

Standard Operating Procedures: Food Production

A. **INTRODUCTION**

Children have underdeveloped immune system and because of that it is extremely important that a system is in place to ensure safe food handling and production.

All food shall be prepared according to state and local regulations to assure safe, sanitary food for all children.

Health Department:

All food service preparation kitchens are inspected a minimum of two times per year to ensure compliance with safety and sanitation regulations. Upon completion of a health department inspection, a completed health inspection form should be presented and signed by the cafeteria manager.

A copy of this report should be available for display in each preparation kitchen. This report should also list any discrepancies found during the inspection. Any discrepancies or citations should be corrected immediately. CNS Director should be notified of any major discrepancies or citations given so as to facilitate immediate correction