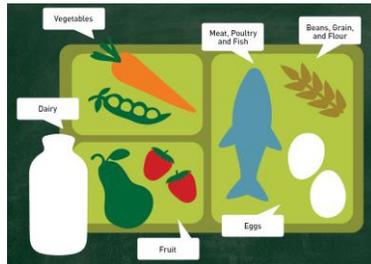


Farm to Plate Food Safety

In addition to fruits and vegetables, locally obtained protein foods, eggs, grain foods, dairy products, and processed items can be included in program meals.

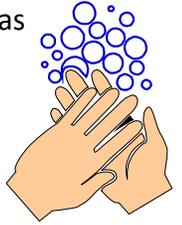
- Livestock and poultry products must be slaughtered in a licensed and inspected facility.
- Egg products must be inspected or come from a licensed facility. Liquid, frozen and dried egg products must be pasteurized.
- Grains can include wheat flours, oats, barley and other locally grown and milled cereal grains.
- Liquid milk and other dairy products must be pasteurized and sourced from licensed and inspected producers.

- Processed local foods must have proper labeling and nutrition information on the product.



Did You Know...?

Harmful disease-causing microorganisms can survive on electronic devices, such as cell phones and tablets.



To reduce the potential for cross-contamination of harmful microorganisms to foods, wash hands before and after touching electronic devices.

Handling Leftovers

Leftover potentially hazardous foods that have not been served may be saved and served at another time under certain food safe conditions.

- Cool unserved hot high-risk leftovers quickly.
- Label and mark with a “use by” safety date.
- Hold refrigerated at 41°F or below for up to 7 days. Use, freeze, or discard within those 7 days.
- Reheat one time to an internal temperature of 165°F within 2 hours.
- Do not mix with newly prepared foods.

A leftover food or beverage that has been served, may be reserved if it is an unopened nonperishable packaged item; an unopened perishable packaged item that has been held safely; an unpeeled whole fruit with a nonedible peel, or a wrapped whole fruit with an edible peel.

No Bare-Hand Contact Rule

Ready-to-eat (RTE) foods must be handled carefully to prevent contamination. RTE foods include foods that are rinsed, prepared, and/or cooked. RTE foods include deli meats, raw fresh vegetables, breads, fresh fruits and cooked chicken nuggets.

Utensils, dispensing equipment, tissue paper, or food gloves are all acceptable ways to handle RTE foods.

When gloves are used, they must be worn over washed hands. This practice creates multiple safety barriers between bare hands and ready-to-eat foods.

This institution is an equal opportunity provider.



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Online Food Safety Training



To access online food safety training, go to [KSDE Training Portal, https://learning.ksde.org](https://learning.ksde.org). Create an account on the KSDE Training Portal with a Username and Password. Select the Child Nutrition & Wellness option and click on the class you would like to take. Online classes are available any time and can be completed in one session or over the course of multiple days.