Food Safety in Schools September 27, 2018



Cen

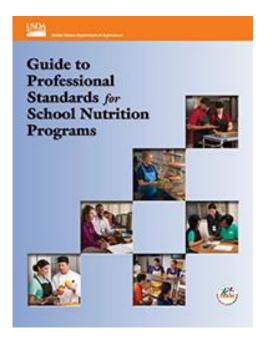








USDA Professional Standards



Key Area: Operations

USDA Professional Standard Code:

• Food Safety Culture 2640





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.





Food Safety

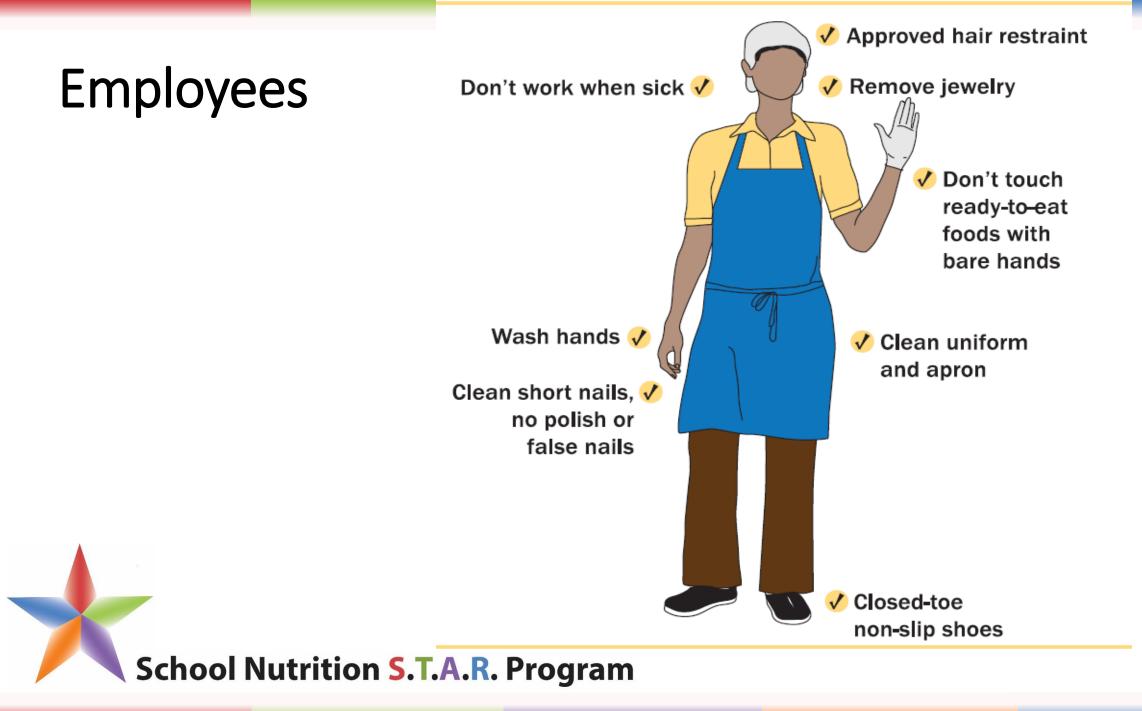










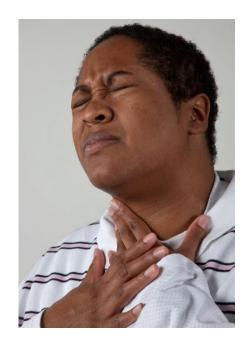


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Prevent Foodborne Illness

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









Prevent Bare Hand Contact with Ready-to-Eat Foods

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



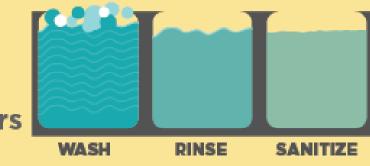




Environment - Keep It Clean

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

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

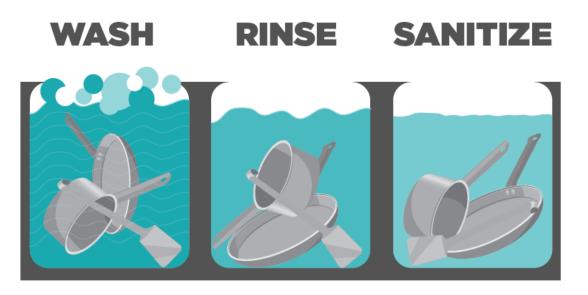








Washing Dishes



110° F Water with Soap

Hot, Clean Water

171ºF water for 30 seconds or follow manufacturer's instruction for sanitizer







Receiving Area

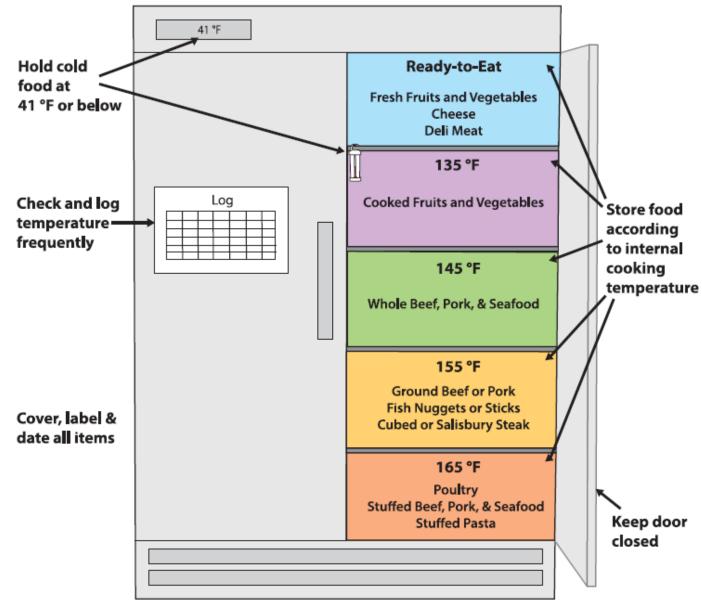
- Cold food: 41 °F or below
- Frozen food: at or below 32 °F





Cold Storage

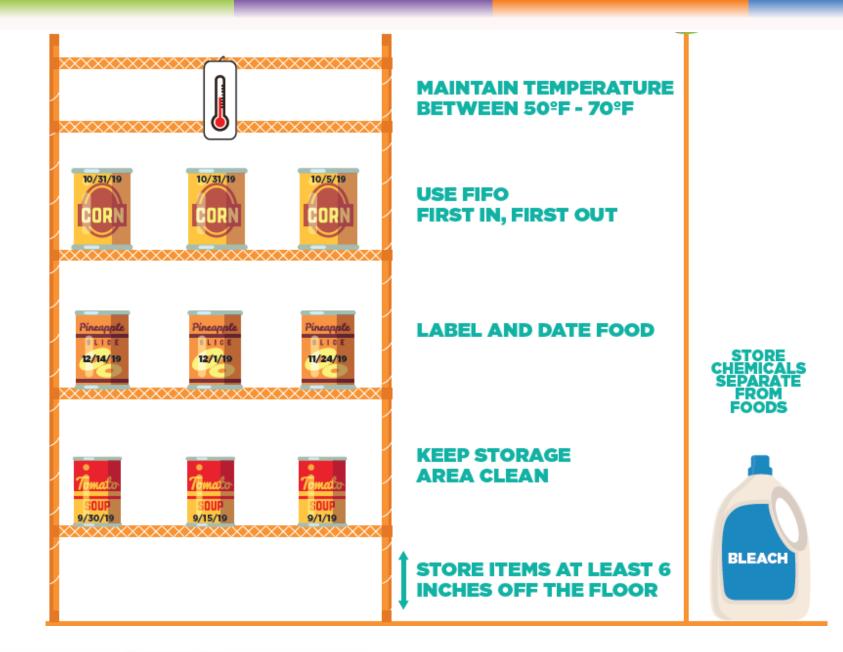
- Refrigerator: at or below 41 °F
- Freezer: at or below 0 °F







Dry Storage Area







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





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	 Touch trash can lid while preparing food Thaw raw meat above fresh produce Use a can opener on different foods without cleaning
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

155° F

Ground beef

and pork

Fish sticks

Salisbury steak

Eggs cooked for

hot holding

Cubed and



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



 Whole beef, pork, and seafood



165º F

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





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 HYGEINE

WEAR

DISPOSABLE

GLOVES OR USE

CLEAN AND SANITIZED UTENSILS

WITH FOOD

WEAR A

CLEAN APRON

WEAR A

HAIR

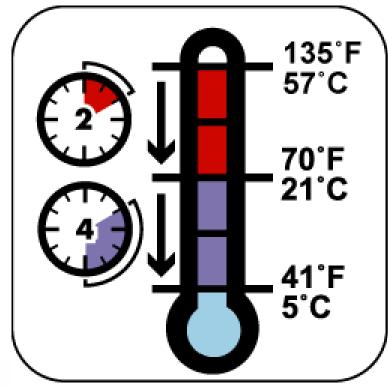
RESTRAINT



Cooling

Time and Temperature

Cooling Methods



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Reheating



 165 °F for 15 seconds within 2 hours





Document

- Standard Operating Procedures (SOPs)
- Logs

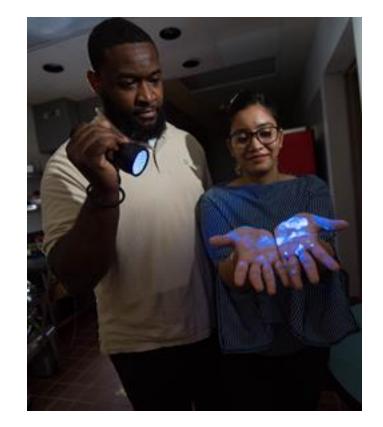






Questions?



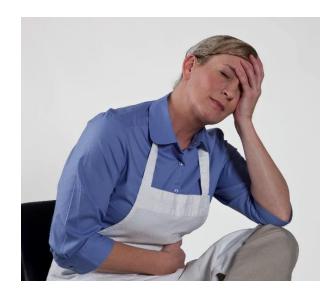








Norovirus





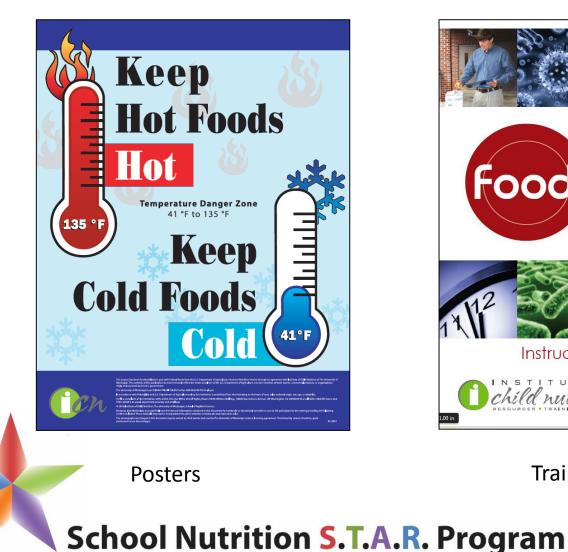


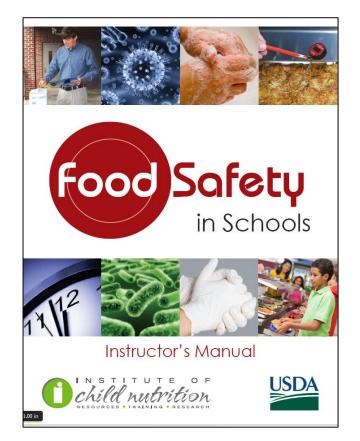


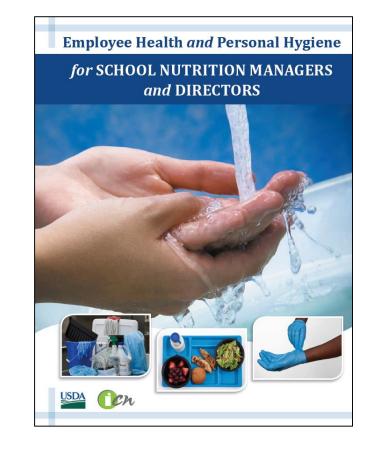




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Resources

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en las escuelas



Manual del instructor





Ficha técnica sobre seguridad de los alimentos

Agentes biológicos

INTRODUCCIÓN

Hay tres tipos de agentes que pueden causar que los alimentos no sean seguros para comer: agentes biológicos, agentes químicos y agentes físicos. Los empleados del departamento de nutrición escolar tienen la responsabilidad de identificar y minimizar los agentes en los alimentos que sirven.

AQUÍ ESTÁ LA INFORMACIÓN CONCRETA

Los agentes biológicos pueden ocurrir cuando las bacterias, el virus, los mohos, las levaduras o los parásitos contaminan los alimentos. Controlar el tiempo y la temperatura de los alimentos son elementos críticos para minimizar los agentes biológicos porque los microorganismos crecen rápidamente en la zona de peligro - de 41 °F a 135 °F (5 °C a 57.2 °C).

ΔΡΙ ΙCΔCΙÓΝ

- Siga buenas prácticas de higiene personal identificadas en los Procedimientos de operación estándar. · Use uniformes y delantales limpios.
- · Siga las prácticas apropiadas de lavado de manos.
- Use los guantes para manejar alimentos listos para consumo.
- Compre alimentos de proveedores aprobados
- · Solicite la documentación que compruebe que los proveedores sigan un programa de seguridad de alimentos basado en los principios de HACCP o en buenas prácticas de fabricación.
- Incluva el requerimiento de seguridad de alimentos en las especificaciones de invitación a subasta o licitación
- Siga buenas prácticas de recibo.
- · Elimine cualquier contenedor que esté abollado, agrietado o presente protuberancia.
- · Asegúrese de que todos los empaques de los alimentos estén intactos. De lo contrario, elimínelos.
- Controle el tiempo y la temperatura de los alimentos · Almacene los alimentos a la temperatura apropiada
- · Limite el tiempo que los alimentos están a temperatura ambiente durante la preparación.
- Descongele los alimentos usando procedimientos de descongelamiento apropiados.
- · Cocine los alimentos a la temperatura de cocción interna apropiada.
- Mantenga la comida caliente a una temperatura de 135 °F (57.2 °C) o mayor.
- Mantenga la comida fría a una temperatura de 41 °F (5 °C) o menor.
- Compruebe la temperatura de los alimentos al comienzo y al final del transporte.



Cartel

Capacitación

Ficha técnica





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