

Food Safety/ServSafe/HACCP

Shasheen Valley Technical High School will follow the Servsafe and HACCP practice.

Servsafe: is a food and beverage safety training and certificate program administered by the National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection.

Sanitation certification is required by most restaurants as a basic credential for their management staff. To date over 5 million ServSafe Food Protection Manager Certifications have been awarded.

7 Food Safety Steps for Successful School Meals

Whether preparing food for schools, people who are great cooks at home don't necessarily know how to safely prepare and store large quantities of food for large groups. Food that is mishandled can cause foodborne illness. However, by following some simple steps, cooks can make the event safe and successful!

1. Plan Ahead — Make sure the location meets your needs.

- Be sure you have enough oven, stovetop, refrigerator, freezer, and work space.
- Find out if there's a source of clean water. If not, bring water for preparation and cleaning.

2. Store & Prepare Food Safely

- Refrigerate or freeze perishable food within 2 hours of receiving or preparing; 1 hour when the temperature is above 90 °F.
- Find separate preparation areas in the work space for raw and cooked food.
- Never place cooked food back on the same plate or cutting board that held raw food.
- Wash cutting boards, dishes, utensils, and work surfaces frequently with hot, soapy water.
- Wash hands with soap and warm water for at least 20 seconds before and after handling food and after using the bathroom and other non food task..

3. Cook Food to Safe Minimum Internal Temperatures — it's the only way to tell if harmful bacteria are destroyed!

- Use a food thermometer to check the internal temperature of meat, poultry, casseroles, and other food. Check temperature in several places to be sure food is cooked to a safe minimum internal temperature.
- Never partially cook food for finishing later because you increase the risk of bacterial growth.

4. Transport Food Safely — Keep hot food HOT. Keep cold food COLD.

- Keep hot food at or above 140 °F. Wrap well and place in an insulated container.
- Keep cold food at or below 40 °F. Place in a cooler with a cold source such as ice or frozen gel packs.

5. Need to Reheat? Food must be hot and steamy for serving. Just "warmed up" is not good enough.

- Use the stove, oven, or microwave to reheat food to 165 °F. Bring sauces, soups, and gravies to a boil.

6. Keep Food Out of the "Danger Zone" (40-140 °F).

- Keep hot food hot - at or above 140 °F. Place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers.
- Keep cold food cold — at or below 40 °F. Place food in containers on ice.

7. When In Doubt, Throw it Out!

- Discard food left out at room temperature for more than 2 hours; 1 hour when the temperature is above 90 °F.
- Place leftovers in shallow containers. Refrigerate or freeze immediately.

Be Food Safe! Prepare with Care

- CLEAN. Wash hands, utensils, and surfaces often.
- SEPARATE. Don't cross-contaminate.
- COOK. Use a food thermometer.
- CHILL. Chill food promptly.

HACCP

HACCP means Hazard Analysis Critical Control Points. HACCP procedures are used in school food service to ensure proper storage, preparation and serving of food, employee hygiene and sanitation procedures. HACCP procedures are enforced by such agencies as the US Department of Agriculture's Food and Safety Inspection Service (FSIS) and the Food and Drug Administration (FDA). It is a scientific process control system for eliminating contaminants at critical areas in the food production and distribution process. HACCP helps to prevent, as close to 100 percent as possible, harmful contamination in the food supply.

7 HACCP Principles

1. **Analyze hazards.** Analyze Potential hazards associated with a food and measures to control those hazards are identified. The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.
2. **Identify critical control points.** These are points in a food's production from its raw state through processing and shipping to consumption by the consumer at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.
3. **Establish preventive measures with critical limits for each control point.** For a cooked food, for example, this might include setting the minimum cooking temperature and time required to ensure the elimination of any harmful microbes.
4. **Establish procedures to monitor the critical control points.** Such procedures might include determining how and by whom cooking time and temperature should be monitored.
5. **Establish corrective actions to be taken when monitoring shows that a critical limit has not been met.** For example, reprocessing or disposing of food if the minimum cooking temperature is not met.
6. **Establish procedures to verify that the system is working properly.** For example, testing time-and-temperature recording devices to verify that a cooking unit is working

properly.

7. **Establish effective record keeping documenting the HACCP system.** This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. This must include all records generated during the monitoring of each CCP and notations of corrective actions taken. Usually, the simplest record keeping system possible to ensure effectiveness

<http://docs.schoolnutrition.org/meetingsandevents/anc2013/presentations/SundayJuly14/071413%20at%20115%20-%20Meeting%20the%20New%20Meal%20Pattern%20with%20USDA%20Foods.pdf>