HACCP

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended section 9(h) of the Richard B. Russell National School Lunch Act by requiring school food authorities (SFA’s) to implement a food safety program for the preparation and service of school meals served to children in the school year beginning July 1, 2005. The program must be based on Hazard Analysis and Critical Control Points (HACCP) principles and conform to guidance issued by the Department of Agriculture (USDA). All SFA’s must have a fully implemented food safety program that complies with HACCP principles or with this optional guidance no later than the end of the 2005-2006 School Year.


The food safety program must include the following elements.

1. **Documented SOPs**  SOPs are a very important factor in developing an effective food safety program. Their role is to serve as a basic food safety foundation and to control hazards not outlined specifically in the HACCP plan.

2. **A written plan** at each school food preparation and service site for applying HACCP principles that includes methods for the following.
   a. Documenting menu items in the appropriate HACCP process category
   b. Documenting Critical Control Points of food production
   c. Monitoring
   d. Establishing and documenting corrective action
   e. Recordkeeping
   f. Receiving and revising the overall food safety program periodically

**Calibrating thermometers**

Most dial or digital food thermometers are accurate to within plus or minus 1 to 2° F. There are two methods for checking the accuracy of thermometers:

1. **Ice water method.** Fill a large glass with finely crushed ice. Add clean water to the top of the ice and stir well. Immerse the thermometer stem a minimum of 2 inches into the mixture. The thermometer should read 32° F. After 30 seconds.

2. **Boiling water method.** Bring water in a deep pan to a full rolling boil. Immerse the stem of a thermometer 2 inches into the boiling water. The thermometer should read 212° F after 30 seconds.

Thermometers should be checked periodically. Follow manufacturer’s recommendations for calibrating the thermometer.