

Food Safety Education in the Child Nutrition Programs

Lori H. French

Food & Nutrition Service, USDA

September 2002

Foodservice Professionals



Teaming Up



The National Food Service
Management Institute



Food and Nutrition Service



Fight BAC!

Laminated Pocket Card

Fight BAC!
Keep Foods Safe From Bacteria

CLEAN
Wash Hands & Surfaces Often
Use Hot Soapy Water

What?
hands, countertops, cutting boards, dishes, utensils, towels, & wiping cloths

When?
Before:

- handling food
- preparing food
- serving food

After:

- using the bathroom
- preparing food
- handling raw meat
- taking out the trash
- picking up anything off the floor

SEPARATE
Don't Cross-contaminate
Stop the Spread of Bacteria

Separate
raw meat, poultry, & seafood from other foods.

Use
different cutting boards for raw meat products & other foods.

Never
cross-contaminate by placing cooked food on a plate that previously held raw meat, poultry, or seafood.




Fight BAC!
Keep Foods Safe From Bacteria

COOK
Cook to Proper Temperatures
Kill the Harmful Bacteria

Use
clean thermometers.

Measure
Internal Temperatures:

- roasts & steaks - 160 °F
- whole poultry - 170 °F
- ground beef - 160 °F
- eggs - 155 °F

Cook
microwaveable foods properly:

- cover, stir, & rotate.
- egg until the yolk & whites are firm.
- fish until it is opaque & flaky.

Reheat

- soups, stews, & gravies to a boil.
- leftovers to 165 °F.

CHILL
Refrigerate Promptly
Keep Bacteria From Growing

Refrigerate
perishables, prepared foods, & leftovers within 2 hours or sooner; use shallow containers for quick cooling.

Marinate
foods in the refrigerator.

Set
your refrigerator no higher than 40 °F & your freezer unit at 0 °F; check regularly with thermometer.

Defrost
foods in the refrigerator, under cold running water, or in the microwave.

Don't
pack the refrigerator; cool air must circulate.




Schools Food Safety Poster

Schools
FIGHT BAC!

CLEAN
Wash hands and surfaces often.

SEPARATE
Don't cross-contaminate.

CHILL
Refrigerate promptly.

COOK
Cook to proper temperatures.

Keep Food Safe From Bacteria

For More Food Safety Information, Visit our Website:
<http://schoolsfoodsafetyand.usda.gov>

United States Department of Agriculture | Food and Nutrition Service | 1400 Sunbelt Highway, Suite 1000 | Raleigh, NC 27615 | September 2011
© 2011 The University of Florida/IFAS Extension







Child Care Centers Food Safety Poster



Thermy Pocket Card

**Thermy™ says:
USE A FOOD THERMOMETER**

"IT'S SAFE TO BITE WHEN THE TEMPERATURE IS RIGHT!"

Using a food thermometer is the only sure way to tell if your food has reached a high enough temperature to destroy harmful bacteria.

Thermy™ is the character of a kitchen educational program of the USDA designed to promote the use of food thermometers.

- Insert thermometer into the thickest part of the food away from the bone or gristle.
- Wash thermometer with soap and water after use.
- Check the accuracy of the thermometer by the ice water or boiling water method.

DANGER ZONE

Keep Hot Foods HOT
Keep hot food in warming trays, in preheated steam tables, or in heated chafing dishes at 140 °F or higher.

Danger Zone
Bacteria multiply rapidly between 41°F and 140 °F.

Keep Cold Foods COLD
Keep food cold in the refrigerator or on the service line at 41 °F or below.

USDA United States Department of Agriculture Food and Nutrition Service 1001-011 September 2011 USDA is an equal opportunity provider and employer

Manager's Self-Inspection Tear-off Tablet

**Hazard Analysis Critical Control Points
Manager Self-Inspection Checklist**

Use the checklist once a week to determine areas in your operation requiring corrective action. Record corrective action taken and keep completed records in a notebook for future reference.

Personal Dress and Hygiene

Item	Yes	No	Comments/Action	Yes	No	Comments/Action
Employees wear proper uniform including apron	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Hand washed in sink	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Employees wear clean, unapertured and clean	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Employees wearing a clean, single use apron and hair net	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Employees wearing clean, unapertured and clean	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Employees wearing clean, unapertured and clean	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Employees wearing clean, unapertured and clean	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee

Food Storage and Dry Storage

Item	Yes	No	Comments/Action	Yes	No	Comments/Action
Temperature is monitored	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
All food and open supplies are 1/4-2/3 full	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
All food is labeled with name and volume/weight	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
The FIFO (First In, First Out) method of inventory is being practiced	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee

Large Equipment

Item	Yes	No	Comments/Action	Yes	No	Comments/Action
Food slicer is checked	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Food slicer is checked before each use	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Food slicer is checked before each use	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee

Refrigerator, Freezer, and Milk Cooler

Item	Yes	No	Comments/Action	Yes	No	Comments/Action
Temperature is monitored	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Temperature is recorded for proof of refrigeration	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Food is stored in bins or bins	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee
Food is stored in bins or bins	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee	<input type="checkbox"/>	<input type="checkbox"/>	None or corrected through employee

Keeping America's Food Safe

Keep America's Food and Agriculture Safe



WHAT PROVIDERS:
What Can YOU Do?

Here are simple, yet important steps you can take to prevent or respond to threats to our food supply.

Be Aware –

- Know who your local food law enforcement officials are and how to contact them.
- Identify and secure areas that may be particularly susceptible to intrusion.

Be Bold –

- Make the safety of employees and customers your top priority.
- Establish a system to promote ongoing security consciousness.

Be Careful –

- Restrict access to all deliveries and maintenance.
- Limit access to food delivery, storage and preparation areas.

Be Diligent –

- Check all equipment and supplies regularly for signs of tampering.
- Require receipts, all bills for orders in hand upon driver arrival.

Be Enterprising –

- Screen supplier employees and suppliers; check background and references.
- Develop written procedures to prevent security violations; train staff regularly.

Be Focused –

- Check all packages before opening; materials, ingredients, supplies and food.
- Check food for unusual odor or appearance.

In an emergency, call your local officials.

www.usda.gov

Bio-Security Guidelines

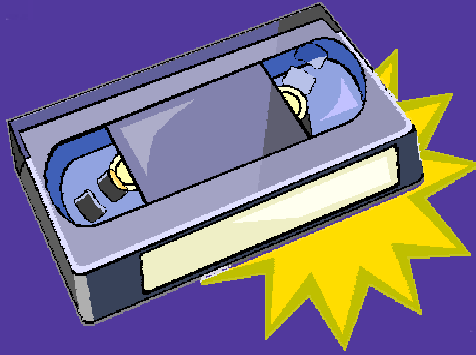
- ☛ Assist school foodservice operations
- ☛ Strengthen foodservice bio-security

NFSMI



National Food Service Management Institute

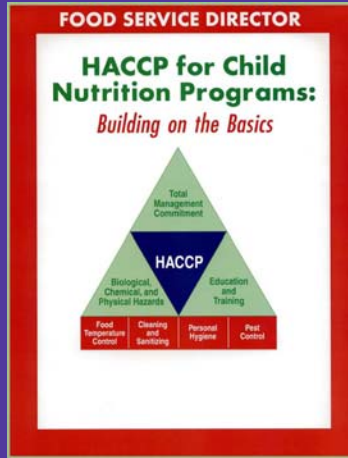
Food Safety: It's In Your Hands



Managing Food Safety: The Next Step



Instructors Network and Training Materials



HACCP Principles in Recipes

Chicken Tetrazzini

Main Dishes D-42

Ingredients	US Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Salt		2 tsp	6 g	1 qt	1. Roll into balls and roll in a clean plastic bag or pan and use separately. Cook and determine if finished. Store and hold in a clean state. See notes.
Butter, table or marg.	2 1/2 lb	2 lb	6 1/2 lb	1 1/2 qt	
Vegetable oil	1/4 lb	1/4 qt	1/4 lb	1/4 qt	
Beefsteak, round, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	2. In a clean plastic bag or large-scale pan, beat the vegetable oil and vegetable fat with vegetable shortening, and thoroughly combine. Shake vegetables inside or outside for 10 min.
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	3. Roll the vegetable in butter in a clean plastic bag or pan and roll in flour and roll in 1/2 cup.
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	4. Heat and the roll in the flour mixture. Remove and immediately place in a clean plastic bag or pan. Store and hold in a clean state. See notes.
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	5. In each 1/2" x 1/2" of 1/2" steak balls, combine 2 to 2 1/2" of rolled dough, 1/2 to 1 1/2" of butter, and remove. 1. If of rolled vegetable, and if of 1/2" of dough.
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	
Round steak, broil	1 1/2 lb	3 qt	2 1/2 lb	3 qt	

Food Safety Mini-Posters



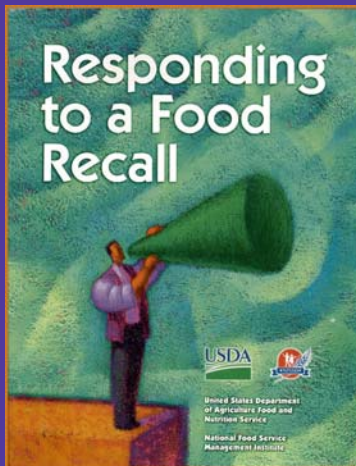
Child Care Mini-Posters



Child Care Tips Poster



Hold and Recall Manual



Visit Us!

 Healthy School Meals Resource System
at <http://schoolmeals.nal.usda.gov>

 National Food Service Management
Institute at <http://www.nfsmi.org>