

# Summer Feeding Program 2022: Food Safety

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# Check List of Required Items – Cooking Sites

- 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 (if eating at the site, children cannot enter the food prep space)
- In a full service 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

- **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

# Plumbing

- All permitted sites must have accessible hand sinks for food handlers in kitchen area
- All permitted sites must have a hand sink accessible to the children at congregate dining sites.
- 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 Building Official

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

# Food Safety: Prevention of Foodborne Illness

## **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 colder, Hot = 135F or warmer**

- This includes travel time

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

- within 2 hours to 70F
- within 4 hours to 41F



**6 hours total to cool**

**Reheat foods to 165F throughout for 15 seconds.**



## 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.

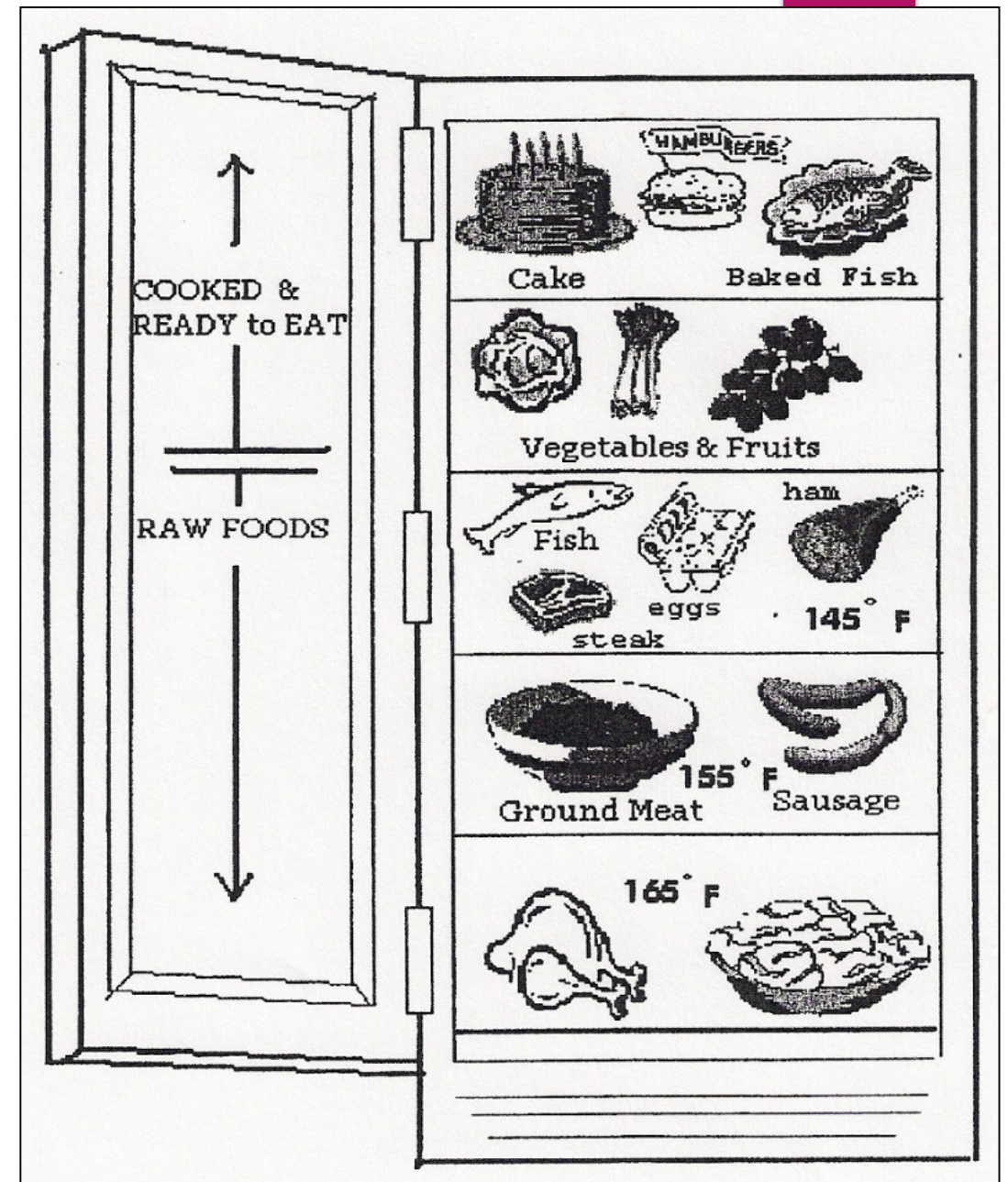
Ground meats and fish products, including hamburger.

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.



# Food Safety: Prevention of Foodborne Illness:

## Example Minimum Cooking Temperatures

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.



# Be Aware of Major Food Allergens:

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

# Prevent Foodborne Illnesses: Obtain food from Approved Sources

Food Source – The cooking site where food is prepared.

Food served to children must be

- transported from a SFA school kitchen
- prepared in a LDH permitted kitchen with LDOE Approved Sponsor

# Congregate Food Transportation

- 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



# Congregate Dining Food Transportation

- ▶ 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 office stating how the food will be transported and how you plan to ensure it is safely delivered.

# Time as Public Health Control

- 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.

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# Non-Congregate Meal Options (Ends 6/30/2022)

## School Food Authorities - Seamless Summer Option Only

Grab & Go, or Delivery to homes *(Prior arrangements to receive meals)*

### For one day meal, prepared in sponsor kitchens/full service kitchens:

- Each individual container must include:
  - meal contents
  - source of food
  - holding temperature and PHF/TCS foods maintain a safe temperature **(41F or colder, Frozen solid 0F, 135F or warmer)** until given to the recipient.
  - rewarming instructions if necessary
- May use time as public health control for PHF/TCS Foods.
  - Written plan and daily logs required.
  - Logs shall be maintained 3 years + current year.
  - Discard times must be on food.

# Meal Delivery Options

- All foods must be protected against cross-contamination by using packing materials that prevents spillage and reduces the chance for tampering.
- Packing of foods for individual meals must preserve the food at the temperature that is required (41F or below, frozen (0F), or 135F and above for hot foods).
- If cooling foods, use food safety handling practices to cool hot foods to 70F in 2 hours and 41F or below within 4 hours. If assembling meals using room temperature foods (ex. sandwiches), and the food is intended to be served cold, the meal must be chilled appropriately prior to transport.
- It is the sponsor's and meal provider's responsibility to maintain safe food until given to the recipient.

# Transport of Delivered Meals

- Delivery vehicles must be clean.
- Reusable containers to maintain temperatures during transportation must be smooth and easy to easy to clean.
- It is important to use dry ice, ice sheets, or refrigerated units to achieve cold holding temperatures. (No wet ice should be used).
- Duration of travel time must be considered when determining appropriate packing and temperature holding methods, as well as delivery means.
- Do not leave doors open unnecessarily, nor put food in direct sun or near exhaust of vehicle.
- Also consider weather conditions and make sure food is properly packaged and protected from contamination from environmental circumstances.



# Transport of Delivered Meals

- It is encouraged those delivering the meals receive appropriate training to explain basic food safety processes affecting their handling of the food.
- Encourage them to clean their hands when hand sinks are available and when not, use appropriate hand sanitizer to help control any spread of infection.

# When Best Plans Fail

- ▶ Control measures must be in place - log times and temperatures, or other quantifiable measures to ensure food is safe to the best of your ability.
- ▶ Corrective measures are necessary and required when the process is not compliant with food safety standards.
- ▶ Consider having a Plan B in the event the food cannot be distributed due being unsafe. Health inspectors will not hesitate to discard your food if found out of the necessary parameters.

# Food Safety Training

- ▶ 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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