

Applying HACCP-based Food Safety to your School

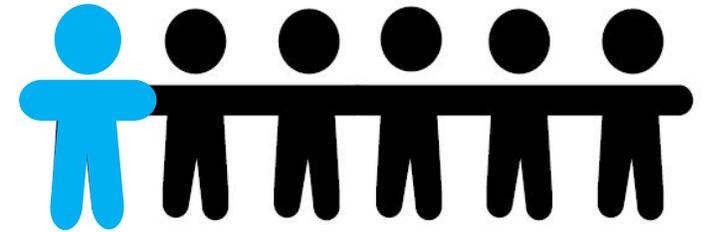
Liz Dixon, MS



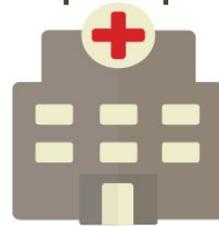
Background

The Center for Disease Control and Prevention (CDC) estimates that annually foodborne illness will cause:

- 1 in 6 Americans (or 48 million people) to get sick



- 128,000 to be hospitalized



- 3,000 deaths



Half of the reported cases of foodborne illnesses occur in children under 15 years of age.

Population in Schools

- Over 30 million children served school meals daily.
- Young children at risk for foodborne illness:
 - Developing immune systems
 - Lower body weight
 - Limited control over their diet
 - Reduced stomach acid production
- Food-related disabilities:
 - Food allergies/intolerances
 - Celiac disease
 - Diabetes
 - PKU
 - Modified texture





Creating a Culture of

Food Safety

- Makes food safety part of the conversation
- Well-written and carefully implemented food safety plan can help organize and support a culture of food safety.

Polling Question

How often are you trained on your school's HACCP-based food safety plan?

- Annually
- Biannually
- Quarterly
- Monthly
- Weekly
- Other

A HACCP-based Food Safety Plan

1. Develop, document, and implement Standard Operating Procedures (SOPs).
2. Identify and document all menu items.
3. Identify and document control measures and critical limits.
4. Establish monitoring procedures.
5. Establish corrective actions.
6. Keep records.
7. Review and revise.



1. Develop, Document, and Implement SOPs

Standard Operating Procedure (SOPs)

- Step-by-step written instructions
- Cover food safety practices
- Tailor to individual school
- Important for staff to follow

Logs

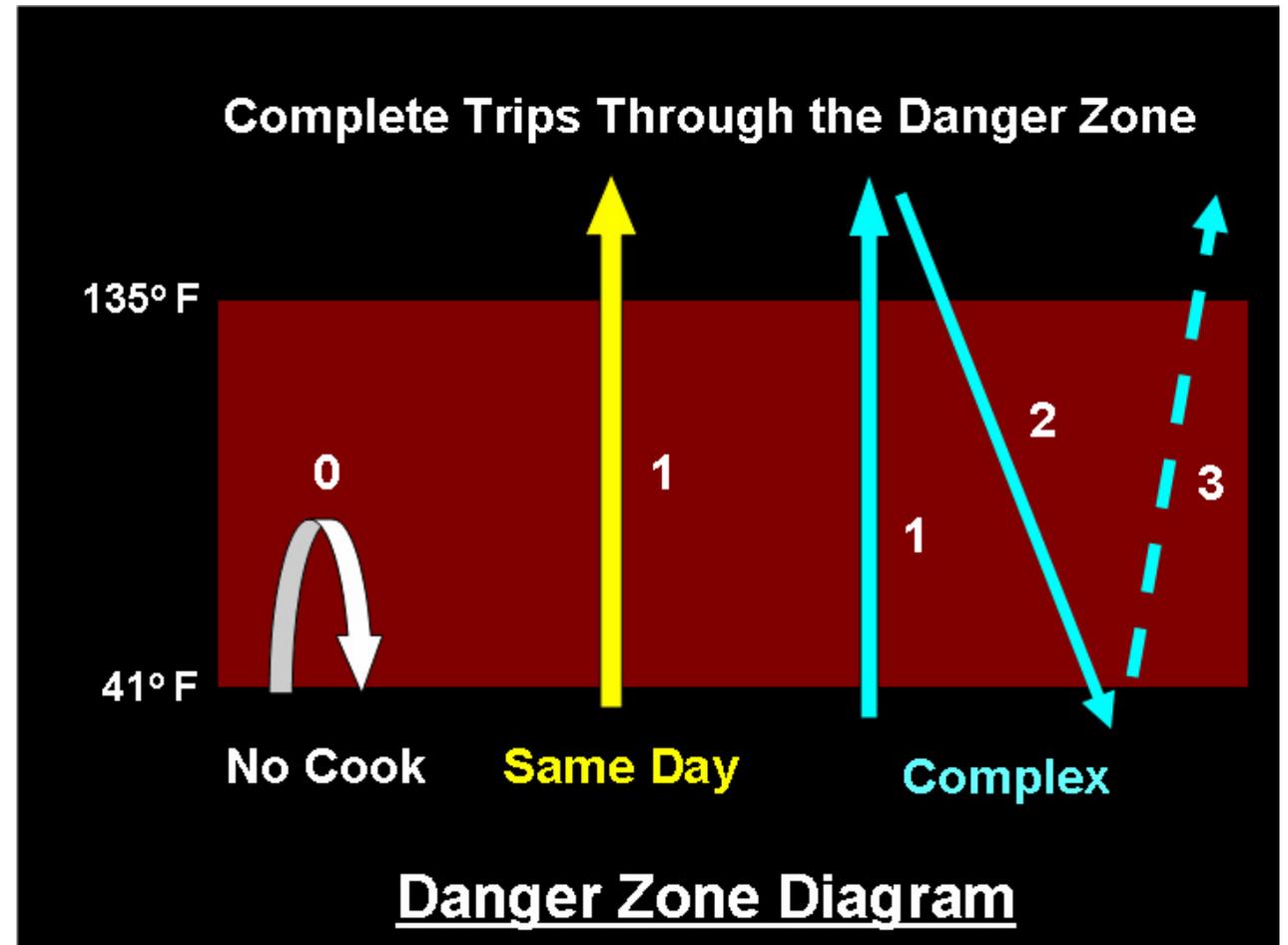
- Documentation of food safety procedures



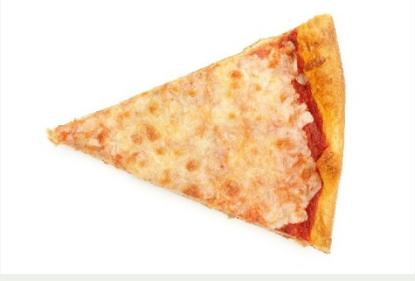
2. Identify and Document All Menu Items

Process Approach to HACCP

- Categories based on how many times the menu item moves through the temperature danger zone (TDZ)



Process Approach Categories

Process Category	Temperature Danger Zone	Example Foods
No Cook	Food <u>does not go</u> through TDZ	  
Same Day Service	Food goes through TDZ <u>one</u> time	  
Complex	Food goes through TDZ <u>two or more</u> times	  

3. Identify and Document Control Measures and Critical Limits

Critical control point (CCP)

- Key point to prevent, eliminate, or reduce a food safety hazard
- Example: Checking the final internal cooking temperature of a beef roast

Critical limit (CL)

- Minimum or maximum limit that must be met to prevent or eliminate the hazard
- Example: Ground beef is 155 °F

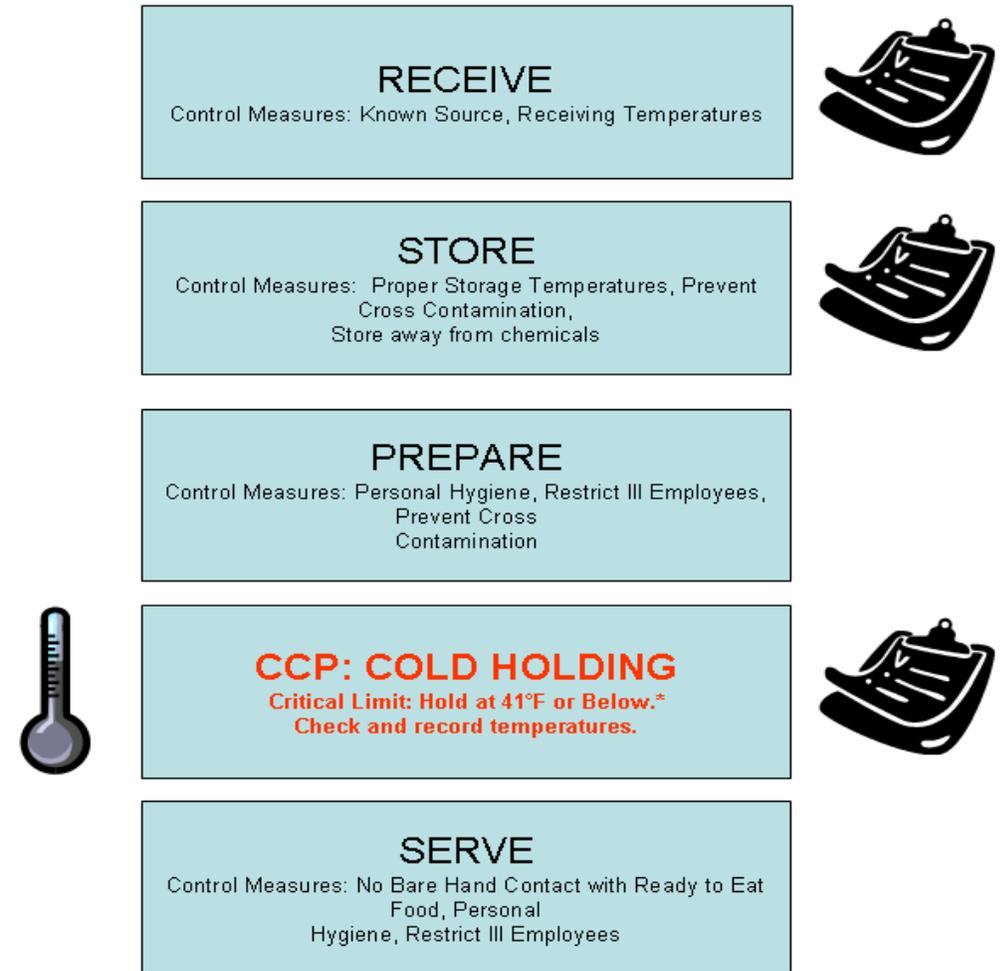


Control Measures — No Cook

- Does not go through TDZ
- Cold Holding – 41° F or lower
 - Prevents growth of pathogens

Process 1: NO COOK

Example: Fruit Salad



Thermometer icon means that taking a temperature is necessary.



Clipboard icon means recording data is necessary.

*From the 2001 FDA Food Code (as amended August 29, 2003 in the Supplement to the 2001 Food Code).

Control Measures — Same Day Service

- Food goes through the TDZ one time.
- Cook to internal temperature to destroy bacteria
- Hot Holding – 135° F or higher

SAME DAY SERVICE

Example: Baked Chicken

RECEIVE
Controls: Known Source, Receiving Temperatures



STORE
Controls: Proper Storage Temperatures, Prevent Cross Contamination, Store away from chemicals



PREPARE
Controls: Personal Hygiene, Restriction of Ill Employees, Prevent Cross Contamination

Temperature Control: COOK
Internal Temperature of 165 °F for 15 seconds. (For Chicken)
Check and record temperatures.



Temperature Control: HOT HOLD
Hold at no less than 135 °F.
Check and record temperatures.



SERVE
Controls: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees

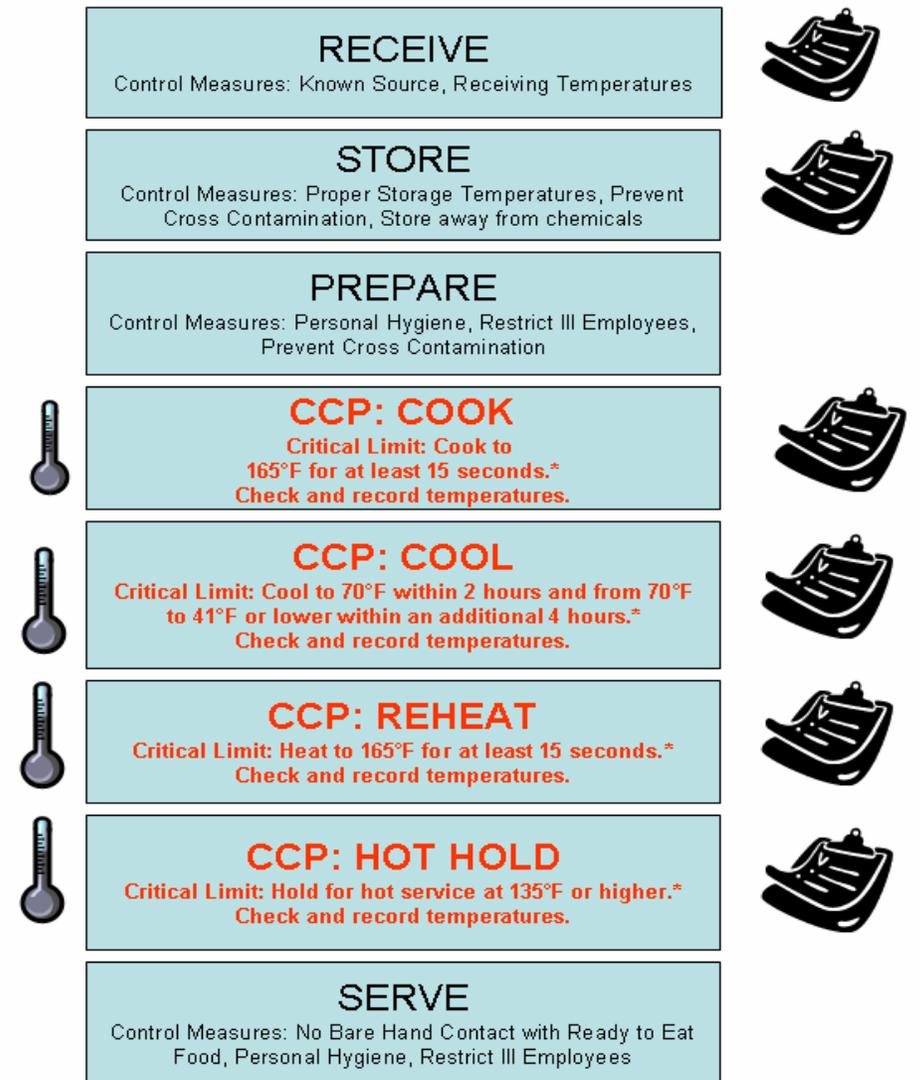


Control Measures — Complex Food Preparation

- Food that goes the TDZ two or more times
- Cook to internal temperature to destroy bacteria
- Cool quickly to slow bacterial growth
 - 70° F within 2 hours
 - 41° F within additional 4 hours
- Reheat
 - 165° F for 15 seconds within 2 hours
- Hot holding
 - 135° F or higher

Process 3: Complex Food Preparation

Example: Beef and Bean Tamale Pie



Thermometer icon means that taking a temperature is necessary.



Clipboard icon means recording data is necessary.

*From the 2001 FDA Food Code (as amended August 29, 2003 in the Supplement to the 2001 Food Code)

4. Establish Monitoring Procedures

Questions to Consider	Example
How will you monitor?	Check that the refrigerator temperature is 41 °F or lower.
When and how often will you monitor?	Two times daily; beginning and end of workday
Who will be responsible for monitoring?	Cafeteria manager



**Keep COLD FOODS
at 41 °F or below.**



5. Establish Corrective Procedures

Corrective action – what must be done if a CCP is not met

Example Scenario

- Cooler temperature is 46 °F
- Should be 41 °F
- Temperature taken the day before and logged
- Corrective action
 1. Check a carton of milk.
 - If it registers 42 °F or above, do not serve the milk.
 2. Call the manager for replacement milk and equipment repair.
 3. If milk temperature is too high, mark all the milk in the cooler as BAD - do not use or discard as instructed.



6. Keep Records

Method for checking and verifying that the food safety plan is working

Examples of records to keep

- SOPs
- Time and temperature logs
- Corrective action records
- Calibration logs
- Training logs
- Receiving logs

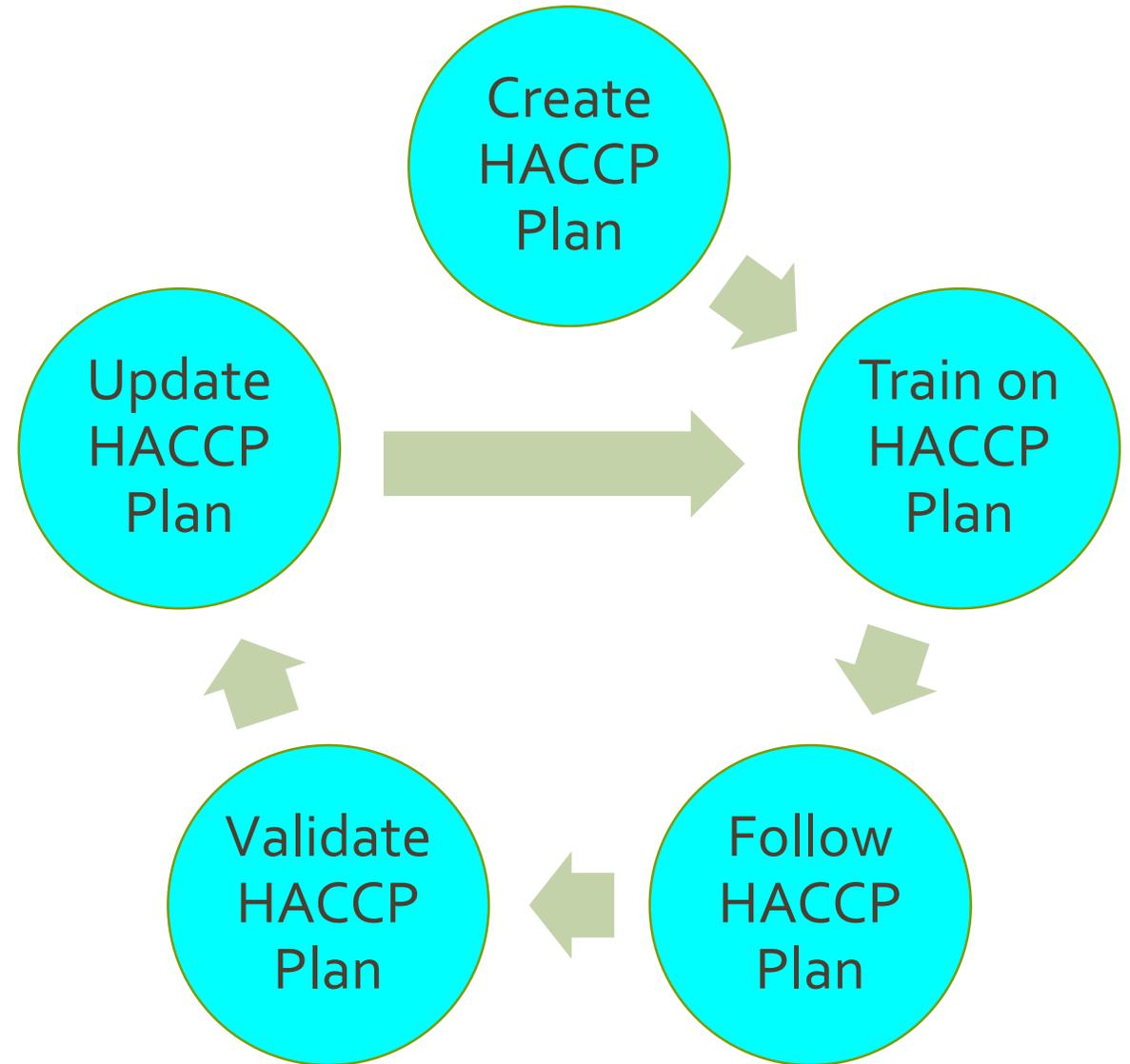
Records can show what safety measures were taken in if there is a foodborne illness outbreak.

7. Review and Revise

HACCP plan is a living document!

Review and revise food safety plan

- At least annually
- With changes in facility
 - New equipment
 - New menu items
 - New laws and regulations
- When employees voice issues
- Procedure is not working



Every employee has the opportunity to be a food safety advocate!





Questions?

