

Safety and Sanitation

Cross Contamination:

To prevent cross contamination, the cafeteria manager should continuously monitor all aspects of food production and service to make sure all food service personnel are:

Washing their hands frequently, especially after handling raw foods, cleaning or visiting the restroom.

Using plastic gloves and changing them frequently when handling foods.

Using the proper preparation utensils and cutting boards for the products they are preparing and thoroughly cleaning and sanitizing each utensil between uses (i.e. not using the same cutting boards for poultry and fresh produce without cleaning/sanitizing).

Thoroughly cleaning and sanitizing all knives, cutting boards and slicing equipment both before and after using them prepare meat, poultry, or fish items.

Temperatures for Food Handling:

The safe temperature of potentially hazardous foods is at an internal temperature of 40°F or below for cold foods or 140°F or above for hot foods.

All fluid milk should be stored in refrigeration at all times (either walk-in, reach-in or milk coolers in the serving area). Milk coolers should be maintained at 35-38°F.

No potentially hazardous foods shall be kept at a temperature within the danger zone – between 40°F and 140°F.

Food thermometers must be available in all kitchens. A minimum of two (one for the manager and one for the cook) should be maintained at all times.

Steam table and warming cabinets are designed to maintain temperatures of food already heated to 140°F or above. Under no circumstances should the steam table or warming cabinet be used as a method of heating or reheating if the temperature of the food item is below 140°F.

Once the temperature of cooked food items has been determined to be above 140°F, these food items must be held in warmers, not on tables or racks prior to meal service.

Sliced, boned or chopped meats should be refrigerated both before and immediately after cooking to discourage bacteria growth.

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Storage equipment for foods and ingredients such as coolers, freezers, and milk or beverage coolers should be monitored for temperature control. Coolers and beverage coolers should be between 35°F and 40°F. Freezer temperatures should be below 0°F.

Dry Storage areas should be maintained at a temperature between 50°F and 70°F with a relative humidity of 50-60%.

Refrigerated and frozen food items should be placed in the appropriate storage areas as soon as possible after delivery to eliminate chance of thawing.

All food service employees should be aware of the danger zone and the importance of maintaining safe food temperatures. Employees should be strongly encouraged to ask the food service manager if there is a question or concern regarding the temperature of a food item. Under no circumstances is a food item to be served if it has not been handled at safe temperatures and/or its safety is questionable.

Foods that are determined as unsafe must be discarded. If the food item is purchased or a leftover that is being questioned, discard immediately and write the products down on the production record as being discarded. If the value of the product is over \$50.00, the district office must be notified of the disposal. If the food item is a commodity product, the district office must be contacted prior to disposal to determine if the local health department is required to make a written report for the commodities office.

Thawing Frozen Foods:

Frozen foods such as meats, poultry, and eggs **should be thawed in refrigeration at 38-40°F** or submerged in a sink filled with cold water. Under no circumstances should these foods be thawed by setting out at room temperature or under warm running water.

Refrigeration Equipment Failure:

In case of equipment failure such as a refrigerator or freezer, the following procedures should be used:

1. Call the kitchen repair technician (Ramiro Padilla) and email CNS office.
2. If the unit will not be operational within 24 hours, arrangements will be made to transfer merchandise to another school site.
3. Adjust menu as needed with the help of the district menu planner.

Transporting Food:

While transporting to satellite meal service sites, all foods must be fully wrapped or packed

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in transport containers to ensure protection from contamination. Potentially hazardous foods must be maintained at safe temperatures during all periods of transportation and delivery. Both hot and cold foods must be carried in insulated containers to ensure safe temperatures are maintained.