Goal of Child Nutrition Programs is “to serve nutritious and safe food that children will eat within an established budget.”

To promote food safety, the National School Lunch Act & the Healthy Hunger-Free Kids Act of 2010 requires that schools have a food safety program. The food safety program must be based on Hazard Analysis and Critical Control Points (HACCP) Principles and must apply to any & all locations where food is stored, prepared, or served, for all child nutrition programs.
“It has been said, what we know and what we believe is of little consequence. It is what we do that is important. When it comes to food safety this point is certainly true.”
- Frank Yiannas

Acquiring the knowledge and understanding of food safety regulations is the first step to becoming a food-safe environment; however, it is the actions we take everyday that make the most impact on creating a food safe culture, and a safe environment for our students.
Where do I begin?

- Conduct an evaluation of your food safety program and HACCP Plan
  - *Reviewing your Current Food Safety Efforts: A Checklist for Food-Safe Schools*
- Ensure compliance with USDA FNS regulations
- Ensure compliance with your local health regulations
- Complete a full 8 hour food safety course (FSD)

Before any changes can be made within your SFA or schools, it is important to understand where your food safety efforts, process, and procedures stand.

Assess your program by conducting an evaluation of your food safety program and HACCP plan by Utilizing “Reviewing your Current Food Safety Efforts: A Checklist for Food-Safe Schools” (page 11-16 in your Action Guide)

The checklist will help you assess your current food safety efforts and provide you with an outline of actions you can take to enhance your district & schools food safety efforts

Remember, as a food service director you will want to ensure you are also meeting the professional standards and obtaining at least 8 hours of food safety training. Resource List provided during the professional standards overview.
SFAs are required to implement a school food safety program that is based on HACCP Principles. The food safety program must apply to every location where food is stored, prepared, or served for all child nutrition programs offered through schools.

Through a school food safety program you can control the risks associated with storing, preparing, and serving food. The food safety program should include a written plan based on HACCP principles and documented standard operating procedures.

A school food authority with a written food safety program based on the process approach to HACCP must ensure that its program includes:

(i) Standard operating procedures to provide a food safety foundation;
(ii) Menu items grouped according to process categories;
(iii) Critical control points and critical limits;
(iv) Monitoring procedures;
(v) Corrective action procedures;
(vi) Recordkeeping procedures; and
(vii) Periodic program review and revision.
§210.13 Facilities management
As a school food authority you must develop a written food safety program that covers any facility or part of a facility where food is stored, prepared, or served. The food safety program must meet the requirements in paragraph (c)(1) or paragraph (c)(2) of this section, and the requirements in §210.15(b)(5).
Food Safety Policy
Health Standards

☐ Proper Personal Hygiene
☐ Cross-Contamination is prevented
☐ Food temperatures are monitored & recorded
☐ Refrigerator and freezer temperatures are monitored & recorded
☐ Food preparation and service areas are clean & sanitized
☐ Clean, sanitized utensils and equipment are used for food preparation and meal service
☐ No obvious evidence of pests is present

§210.13 Facilities management.
(a) Health standards. The school food authority shall ensure that food storage, preparation and service is in accordance with the sanitation and health standards established under State and local law and regulations.
(Reference the HACCP Manager Self-Inspection Checklist)
(6 CCR1010-2)
2-103 Person in Charge
The person in charge shall educate and monitor employees to ensure that employees are:

a. Properly trained in food safety
b. Effectively cleaning their hands, routinely monitoring the employees handwashing & glove usage
c. Visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees
d. Properly cooking potentially hazardous food being particularly careful in cooking those foods known to cause sever foodborne illness or
death

e. Using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours

f. Properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperatures, exposure time for hot water sanitizing, chemical concentration, pH, temperature, exposure time for chemical sanitizing

g. Prevent bare hand contact with ready to eat food by using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment

h. Informed of their responsibilities to report their illnesses and infections transmissible through food to the person in charge, so that the person in charge may exclude or restrict any employees who are ill, have a boil or wound, and when to notify the department of illnesses

i. Ensure delivery and maintenance persons and pesticide applicators entering the food preparation food storage, and warewashing areas comply with the code
Food Safety Policy

Food Safety Inspections

- Request two food safety inspections from the responsible agency at the beginning of the year
- Did your sites receive two food safety inspections in the current year
- Did your sites receive two food safety inspection in the previous school year
- Ensure the most recent food safety inspection report is posted in a publicly visible location
- Provide a copy of inspection report upon request

§210.13 Facilities management. (b) Food safety inspections.
-Schools shall obtain a minimum of two food safety inspections during each school year conducted by a State or local governmental agency responsible for food safety inspections. They shall post in a publicly visible location a report of the most recent inspection conducted, and provide a copy of the inspection report to a member of the public upon request. Sites participating in more than one child nutrition program shall only be required to obtain two food safety inspections per school year if the nutrition programs offered use the same facilities for the production and service of meals.

( 6 CCR1010-2 )

11-201 Inspection Frequency
a. An inspection of a retail food establishment shall be performed at least twice every calendar or fiscal year; or The Colorado Retail Food Establishment Risk-Based Inspectational Frequency Methodology Guidance Document may be used as a model for an alternative method for determining inspectional frequency.

b. Additional inspections may be performed based upon additional
assessments of potential risks of foodborne illness

11-203 Report of Inspections

a. Whenever an inspection of a retail food establishment or commissary is made, the findings shall be recorded on an inspection report form. The inspection report form shall summarize the requirements of these rules and regulations. The Department shall document, on the inspection report form, specific factual observations of violative conditions or other deviations from these rules and regulations. Once the inspection has been completed and the inspection report form is finalized, a copy of the completed inspection report form shall be furnished to the person in charge of the establishment. The completed inspection report form is a public document that shall be made available for public disclosure to any person who requests it according to law.

11-204 Corrections of Violations

a. The inspection report form shall specify a reasonable period of time for the correction of the violations found and correction of the violations shall be accomplished within the period specified

   a. Imminent health hazard- operations shall not be resumed until authorized by the Department
   b. Critical Violations- corrected as soon as possible, but in any event by specified date, not to exceed ten days
   c. Non-Critical violations – corrected by the date and time agreed to or specified by the Department, based on the severity of potential health hazards

Find your Local Public Health Agency

- https://www.colorado.gov/pacific/cdphe/find-your-local-public-health-agency
Food Safety Policy

Temperatures

- Temperatures of all food, storage, and equipment, are monitored & recorded (includes potentially hazardous foods that are stored, prepared, served, refrigerators, freezers, and beverage coolers)
- Thermometers are calibrated, calibration logs are recorded & maintained

Best Practice:
- Internal thermometers are located in all food storage areas (as a second monitoring device)

§210.13 Facilities management
The school food authority shall ensure that the necessary facilities for storage, preparation and service of food are maintained. Facilities for the handling, storage, and distribution of purchased and donated foods shall be such as to properly safeguard against theft, spoilage and other loss.

( 6 CCR1010-2 )

4-401 Temperature Measuring Devices

A. Temperature measuring devices shall be available, used, capable of reading both hot and cold temperatures... used to determine required food temperatures and shall be accurate to +/- 2F

D. Each mechanically refrigerated and hot food storage unity storing potentially hazardous food shall be provided with a numerically scaled indicating temperature measuring device..

E. Temperature measuring devices shall be checked and calibrated as necessary to ensure their accuracy.

3-501 Temperature
a. The temperature of potentially hazardous foods shall be 41F & below or 135F & above, at all times, except during necessary periods of preparation or as otherwise provided in this code.
b. Equipment for cooling, heating, and holding food, cold and hot, shall be sufficient in number and capacity to provide required food temperatures.
c. A food that is labeled frozen and shipped frozen by a food processing plant shall be received and stored frozen.
d. Upon receipt, potentially hazardous food shall be free of evidence of previous temperature abuse

3-502 Cooking Potentially Hazardous Foods (Time/Temperature Control for Safety Foods)
a. Potentially hazardous foods processed within the retail food establishment shall be cooked to a uniform internal temperature, follow the designated temperature outlined by the foods corresponding holding time and internal cooking temperature

Temperature Logs: http://www.cde.state.co.us/nutrition/osnfoodsafetyresources-0
Food Safety Policy

Storage

- All items are clearly labeled and dated
- Food items are properly wrapped, labeled, and stored
- Food is stored 6” off the floor
- Canned goods are free from bulges, leaks, and dents
- Chemicals are clearly labeled and stored away from food and food supplies
- Food is stored to prevent cross-contamination
- First in, First out inventory method is used

§210.13 Facilities management
The school food authority shall ensure that the necessary facilities for storage, preparation and service of food are maintained. Facilities for the handling, storage, and distribution of purchased and donated foods shall be such as to properly safeguard against theft, spoilage and other loss.

( 6 CCR1010-2 )
3-414 Food Storage:

a. Containers of food shall be stored a minimum of six inches above the floor or stored on dollies, skids, racks, or open-ended pallets, provided such equipment is easily movable, either by hand or with use of pallet-moving equipment that is on the premises and used. Such storage areas shall be kept clean.

b. Packaged food, once the container is opened in the retail food establishment prior to use or retail sale, shall be kept covered. Food, whether raw or prepared, if removed from the original package, shall be stored in a clean, covered container, except during necessary periods of preparation or cooling. Food uncovered during reparation
or cooling must be protected from contamination.

3-701 Labeling:

a. When voluntary code date information appears on a retail food establishment or manufacturers label, it shall not be concealed or altered.

b. A food ingredient, such as flour, sugar, salt, spices, dried herbs, potato flakes, baking powder, cooking oil or vinegar, that is not stored in the original package and it not readily identifiable on sight, shall be stored in a container identifying it by a common name.
Summary

- Does the SFA & Site follow the food safety program and HACCP principles
- Does the food safety plan include SOP’s to include all areas where food is prepared, stored, and served
- Is the food safety plan current and being implemented in the operation
- Has the school received two food safety inspection in the current school year
- Has the SFA made a documented request to the responsible agency for two food safety inspections
- Is the most recent food safety inspection report located in a visible location, and available on request
- Are HACCP principles implemented
- Are proper storage principles implemented
- Temperatures are measured and logs are documented and available
Food Safety Resources

- Food safety Culture- Frank Yiannas
- The Stomach Bug Book-
- Food Safe School Action Guide
- CDC’s Foodborne Diseases Active Surveillance Network (FoodNet)
- CDC’s PulseNet
  - http://www.cdc.gov/pulsenet/
- CDE OSN Food Safety Webpage
  - http://www.cde.state.co.us/nutrition/nutrihaccpplan
- Center of Excellence for Food Safety Research in Child Nutrition Programs
  - http://cnsafefood.k-state.edu/
- Iowa State University Extension & Outreach
  - http://www.extension.iastate.edu/foodsafety/
- Colorado State University Extension
  - http://www.ext.colostate.edu/menu_nutrition.html
- University of Nebraska Cooperative Extension
  - http://www.foodsafety.unl.edu/haccp/start/7principles.html
- National Coalition for Food-Safe Schools

Food safety Culture- Frank Yiannas

The Stomach Bug Book-

Food Safe School Action Guide

CDC’s Foodborne Diseases Active Surveillance Network (FoodNet)

CDC’s PulseNet
- http://www.cdc.gov/pulsenet/

CDE OSN Food Safety Webpage
- http://www.cde.state.co.us/nutrition/nutrihaccpplan

Center of Excellence for Food Safety Research in Child Nutrition Programs
- http://cnsafefood.k-state.edu/

Iowa State University Extension & Outreach
- http://www.extension.iastate.edu/foodsafety/

Colorado State University Extension
- http://www.ext.colostate.edu/menu_nutrition.html

University of Nebraska Cooperative Extension
- http://www.foodsafety.unl.edu/haccp/start/7principles.html

National Coalition for Food-Safe Schools