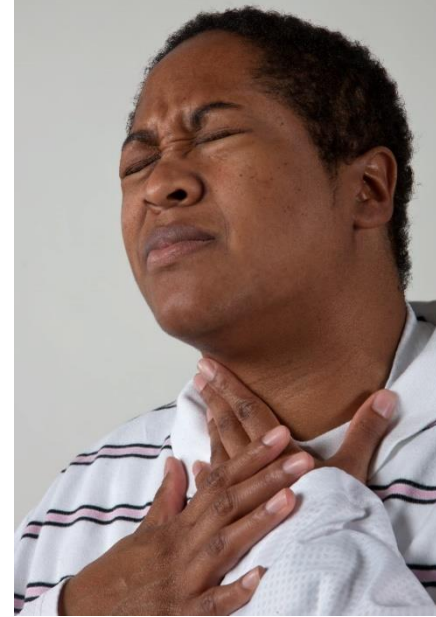
# Employees



# Prevent Foodborne Illness

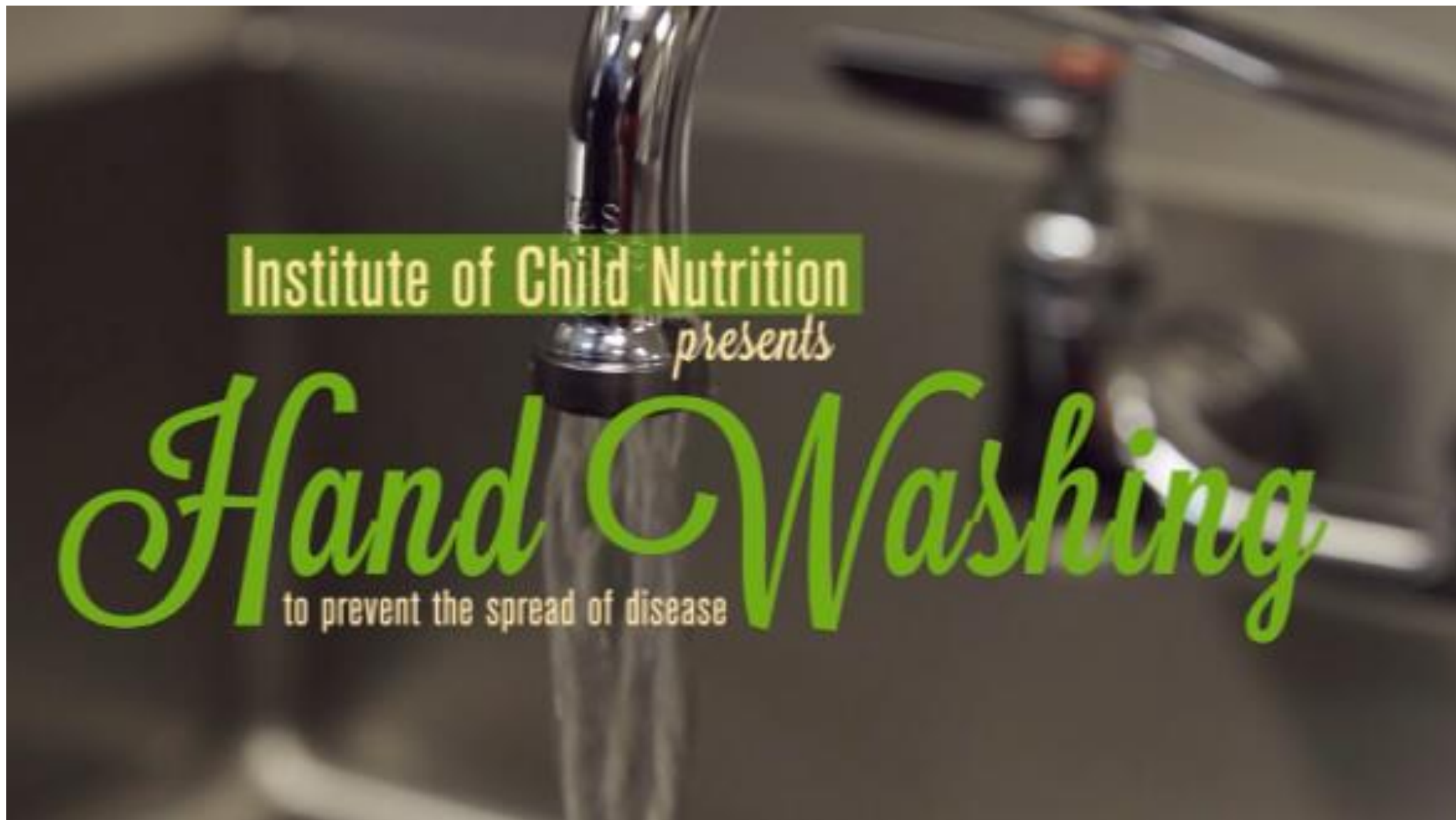
## REPORT

- Vomiting
- Diarrhea
- Sore throat with fever
- Jaundice (yellowing of skin and eyes)
- Wounds on the hands or arms
- Diagnosed foodborne illness
- Exposure to foodborne illness



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# Prevent Bare Hand Contact with Ready-to-Eat Foods

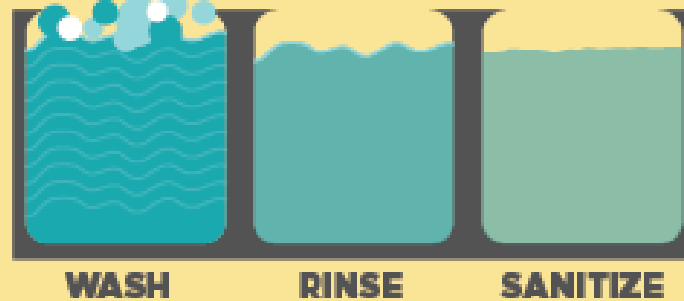
- Single-use gloves
- Tongs
- Spoons
- Ladles
- Scoops
- Spoodles
- Deli tissue
- Package products for individual service



# Environment - Keep It Clean

**Wash, rinse, sanitize,  
and air dry before  
and after use:**

- Food contact surfaces
- Equipment
- Utensils
- Sinks
- Tables
- Thermometers
- Carts



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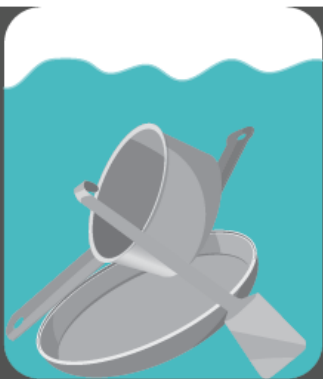
# Washing Dishes

**WASH**



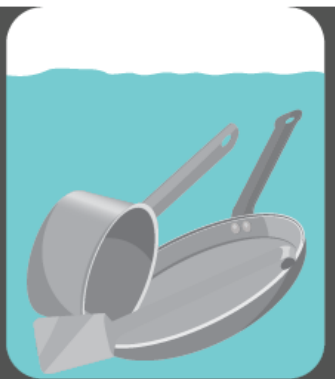
**110° F**  
Water  
with  
Soap

**RINSE**

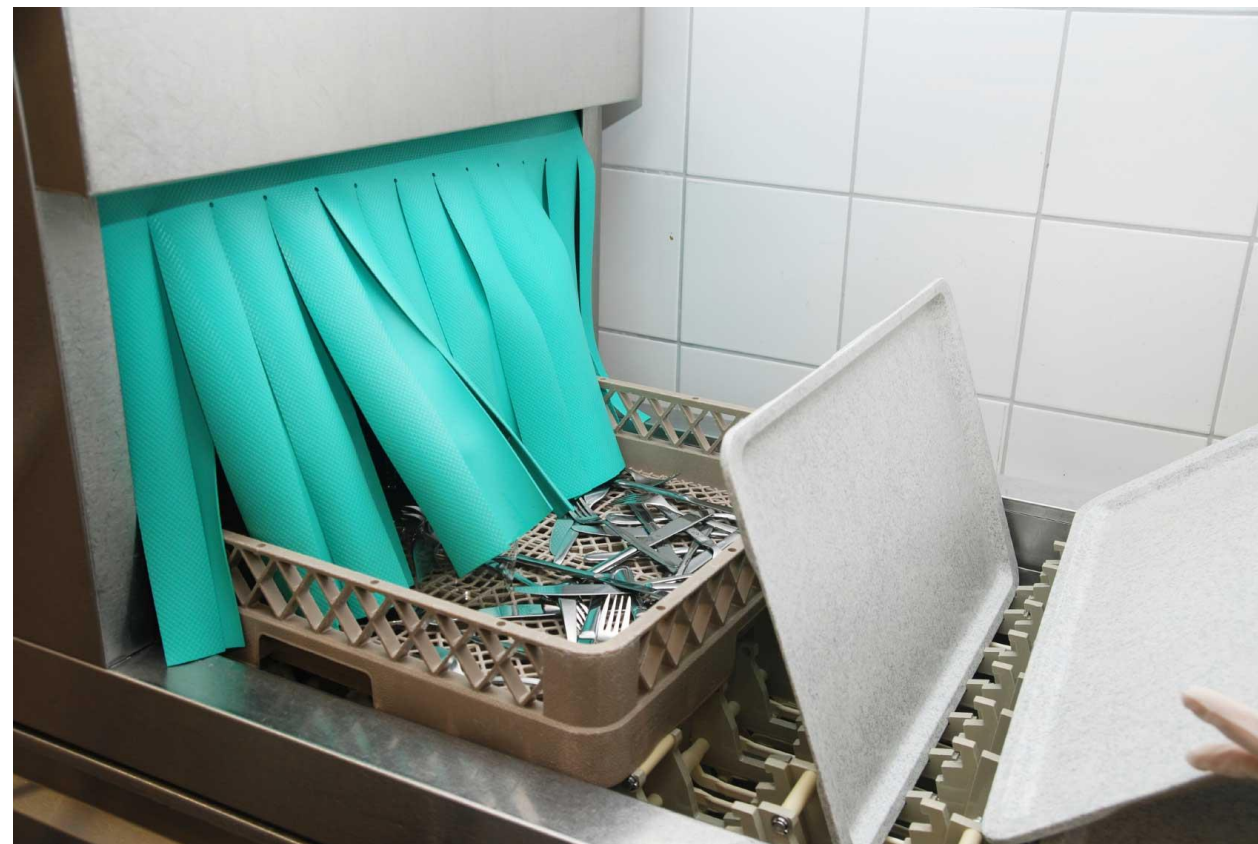


**Hot,  
Clean  
Water**

**SANITIZE**



**171°F** water for 30  
seconds or follow  
manufacturer's  
instruction  
for sanitizer



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# Receiving Area

- Cold food: 41 °F or below
- Frozen food: at or below 32 °F



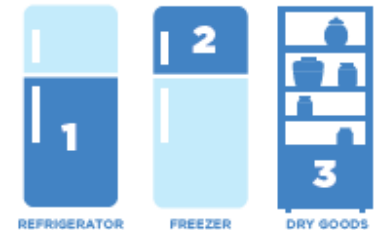
**REJECT  
UNACCEPTABLE  
ITEMS AND  
NOTE ON  
INVOICE**

**RECORD  
DELIVERY  
DATES**

**COMPARE  
DELIVERED  
PRODUCTS TO  
INVOICE**



**PUT PRODUCTS  
AWAY IN THIS  
ORDER:**



**SCHEDULE DELIVERIES  
DURING OPERATIONAL  
HOURS AND POST SCHEDULE**

SCHEDULE	
Name:	_____
Date:	_____
Time:	_____



**KEEP  
RECEIVING  
AREA  
CLEAN**



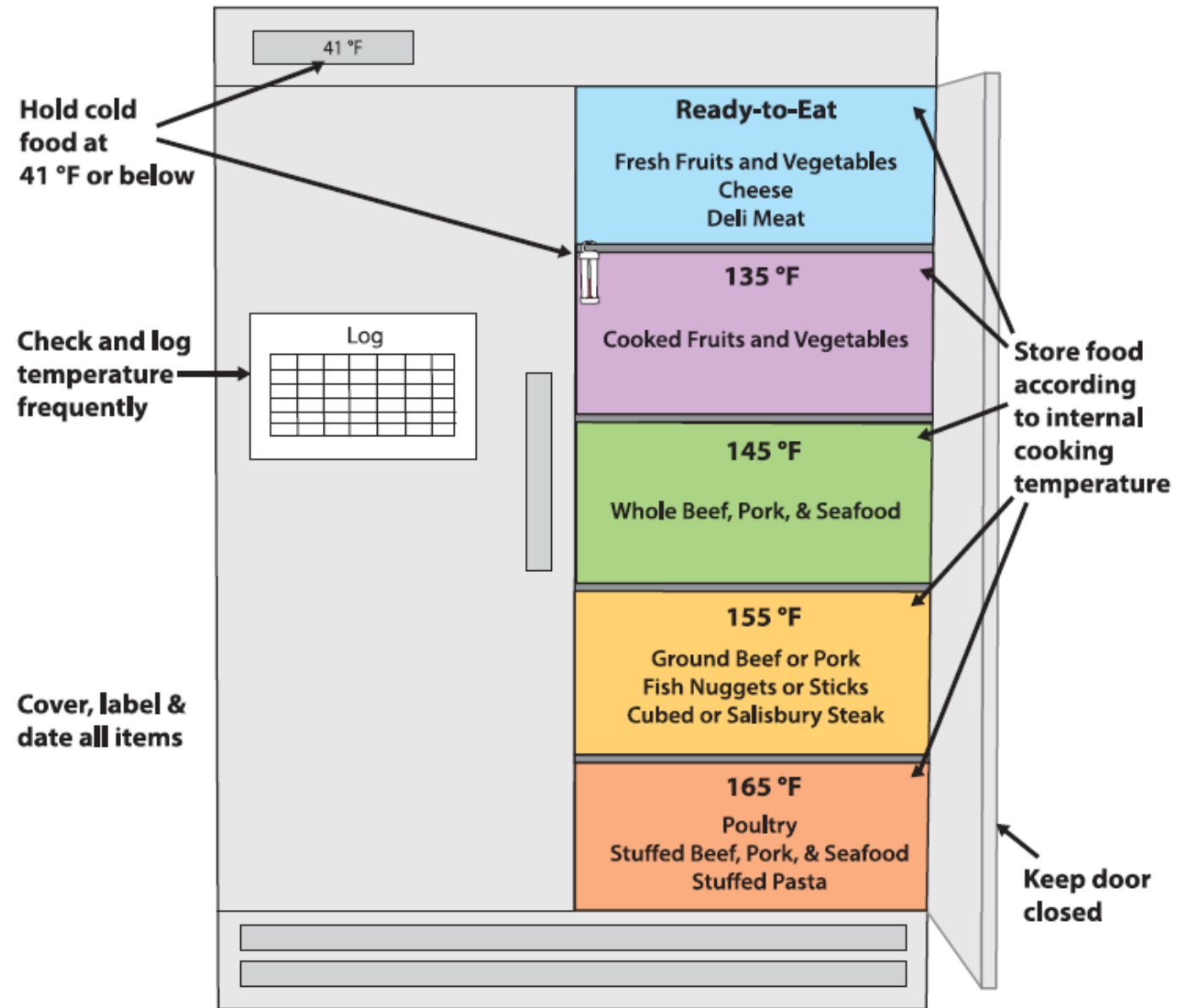
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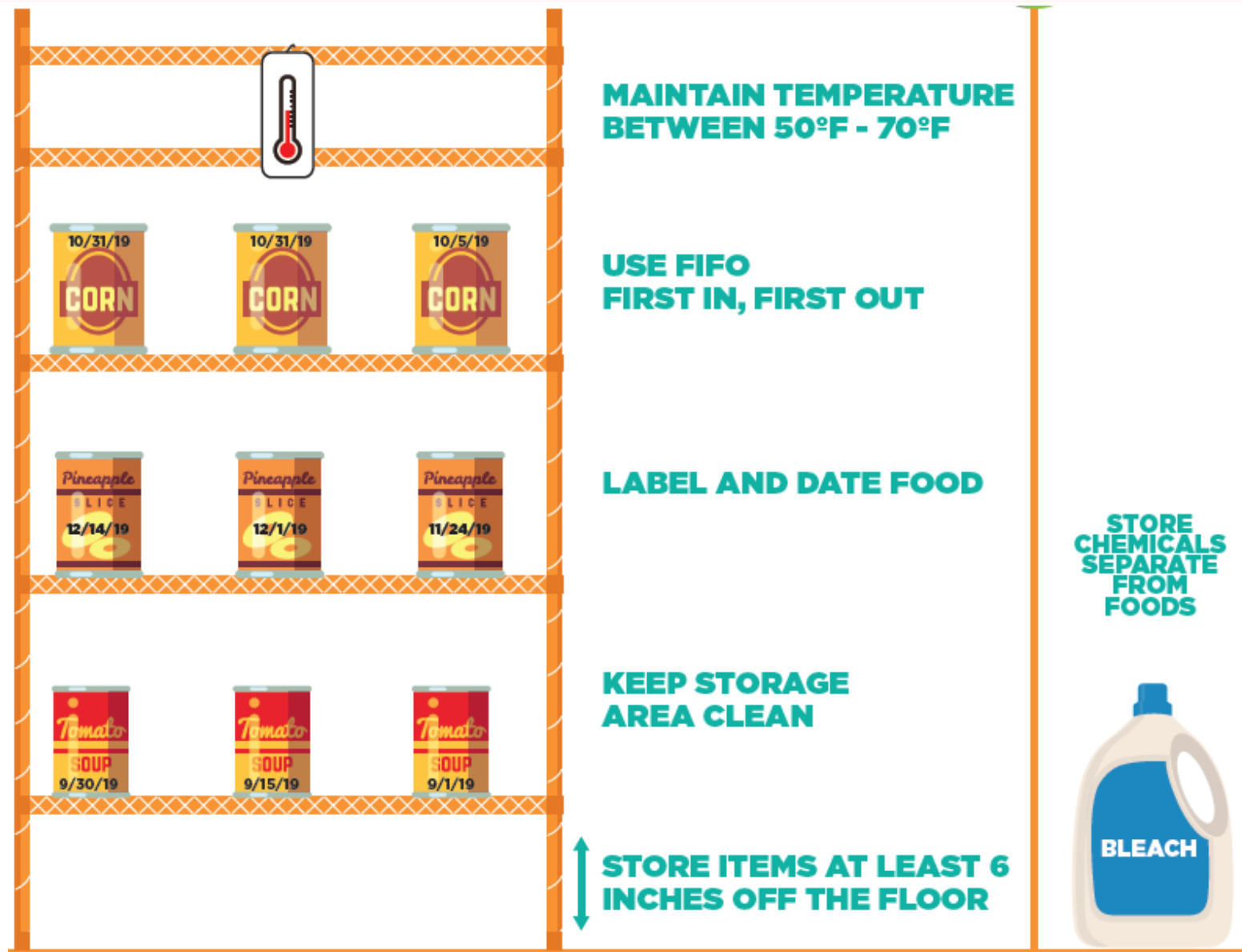


# Cold Storage

- Refrigerator: at or below 41 °F
- Freezer: at or below 0 °F



# Dry Storage Area



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# Preparation Area



- Color-coding helps minimize cross contamination and cross-contact
- Prepare raw meats and raw fruits or vegetables on different cutting boards

- Hold cold food at or below 41°F
- Prepare cold food in small batches
- Pre-chill shelf table foods prior to preparation
- Follow standardized recipes



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# Avoid Contamination

Type of Contamination	Definition	Example
Cross contamination • Hand-to-Food • Food-to-Food • Equipment or Food Contact Surfaces-to-Food	Transfer of bacteria or viruses from hands, foods, or equipment to a food	<ul style="list-style-type: none"><li>• Touch trash can lid while preparing food</li><li>• Thaw raw meat above fresh produce</li><li>• Use a can opener on different foods without cleaning</li></ul>
Chemical contamination	Chemicals accidentally get in food	Spray sanitizer next to uncovered pot of food
Cross contact	Accidental transfer of allergen into allergen-free food	Use knife to spread peanut butter and then use same knife to cut a turkey sandwich without cleaning



# Cooking

## 135° F

- Fresh, frozen, or canned fruits and vegetables cooked for hot holding
- Commercially processed ready-to-eat food



## 145° F

- Whole beef, pork, and seafood

## 155° F

- Ground beef and pork
- Fish sticks
- Cubed and Salisbury steak
- Eggs cooked for hot holding



## 165° F

- Poultry
- Stuffed beef, pork, and seafood
- Stuffed pasta such as lasagna or manicotti
- Reheating leftovers



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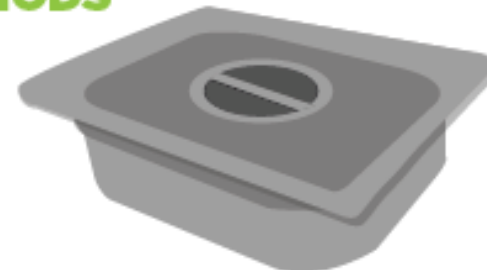


# Serving Area

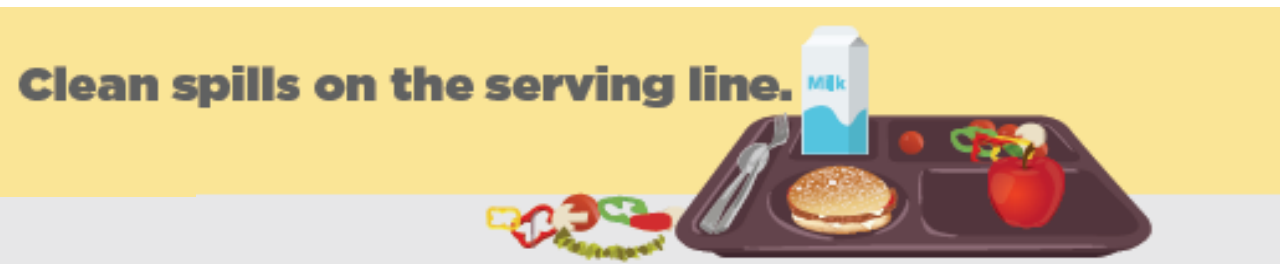
## HOLD

- **PLATES BY EDGE OR BOTTOM**
- **CUP BY HANDLE OR BOTTOM**
- **UTENSILS BY HANDLE**
- **HOT FOODS AT 135°F OR ABOVE AND COLD FOODS AT 41°F OR BELOW**

## COVER FOOD BETWEEN SERVING PERIODS



## PRACTICE GOOD PERSONAL HYGIENE



### WASH HANDS CORRECTLY



**WEAR DISPOSABLE GLOVES OR USE CLEAN AND SANITIZED UTENSILS WITH FOOD**

**WEAR A CLEAN APRON**

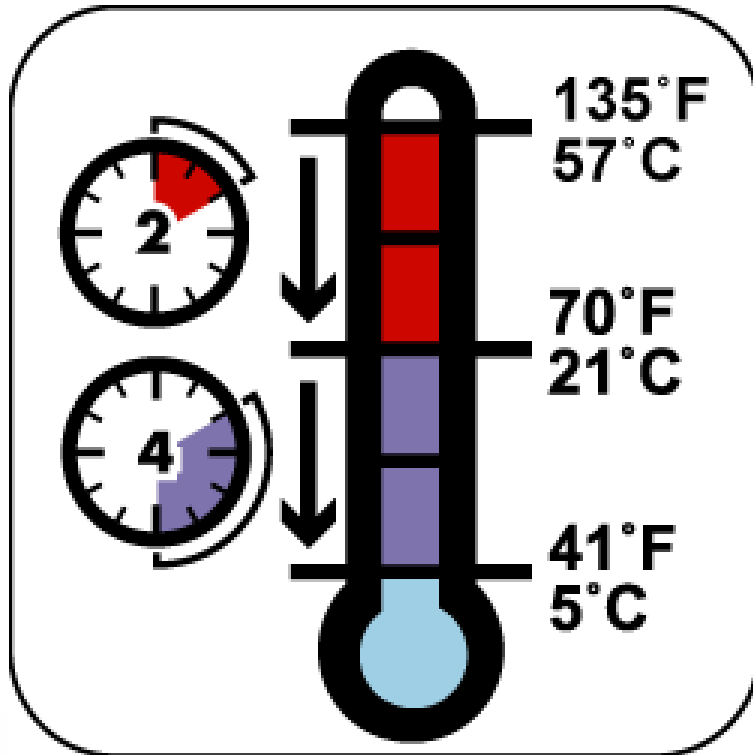


**WEAR A HAIR RESTRAINT**

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# Cooling

## Time and Temperature



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## Cooling Methods



# Reheating



- 165 °F for 15 seconds within 2 hours



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# Document

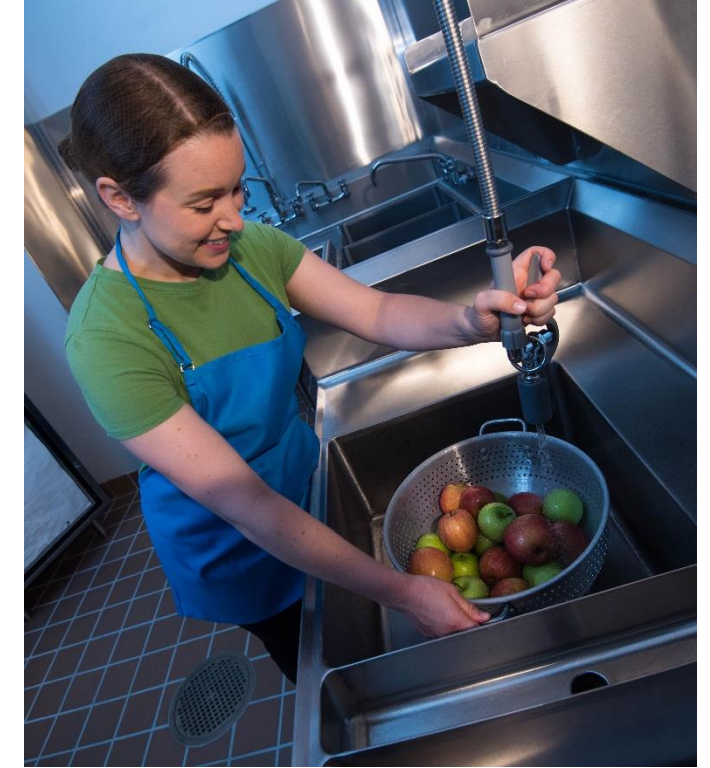
- Standard Operating Procedures (SOPs)
- Logs



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# Questions?



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# Norovirus



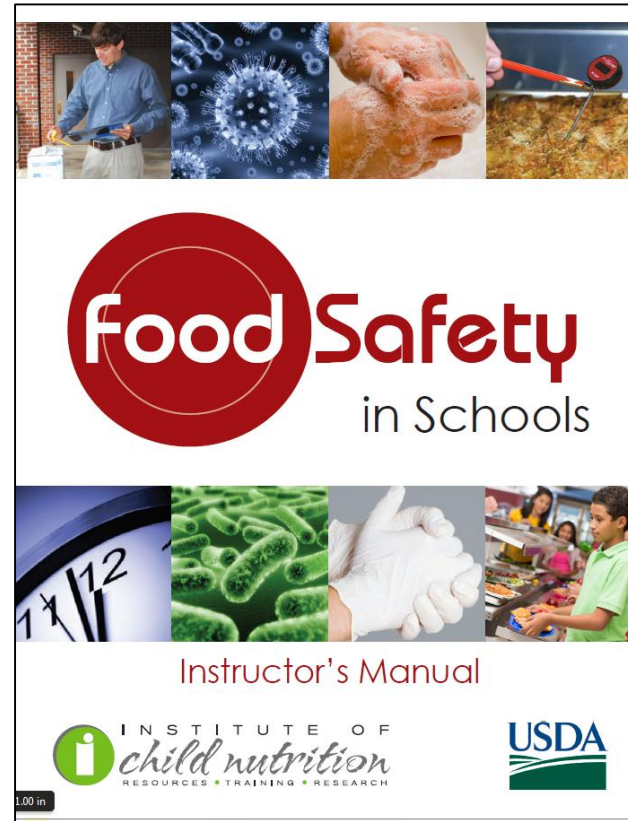
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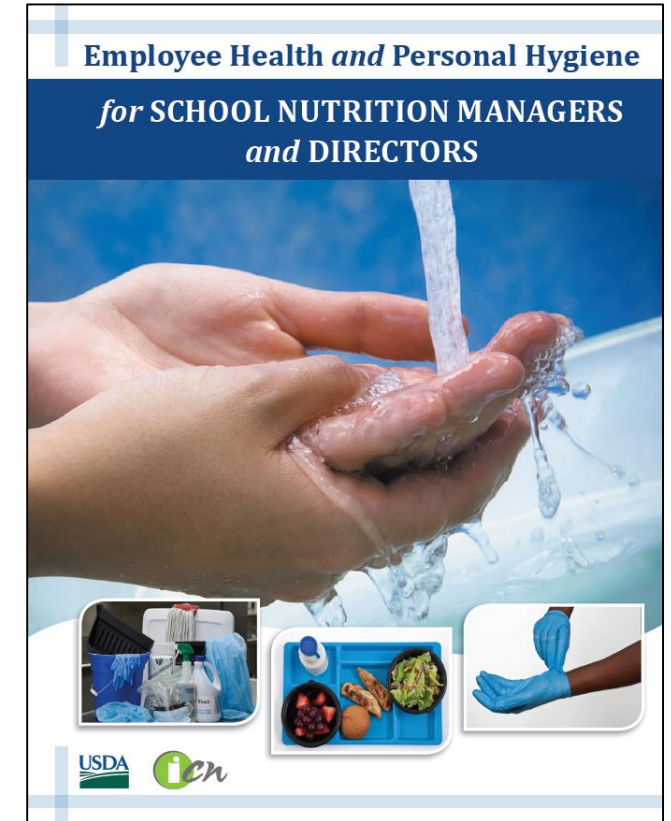
# [www.theicn.org/foodsafety](http://www.theicn.org/foodsafety)



Posters



Trainings



Resources

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And much more!

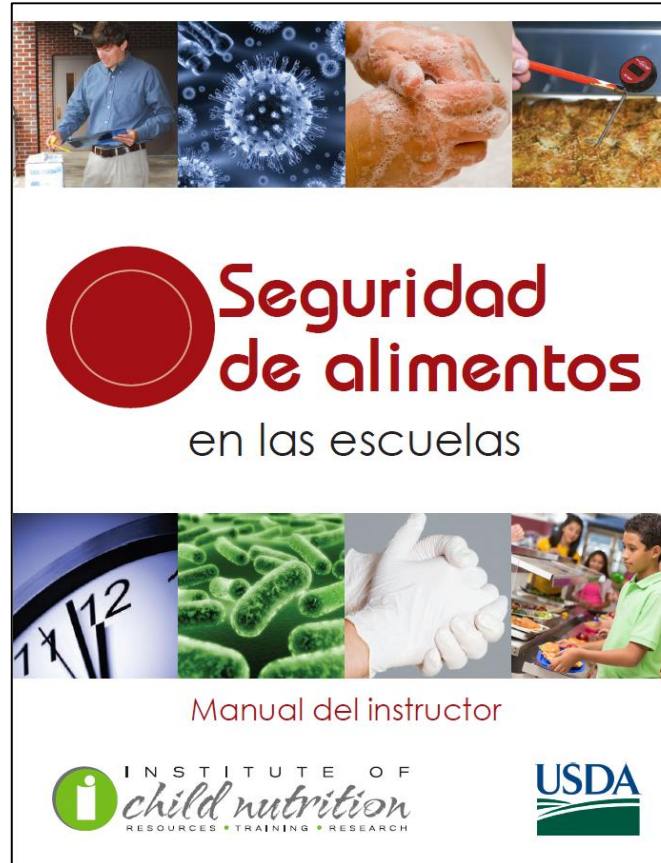




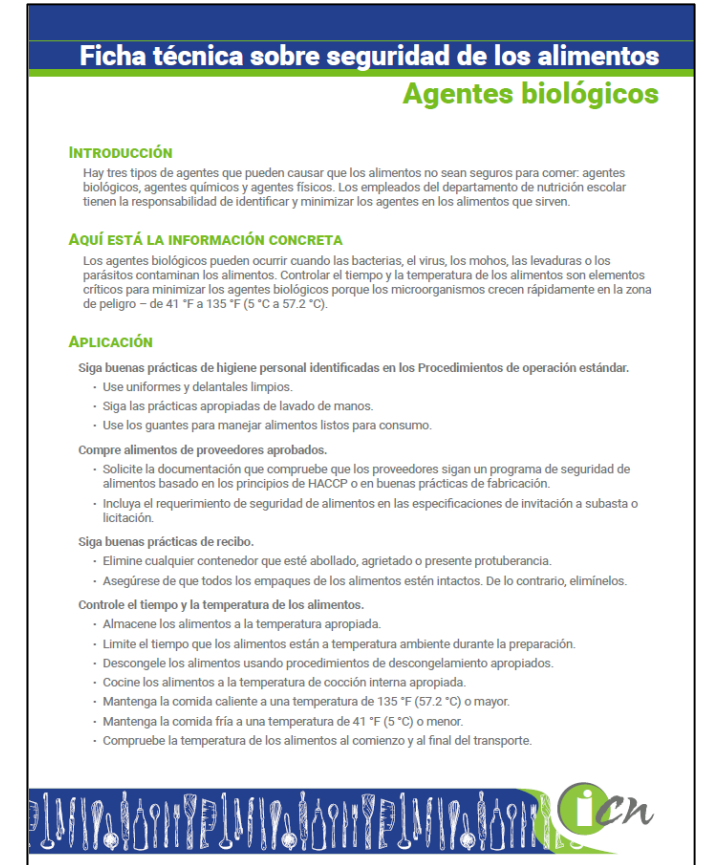
# Español: theicn.org/espanol



Cartel



Capacitación



Ficha técnica

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School of Applied Sciences  
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