Building Your School Food Safety Program—Let's Get Started

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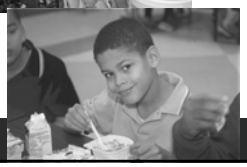
Why we are here…

Child Nutrition and WIC Reauthorization Act of 2004

1. The Reauthorization Act requires that, during the preparation and service of meals, the SFA comply with a HACCP system established by the Secretary of Agriculture. The law requires compliance with this requirement by July 1, 2006.
2. Schools shall obtain a minimum of two food safety inspections per school year conducted by a State or local governmental agency responsible for food safety inspections.

Why we REALLY are here…

Safe food is our business…



Purpose of a HACCP based Food Safety Program

1. Ensure safe food for our kids.
2. Provide insight to operating efficiencies.

By identifying where hazards can be introduced to food, we can reduce the potential for foodborne illness in our school children.

"HACCP works…" Dr. Dave Theno Quality Assurance Director for Foodmaker, Inc. home company of Jack-In-The-Box.

What is HACCP? "HAAS-SUP"

Hazard
Analysis
Critical
Control
Points

A systematic approach to identification, assessment, and control of food borne hazards.

First introduced by NASA and Pillsbury Corp. to ensure safe food during space missions.

What is HACCP?

HACCP is a "preventive" approach to food safety.

Programs are designed, operated, monitored, and verified to prevent human health hazards.

Responsibility for safety is placed upon the foodservice operator.

A HACCP Approach Helps To:

Identify foods and procedures most likely to cause foodborne illness.

Develop procedures to reduce the risk of an outbreak.

Monitor processes to keep food safe.

Verify that food served is consistently safe.

Advantages of HACCP

- Improves control of food processes
- Controls food cost
- Reduces food waste
- Provides continuous self-inspection and self-improvement
- Helps with complaints and legal action
- Complies with the law
- Protects customers

HACCP can prevent unsafe food from reaching our consumers

What causes food to be unsafe?

HAZARDS → Chemical, Physical, Biological

These hazards may be:
- specific to the type or preparation of the food or
- nonspecific and apply to ALL foods

Microbiological hazards are considered the biggest risk to food at all levels.

Practices and procedures that ADD hazards to food

Cross Contamination
- Poor personal hygiene
- Storing raw meats with ready-to-eat foods
- Poor equipment cleaning/sanitation

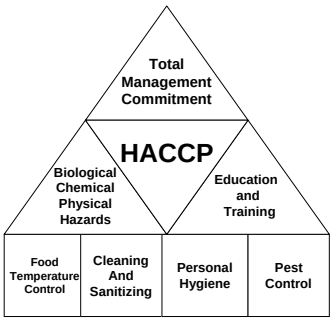
Improper Temperature Control
- Not cooking food to adequate internal temps
- Storing foods improperly (too warm or not hot enough)
- Not chilling food rapidly (longer than 2 hours at room temp)
- Failing to use thermometers

General practices
- Inadequate cleaning and sanitizing
- Improper chemical storage

Requirements of the FOOD SAFETY PROGRAM

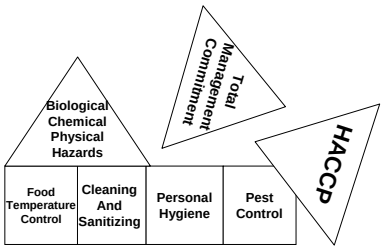
1. Documented Prerequisite Programs (Standard Operating Procedures)
   a. Sanitation
   b. Temperature control
2. HACCP Plan
   a. Documentation of menu items in appropriate categories
   b. Documenting and monitoring critical control points
   c. Establishment and documentation of corrective actions
   d. Establishment of recordkeeping process
   e. Reviewing and Revision

HACCP System Overview



Adapted from Gravani, 1997

HACCP System Without Support



Must have prerequisite programs to provide solid foundation for HACCP

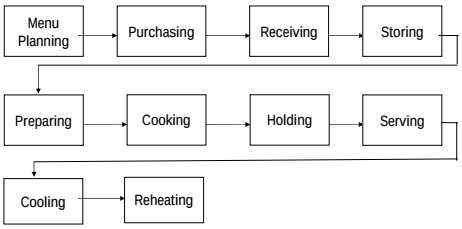
Seven HACCP Principles

1. Identify Hazards
2. Identify Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Record Keeping Procedures

Components of a Process Approach to HACCP

- Prerequisite programming including development, documention & implemention of SOP's
- Identify & document all menu items
- Identify Control Measures & Critical Limits
- Monitoring procedures and documentation
- Corrective actions and documentation
- Record keeping
- Verify, review & revise

Basic Food Flow for Conventional Production Systems

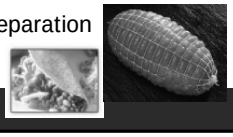


Process Approach to HACCP Simplifies it for you…

No Cook Step

Same Day Service

Complex Food Preparation



Prerequisite Programs

- Implement before HACCP can be effective
- Review and monitor regularly
- Document routinely
- Review and revise periodically

Prerequisite Programs

Supplier control
Equipment installation and maintenance
Cleaning and sanitation
Personal hygiene
Food safety training
Chemical control
Receiving, storing & transporting
Traceability & recall
Pest control
Food temperature control

Activity 1. Prerequisite Program Assessment

Does your school district have prerequisite programs necessary for HACCP implementation?

Develop, Document, and Implement SOP

SOPs are the foundation of a School Food Safety Program.

SOPs are step-by-step written instructions for routine food service tasks.

Each SOP should include instructions on monitoring, documentation, corrective actions.

Standard Operating Procedures, cont.

Adherence to SOPs allows employees to effectively manage, control, and prevent hazards.

Periodically review and revise SOPs.

Standard Operating Procedures

Guidelines for how procedures will be performed in a foodservice operation:

- Why
- What
- How
- When
- Who
- How verified

Activity 2. Standard Operating Procedure Checklist

Does the school district have *written* standard operating procedures (SOP's) related to food safety?

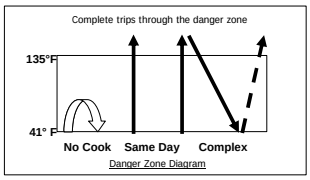
Components of a Process Approach to HACCP

√ Develop, document & implement SOP's

Identify & document all menu items
Identify Control Measures & Critical Limits
Monitoring procedures and documentation
Corrective actions and documentation
Record keeping
Verify, review & revise

Identify & Document All Menu Items

No Cook Step
Same Day Service
Complex Food Preparation



Danger Zone Diagram

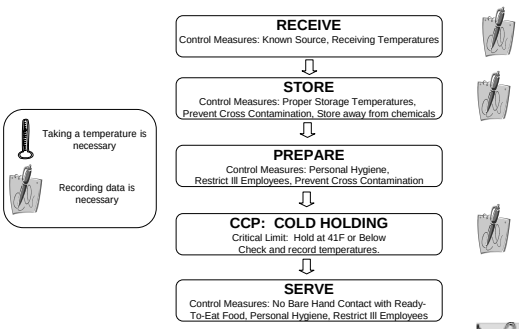
NO COOK Menu Items

Salads (Green, Coleslaw)
Fresh Fruits
Fresh Vegetables
Deli Sandwiches
Pre-cooked, Sliced Meats and Cheeses
Tuna or Chicken Salads

NO COOK Process

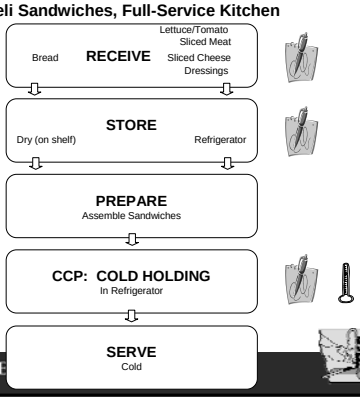
Does **not** include cooking
No step to kill bacteria, parasites, or viruses.
Food must be obtained from approved sources and prevent:
- Bacterial growth by using cold temperatures
- Cross-contamination from employees
- Cross-contamination from other foods and soiled equipment

NO COOK Process Flow



NO COOK Process Flow

Deli Sandwiches, Full-Service Kitchen



Same Day Service Menu Items

Hamburgers
Casseroles
Vegetables
Soups
Chicken Nuggets
Meat Loaf
Egg Bacon Biscuit

SAME DAY SERVICE

Food is prepared and cooked the same day it is served.

Food usually passes through temperature danger zone only once.

Minimal opportunity for bacterial growth.

SAME DAY SERVICE

Important procedures:

- Time and temperature controls
- Good sanitation to prevent cross-contamination
- Food personal hygiene (especially handwashing)

SAME DAY SERVICE Process Flow

RECEIVE
Control Measures: Known Source, Receiving Temperatures

STORE
Control Measures: Proper Storage Temperatures, Prevent Cross Contamination, Store Away From Chemicals

PREPARE
Control Measures: Personal Hygiene, Restrict Ill Employees, Prevent Cross Contamination

CCP: COOK
Critical Limit: Internal Temperature of 165F for 15 seconds
Check and record temperatures.

CCP: HOT HOLD
Critical Limit: Hold at no less than 135F.*
Check and record temperatures.

SERVE
Control Measures: No Bare Hand Contact with Ready-To-Eat Food, Personal Hygiene, Restrict Ill Employees

Taking a temperature is necessary

Recording data is necessary

SAME DAY SERVICE Process Flow

Oven Fried Chicken, Full-Service Kitchen

RECEIVE
Frozen Chicken | Dry/Liquid Ingredients

STORE
Freezer | Dry (on shelf)

PREPARE
Thaw in Refrigerator
1. Drizzle oil over chicken
2. Dip chicken in seasoned bread

CCP: COOK

CCP: HOT HOLD

SERVE
Hot

Taking a temperature is necessary

Recording data is necessary

COMPLEX Menu Items

Chili
Turkey gravy
Casseroles (if meat cooked ahead)
Roast turkey
Pork or beef roasts
Items prepared in central kitchen

COMPLEX Food Preparation

Food is prepared and cooked a day or so in advance of being served.

Food is cooled and stored then reheated the day it is served.

Used for food produced in large volumes or items that take longer to cook.

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COMPLEX Food Preparation

Concern: Food will pass through temperature danger zone more than once.

Multiple step process.

Requires proper equipment and facilities to handle volume.

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COMPLEX FOOD Preparation Process Flow

Taking a temperature is necessary

Recording data is necessary

RECEIVE
Control Measures: Known Source, Receiving Temperatures

STORE
Control Measures: Proper Storage Temperatures, Prevent Cross Contamination, Store Away From Chemicals

PREPARE
Control Measures: Personal Hygiene, Restrict Ill Employees, Prevent Cross Contamination

CCP: COOK
Critical Limit: Cook to 165F for at least 15 seconds.*
Check and record temperatures.

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COMPLEX FOOD Preparation Process Flow (con't)

Taking a temperature is necessary

Recording data is necessary

CCP: COOL
Critical Limit: Cool to 70F within 2 hours and from 70F to 41F or lower within an additional 4 hours.*
Check and record temperatures.

CCP: REHEAT
Critical Limit: Heat to 165F for at least 15 seconds.*
Check and record temperatures.

CCP: HOT HOLD
Critical Limit: Hold for hot service at 135F or higher.*
Check and record temperatures.

SERVE
Control Measures: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees

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COMPLEX Process Flow

Chili Con Carne, Full Service Kitchen

Taking a temperature is necessary

Recording data is necessary

Raw Ground Beef **RECEIVE** Fresh Vegetables, Canned Vegetables, Dry Ingredients

Freezer **STORE** Refrigerator, Dry (on shelf)

1. Thaw in Refrigerator
2. Brown Ground Beef & Drain

PREPARE Chop, Add to Ground Beef

CCP: COOK

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COMPLEX Process Flow

Chili Con Carne, Full Service Kitchen (con't)

Taking a temperature is necessary

Recording data is necessary

CCP: COOL
Store

CCP: REHEAT

CCP: HOT HOLD

SERVE
Hot

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Activity 3. Menu Worksheet

Group menu items for your school into the three process categories:

- No Cook
- Same Day
- Complex

Grouping Menus Example

NO COOK	SAME DAY SERVICE	COMPLEX
Three Bean Salad	Oven Fried Chicken	Chili Con Carne with Beans
Pickle Spear	All Beef Hot Dog	Lasagna
Fresh Relishes with Dip	Barbecued Pork Sandwich	Chicken Noodle Casserole
Applesauce	Baked Beans	Vegetable Beef Soup
Coleslaw	Little Smokies	Turkey/Pork Gravy
Apple Wedges	Macaroni & Cheese	
Tossed Salad	Fish Nuggets	
Sliced Peaches	Cornbread	

Developing a Food Safety Plan

Program Description
- School District
- Description of Operation
  - Type of foodservice system
  - Number/Type of meals served
  - Menu
  - Staffing
- Facility
- Equipment
- Purchasing

Developing a Food Safety Plan

HACCP Team
- Members
- Responsibilities

Assessment
- Prerequisite programs, including SOP
- Current staffing, training
- Food handling practices

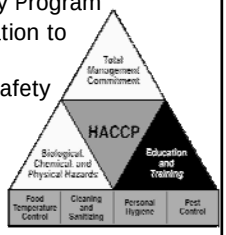
Developing a Food Safety Plan

Hazard Analysis
- Flow charts

Identify and document all menu items

Employee Orientation and Training

Critical to building a Food Safety Program
- Knowledge, skills, and motivation to prepare and serve safe food
- Employees implement Food Safety



HACCP Compliance Overview

- A written HACCP plan will need to be in every school building within a district.
- A modified version of the " Process Approach" To HACCP will be the minimum required food safety system for School Food Authority's.
- HACCP compliance will be included in the Coordinated Review Effort (CRE) and thus will be conducted by state reviewers.
- The health inspection provision that calls for a minimum of two inspections per year will be a separate issue from the HACCP provision.

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HACCP Compliance Overview

- NFSMI will be conducting training sessions around the country utilizing the modified "Process Approach".
- Traditional HACCP plans may be used, and are likely to be needed in larger, centralized operations.
- Emphasis will be on prerequisite programs.

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Additional Resources

National Food Service Management Institute
www.nfsmi.org
FDA Food Code
http://www.cfsan.fda.gov/~dms/fc01-up.html
Iowa State University
www.schoolhaccp.org

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Additional Resources, cont.

School Nutrition Association
www.schoolnutrition.org
Coalition for Food-Safe Schools
www.foodsafeschools.org

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