



# Summer Feeding Program 2020: Food Safety

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# Check List of Required Items

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- Ambient Air Thermometers for Coolers
- Product Thermometers to check food product
- A temperature log is required any time food is transported
- An approved sanitizer to sanitize product thermometers and work surfaces
- A sanitizer test kit appropriate for the type of sanitizer used
- Warmers or other equipment that keep hot foods at 135F or higher if hot holding occurs
- Coolers that keep cold foods at 41F or below
- Hand sink with hot water, soap and paper towels and/or hand driers for servers and children (children cannot enter the food prep space)
- In a full kitchen a three compartment sink must be available with detergent and sanitizer for washing dishes and equipment
- A grease trap is required in full service kitchens or sites with annual permits

# Food Safety : Prevention of Foodborne Illness

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- **Handwashing is key** - Wash hands often
  - 20 secs with warm soapy water
- **Don't cross contaminate** - Food to Food – EX. Raw chicken stored above RTE Jello.
  - Equipment to food – Raw meat cutting board used for cutting lettuce
  - Do not touch ready to eat foods with bare hands – use gloves/tongs/utensils
- **Clean and sanitize surfaces** -use hot soapy water to clean first, then rinse, and sanitize
  - 50-100ppm chlorine
  - 200 ppm Quaternary Ammonia

# NOTICE: EMPLOYEES MUST WASH HANDS

- After coughing
- After sneezing
- After handling raw foods
- After smoking
- After using the restroom
- After taking out trash
- After touching anything dirty
- Before putting on gloves



**1. Wet hands**  
with 85°F water



**2. Apply soap**  
to hands



**3. Scrub for at**  
least 20 seconds



**4. Rinse hands**  
thoroughly



**5. Dry with**  
paper towel

# Food Safety :Prevention of Foodborne Illness

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## **Cook foods to the proper temperatures**

- Using a thermometer is the only way to be sure of correct temperature

**Hold foods at proper temperature – Cold =41F or  , Hot = 135F or **

- This includes travel time

- **If leftovers are permitted, chill food properly.**

- within 2 hours to 70F

- within 4 hours to 40F

**6 hours total to cool**

The minimum cooking temperature for food products are:

165 F

Poultry, and game animals that are not commercially raised.

Products stuffed or in a stuffing that contains fish, meat, pasta, poultry or ratite (large, flightless birds).

All products cooked in a microwave oven.

155 F

Rabbits, ratite, and game meat that are commercially raised.

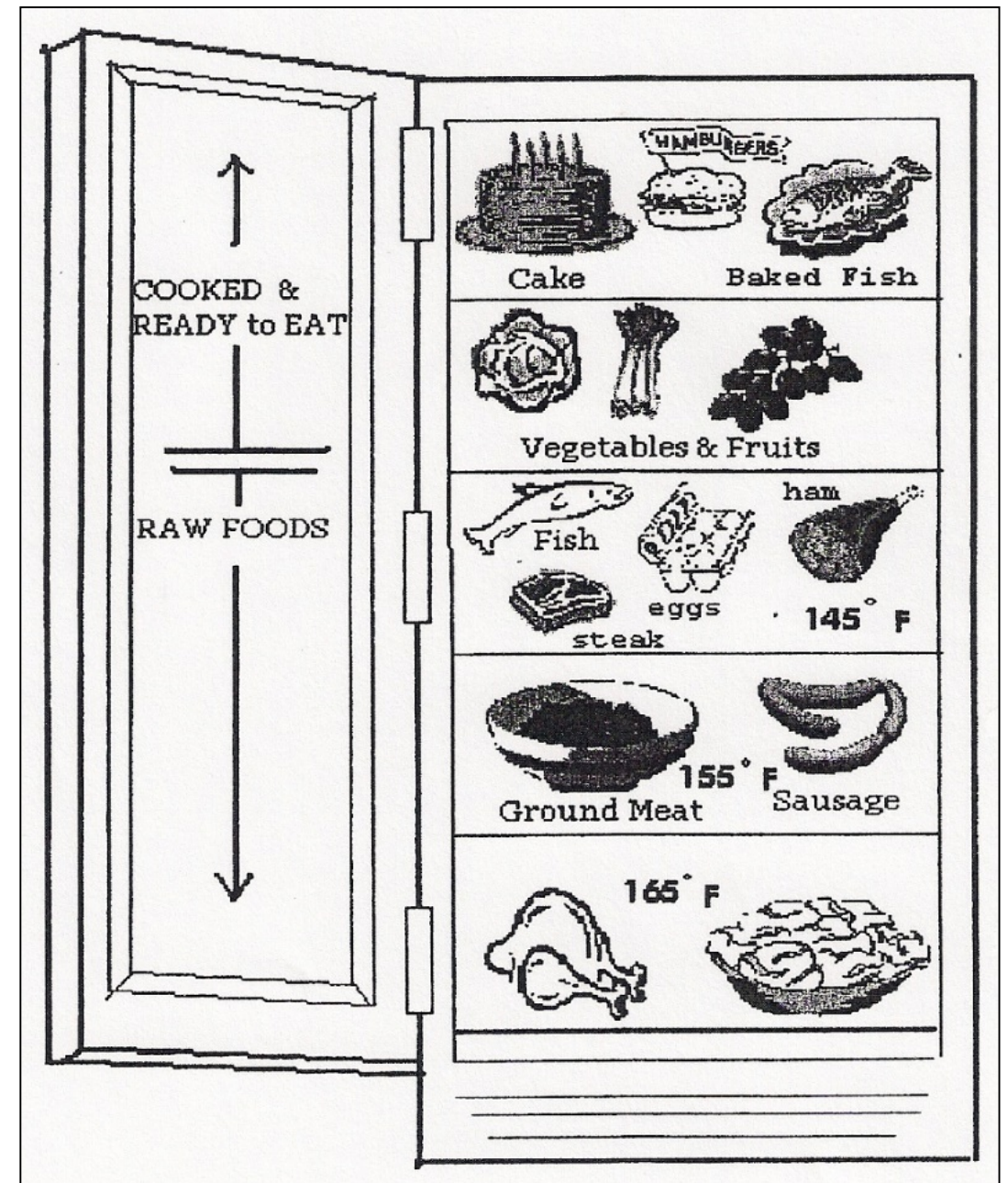
Ground meats and fish products, including hamburger.

Eggs that will be hot-held for service (not prepared for immediate consumption, such as those kept in a warmer).

145 F

Pork and eggs prepared for immediate consumption.

Fish and other meat products not requiring a 155 degree F or 165 degree F cooking temperature as listed above.



# Minimum Cooking Temperature Quiz

EGGS FOR IMMEDIATE SERVICE →

PORK CHOPS →

GROUND BEEF →

CHICKEN AND POULTRY → -

# Minimum Cooking Temperature Quiz

EGGS FOR IMMEDIATE SERVICE → 145F, 15 s

PORK CHOPS → 145F, 15 s

EGGS FOR HOT HOLDING → 155F, 15 s

HAMBURGER PATTY → 155F, 15 s

CHICKEN AND POULTRY → 165F, 15s

Be sure to store Ready to Eat foods such as Jello, yogurt, cut fruit, and deli meats above raw animal products.

To prevent cross-contamination, Store foods in refrigeration With the lowest minimum cooking temp above foods with a higher minimum cooking temp.



# Food Source

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- Food served to children must be
  - prepared in a permitted kitchen and served to the children onsite
  - transported from a school kitchen that has a permit by the same Sponsor
  - from a company with LDH permit to operate

# Food Transportation

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- All food is to be delivered at the proper temperature
  - 41F or lower for cold foods
  - 135F or higher for hot foods
- Foods held improperly are more likely to contain pathogens that have replicated to an unsafe number over time.
- Food that is not delivered at the proper temperatures must be rejected

# Food Transportation

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When food is delivered, temperatures are to be recorded by site staff.

- Food temperatures should be taken at prep site and again at the serving site. Both temperatures must be marked on a log. Follow protocol if temperature abuse has taken place.

Store food in proper holding equipment onsite or serve the food immediately.

Food delivery times should be short.

Provide a written plan to your local LDH stating how the food will be transported and how you plan to ensure it is safely delivered.

# Time as Public Health Control

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- When mechanical refrigeration or mechanical hot holding is not available, time as a control must be applied.
- A written policy must be available at each site. Logs must be kept by sponsor kitchen, and feeding site.
- Food must be marked. **(Food in unmarked containers or packages, or if time has expired will be discarded)**
- All food must be served or discarded within 4 hours after removed from mechanical control.
  - **There are no leftovers!**
  - Shelf stable items may be reserved if done so properly.



# Be Aware of Major Food Allergens:

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- Peanuts
- Nuts (tree nuts)
- Dairy
- Eggs
- Soy
- Fish
- Crustaceans
- Gluten (wheat)

# Plumbing

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- All sites must have accessible hand sinks for food handlers
- All sites must have a hand sink accessible to the children
- Unless serving pre-packaged food only, the site must have a three compartment sink
- Sites must have a mop sink or other means of disposing mop water
- For grease traps requirements contact your local Chief Plumbing Official

- [www.lsuccc.gov](http://www.lsuccc.gov)

# Food Safety Training

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Consider:

Having all food handlers obtain a Food Handler Card

Having those in charge obtain a more extensive Food Manager certificate

Food Safety knowledge can help ensure awareness basic food safety principles on how to ensure the safety of the children, and your sponsorship maintains a good standing.

For more info on food safety training, visit our website: [www.eatsafe.la.gov](http://www.eatsafe.la.gov)



# Questions???

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You may also call or email with questions regarding summer feeding sites.

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