Food Safety/HACCP/ Kitchen Safety

Key Terms:

**Accident**: An unplanned event causing loss or injury.

**Critical Control Points**: Stages in the preparation process in which foodborne illness may be introduced into the product.

**Danger Zone**: A temperature zone in which microorganisms can grow rapidly. The danger zone is generally accepted as 41-140 degrees F.

**HACCP**: Hazard Analysis Critical Control Points. A food safety system adopted by USDA.

**Potentially Hazardous**: Potentially hazardous food products are foods that when exposed to unfavorable conditions have the potential for causing foodborne illness. These are generally protein type foods.

**Unsafe Acts**: Activities likely to cause loss or injury.

**Unsafe Conditions**: Situations likely to cause loss or injury

**SOP**: Standard operating procedure

**References**

*Food Safe Schools Action Guide*, CFSAN/Office of Food Safety, Defense and Outreach, June 2005 [www.foodsafeschools.org](http://www.foodsafeschools.org)

National Food Service Management Institute [http://www.nfsmi.org](http://www.nfsmi.org)

*Wash Your Hands: Educating the School Community*

*Food Safety for Summer Food Service Programs*

*Food Safety Mini-Posters*

*Responding to a Food Recall*

*Temperature Mini-Poster 1*


**Food Safety**

1. The majority of cases of foodborne illness result from lack of proper temperature control.
   - Alabama Rules state that “potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 45° F or below.”
The U.S. Public Health Service Food Code requires cooked potentially hazardous foods to be cooled to 41°F or below within 4 hours. Foods should be refrigerated at 41°F or below. The U.S. Department of Agriculture, Food and Nutrition Service recommends that potentially hazardous foods be cooled to 40°F and kept refrigerated at or below that temperature.

- USDA recommends that potentially hazardous foods, including all leftovers, should be heated to 165°F. Hot foods should be held at an internal temperature of 140°F or above.
- Hot foods should be placed on the steam table hot and kept at an internal temperature of 140°F or above.
- USDA defines danger zone as temperatures between 40°F and 140°F which favor growth of organisms. The length of time a food remains in the danger zone largely determines the rate and extent of growth of organisms (bacterial growth).

2. Temperature control in the school kitchen should be emphasized in training and in day-to-day supervision by the manager. Every CNP manager should have a metal stem-type thermometer and be trained to use it. Several metal stem-type thermometers should be available in the kitchen and for use on the service line.

3. The school system should have a policy defining the clothing requirements of all employees to meet sanitation requirements. The minimum requirements are found in 420-3-14.10. Quality standards for this area can be found in a variety of references listed later in this chapter.

4. USDA requires all school foodservice operations to be inspected at least twice a year by the State Board of Health. The inspection report must be posted for the public to view. Scores on these inspections are reported to the State agency yearly by the CNP director.

Rules of State Board of Health, Bureau of Environmental Services
Division of Food, Milk, and Lodging,
Chapter 420-3-22 Food Establishment Sanitation

To obtain a copy of the “Rules of the State Board of Health — Food Establishment Sanitation” call the Alabama State Board of Health, Bureau of Environmental Services or your county health department or visit the following Web page.

http://www.alabamaadministrativecode.state.al.us/docs/hlth/index.html

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.

**Kitchen Safety Rules**

**Burns:**
1. Handles of pans on the stove are turned inward to keep a person from accidentally hitting a handle.
2. Flames are turned off before pans are removed from the stove.
3. Dry potholders are used for lifting hot pans.
4. Steam equipment is in proper working order to avoid burns from leaks.

**Cuts:**
1. Knives are stored in the slotted case provided for them.
2. Knives to be washed are left on the drainboard and not dropped into the sink.
3. The safety hood is put over the slicer after each use and cleaning.
4. The can opener is in good repair so that it cuts sharply and does not leave ragged edges.
5. Safety devices are used on slicers and choppers.
6. The cutting edges of foil and plastic wrap boxes are used as designed and handled with care when moving.
7. Protective gloves are worn when handling or cleaning a knife.

**Falls:**
1. The employee follows floor-cleaning procedures and cleans spills immediately.
2. Corridors and stairways are free from clutter.
3. Articles are placed on shelves securely so they will not jar off.
4. Step ladders are sturdy and in good repair.
5. Brooms and mops are put away properly after use and not left out against a wall or table to trip someone.
6. Hallways are well lighted and steps well marked so no one will trip.
7. Employees wear non-slip, closed-toe shoes made of leather.

**Safe Lifting**
1. Employees involved in heavy lifting are trained to lift properly.
2. Lifting procedures are posted.
3. Employees use carts to move heavy loads.
4. Ladders should be used to remove items from shelves about an employee’s head.

**General Safety Rules:**
1. The kitchen has a current safety manual.
2. Employees are trained to use fire extinguishers.
3. There is a first aid kit available for use in the kitchen.
4. Electrical equipment and wiring are in good repair.
5. Fire extinguishers are checked routinely to assure they are in working order.

**Personnel Safety Inspections and Follow-Up**

There is no standard safety inspection process or form for school foodservice operations. It is desirable for a school system to develop or adopt a safety inspection program for school kitchens.

**Fire Safety:** Contact your local fire department and request inspection of placement and operation of fire extinguishers. The fire department will usually provide training on use of fire extinguishers. Fire extinguishers should be inspected regularly to be sure they are charged. Heat and smoke alarms, automatic sprinkler systems, and fire suppression systems under hoods should also be inspected regularly. CNP staff should participate in school fire and emergency drills.

**Chemical Safety:** Each preparation or feeding site under the School Lunch Program should have a copy the Material Safety Data Sheet (MSDS) for each chemical used in the kitchen. It is an OSHA (Occupational Safety and Health Administration) requirement that MSDS be available on site so all employees can read the potential hazards before using a chemical and have access to the safety information at all times. Be sure that each school kitchen has a readily accessible place for MSDSs.

**Equipment Safety:** When new equipment is purchased, part of the training should include safety precautions for operating and cleaning the equipment. Any employee who
must use a piece of equipment should be trained to use it correctly and safely. Operation
instructions for equipment should be kept in an easily accessible location for quick access
if needed.