

Food Safety Plan Update

Spring 2013



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Original Food Safety Plan Requirement

- * Section 111 Child Nutrition & WIC Reauthorization Act of 2004
- * Richard B. Russell National School Lunch Act

Original Food Safety Plan Requirement

Written SOPs must include:

- * Purpose
- * Instructions
- * Monitoring
- * Corrective actions
- * Record keeping
- * Verification

Two Food Safety Inspections:

- * Obtained every school year (July 1 - June 30)
- * Most recent to be posted in a publicly visible location

Enhancing School Food Safety

- * The Healthy, Hunger-Free Kids Act of 2010 (Public Law 111-296)
- * Strengthens the existing school food safety program

Enhancing School Food Safety

- * Memo SP 37-2011 issued May 18, 2011
 - * Enhancing the School Food Safety Program

- * Memo SP 37-2013 issued April 26, 2013
 - * Enhancing the School Food Safety Program Frequently Asked Questions.

Enhancing School Food Safety

- * Any facility or part of a facility where program food is stored, prepared, or served for NSLP, SBP, or other Food and Nutrition Service (FNS) programs must be added to the school food safety plan.**

Enhancing School Food Safety

- * School buses, hallways, basements, school courtyards, kiosks, classrooms, and any other locations outside the cafeteria.
- * Applies to SBP, NSLP, SMP, FFVP, CACFP, SFSP, SSO, AfterSchool Snack, At-Risk supper programs, etc.

Safe Food Transportation, Storage & Handling

- * New SOP “ Safe Food Transportation, Storage, and Handling for all Child Nutrition Programs” was released in SY2011-2012
- * This SOP is required

Food Safety Plan Summary

- * Children are more at risk
- * Food has many opportunities for contamination
- * Federal requirement
- * Food Safety Plans are required for every production kitchen and serving site
- * **Everyone plays a role in Food Safety!**

Where do I start?

* To develop a food safety program go to the CANS NSLP website at:
<http://www.doe.sd.gov/cans/nslp.aspx>

The screenshot shows the top navigation bar of the CANS NSLP website with the following menu items: Accreditation and Certification, Assessment and Technology, Curriculum and CTE, Finance, Grants Data Management, Health, Nutrition After School, and Title Programs SPED, Head Start. Below the navigation bar, the main content area is divided into three columns. The left column contains a 'Calendar of Events' icon and a 'QUICK LINKS' section with items like 'A-Z Index', 'About the Department', 'Accountability/ AYP', 'Board of Education', 'Common Core', 'Content Standards', 'Indian Education', 'Report Card', 'School Directory', and 'Stimulus'. Below this is a 'PRESS ROOM' section with 'News Releases'. The middle column features the 'National School Lunch / Breakfast Programs' section, which includes links for 'APPLICATIONS | NUMBERED MEMOS | CONTACT' and a paragraph stating: 'Every school day, more than 26 million children in 99,800 schools across the country eat a nutritionally balanced, low-cost or free lunch provided through the National School Lunch Program. More than half of these children receive the meal free or at a reduced price.' The right column is titled 'DOCUMENTS' and lists several items: 'FSMC information', 'FSMC RFP', 'FSMC contact list', 'FSMC Renewal Certification handout (9/2011)', 'Developing Food Safety Program', 'Severe Need Breakfast-Eligible', and 'Severe Need Breakfast - Forms'. A blue arrow points from the 'Severe Need Breakfast-Eligible' document link to the 'Update Handout' text at the bottom right of the slide.

Where do I start?

- * Ready to use templates that fit HACCP-based food safety requirements:
 - * 20 standard operating procedures (SOP's) available
- * With the HHFKA update there are now:
 - * 21 possible SOP's in your HACCP-based Food Safety Plan

HACCP-Based SOP's

1. Cleaning and Sanitizing Food Contact Surfaces
2. Controlling Time and Temperature During Preparation
3. Cooking Potentially Hazardous Foods
4. Cooling Potentially Hazardous Foods

HACCP-Based SOP's

5. Date Marking and Ready-to-Eat, Potentially Hazardous Food
6. Handling a Food Recall
7. Holding Hot and Cold Potentially Hazardous Foods

HACCP-Based SOP's

8. Personal Hygiene
9. Preventing Contamination at Food Bars
10. Preventing Cross-Contamination During Storage and Preparation
11. Receiving Deliveries

HACCP-Based SOP's

- 12. Reheating Potentially Hazardous Foods
- 13. Serving Food
- 14. Storing and Using Poisonous or Toxic Chemicals

HACCP-Based SOP's

15. Transporting Food to Remote Sites
(Satellite Kitchens)
16. Using and Calibrating Thermometers
17. Using Suitable Utensils When Handling
Ready-to-Eat Foods
18. Using Time Alone as a Public Health Control
to Limit Bacteria Growth in Potentially
Hazardous Foods

HACCP-Based SOP's

19. Washing Fruits and Vegetables

20. Washing Hands

21. Safe Food Transportation, Storage, and Handling for all Child Nutrition Programs

Food Safety Plan Record Keeping

1. Cooking and Reheating Temperature Log
2. Cooling Temperature Log
3. Damaged or Discarded Product Log
4. Food Contact Surfaces Cleaning and Sanitizing Log
5. Production Log

Food Safety Plan Record Keeping

6. Receiving Log
7. Refrigeration Log
8. Dry Storage Log
9. Thermometer Calibration Log
10. Food Safety Checklist

HACCP-Based SOP's

- * **Four required SOP's:**
 - * Cooking Potentially Hazardous Foods
 - * Personal Hygiene
 - * Washing Hands
 - * Safe Food Transportation, Storage, & Handling for all CNP

HACCP-Based SOP's

- * **Three required Logs:**
 - * Freezer/Cooler Log
 - * Cook Temperature Log
 - * Thermometer Calibration Log

HACCP-Based SOP's

- * The other SOPs are required where applicable.
- * For instance, if your kitchen does not transport food to a remote site your kitchen does not need to have the "Transporting Food to Remote Sites (Satellite Kitchens)" SOP on file.

Update those SOP's

- * **With:**

- * SD Food Service Code

- * (AR 44:02:07)

- * Your School & Site information

- * Schools current practices

Most common review or inspection finding

- * SFA practice does not match SOP instruction
 - * Cooking PHF SOP states “record cook temps on a Cooking and Reheating Temp Log” but your schools practice is to record temps on the production record.
 - * 14 SOPs reference a DAILY Food Safety Checklist. Does your school complete the checklist daily?

Using a Process Approach

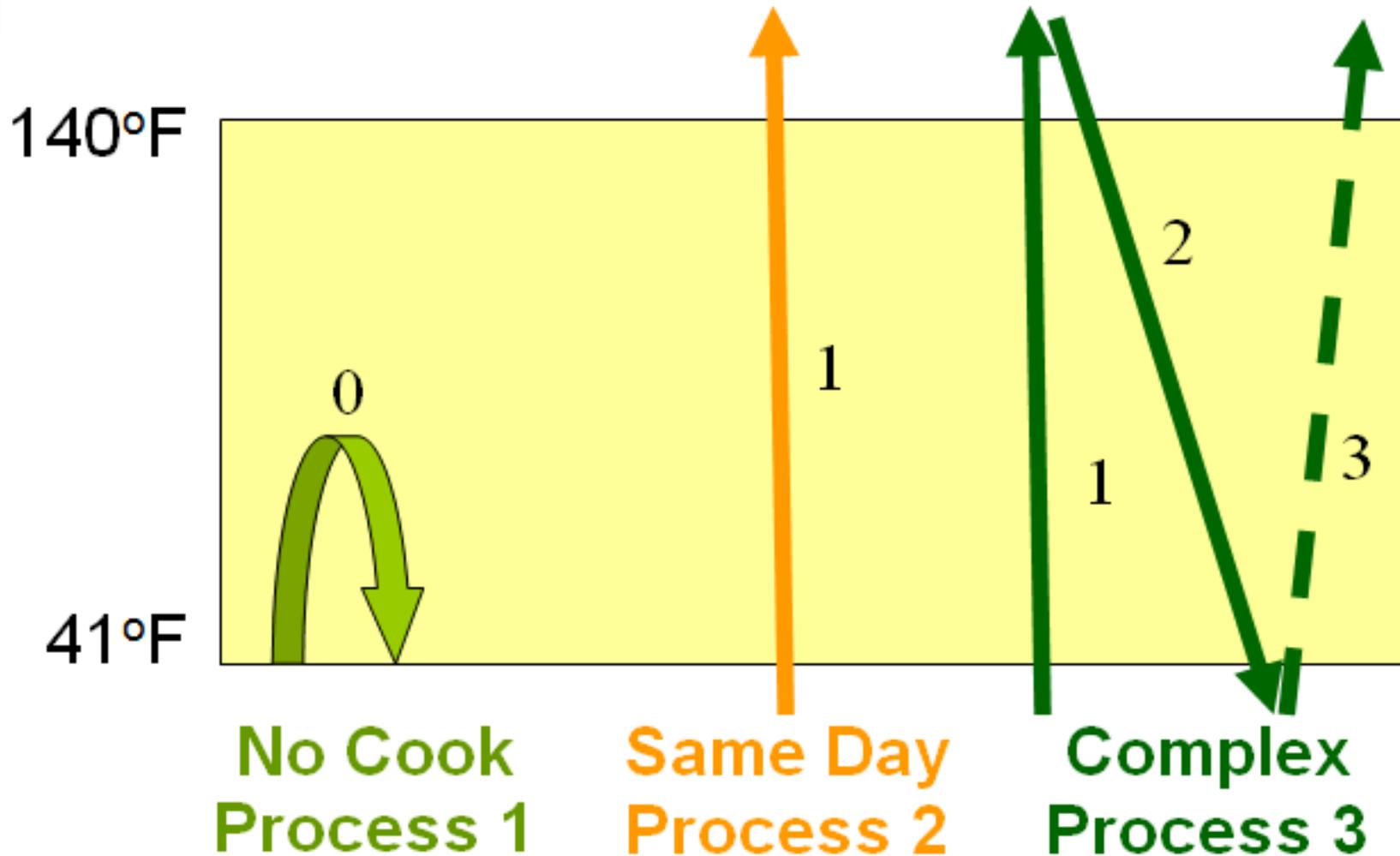
To Develop, Implement, and
Monitor your Food Safety Program

Categorize Menu Items

Process 1

- Food Prep with No Cook Step

Categorize Menu Items



Using a Process Approach

1. Divide all foods prepared or served into one of **3 groups** (called 'processes') and an 'other' category.
2. Evaluate and draw a flow chart for **each process**.
3. Identify critical control points and control measures for foods in **each process**.

Using a Process Approach

- * You can find Process Log worksheets on the NFSMI website:
http://sop.nfsmi.org/sop_list.php

Developing Food Safety Program Worksheets

Components of a Comprehensive Food Safety Program  | 

Summary Table of Record Keeping for USDA/NFSMI SOP  | 

Summary Table for Monitoring and Verifying USDA/NFSMI SOP Record  | 

Summary of Corrective Actions for USDA/NFSMI SOPs  | 

Employee Food Safety Training Record  | 

No-Cook Process  | 

Same Day Service Process  | 

Complex Food Process  | 

Using a Process Approach

* Write the process on each recipe

Baked Beans (Using Canned Vegetarian Beans)

Meat Alternate or Vegetable

Vegetables I-6

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Canned vegetarian beans	14 lb 10 oz .	1 gal 2½ qt . .	29 lb 4 oz . .	4¼ No. 10 cans	1. Pour 14 lb 10 oz (1 gal 2½ qt) canned vegetarian beans into each steamtable pan (12"x20"x4"). For 50 servings, use 1 steamtable pan, For 100 servings, use 2 steamtable pans. 2. Combine onions, molasses, dry mustard, brown sugar, water, tomato paste, and ham (optional). Blend well.
Dehydrated onions	2¼ oz	¼ cup	5¼ oz	1½ cups	
OR	OR	OR	OR	OR	
* Fresh onions, chopped	1 lb 8 oz	1 qt	3 lb	2 qt	
Molasses	11 oz	1 cup	1 lb 6 oz	2 cups	
Dry mustard	2 Tbsp	¼ cup	
Brown sugar, packed	3¼ oz	½ cup	7½ oz	1 cup	
Water	2 cups	1 qt	
Tomato paste	9½ oz	1 cup	1 lb 2½ oz	2 cups	
Ham, diced (optional)	1 lb	3 cups	2 lb	1 qt 2¼ cups	
						3. Pour 2 lb 11 oz (1 qt 1¼ cups) mixture over beans in each steamtable pan. Stir to combine. Cover pans. 4. Bake: Conventional oven: 350 °F for 2¼ hours Convection oven: 325 °F for 1¼ hours Remove cover during last ½ hour of baking to brown the beans. 5. Portion with 4-oz ladle (¼ cup).

SERVING: ¼ cup (4-ounce ladle) provides ½ cup of cooked dry beans.

YIELD: 50 servings: 1 steamtable pan
100 servings: 2 steamtable pans

*See marketing guide below.

Nutrients Per Serving

Calories	151	Vitamin A	36 RE/350 IU	Iron	1.5 mg
Protein	7 g	Vitamin C	6.1 mg	Calcium	89 mg
Carbohydrate	24 g	Thiamin	0.21 mg	Phosphorus	149 mg
Fat	1 g	Riboflavin	0.10 mg	Potassium	517 mg
Cholesterol	0 mg	Niacin	0.76 mg	Sodium	533 mg

Marketing Guide for Selected Items

Food as Purchased	For 50-Serving Recipe	For 100-Serving Recipe	For _____ Serving Recipe
Mature	1 lb 11½ oz	3 lb

Process 2 – Same Day

The image features a large teal-colored background with rounded corners. A white, rounded rectangular box is centered in the middle of the page. Inside this box, the words "Food Safety Plan" are written in a black, sans-serif font, with "Food" on the top line and "Safety Plan" on the bottom line. The background is divided into four quadrants by a thin white vertical line and a thin white horizontal line that intersect at the center of the white box.

Food
Safety Plan

Record keeping requirement

- * Each school in the SFA must maintain logs for **six months** after month is complete (7 CFR 210.15(b)(5))

Questions?

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