Chemical Contamination

Foodborne illness can be caused by contamination from chemicals.

Chemicals can include:
- Detergents and sanitizers
- Polishes and cleaners
- Pesticides
- First aid supplies
- Personal medications

Store all chemicals in a designated area away from food and food-contact surfaces using spacing or partitioning.

Containers holding chemicals must be properly labeled so that a chemical is not accidentally used as a food ingredient.

Chemical containers must **never** be reused to hold food or food equipment.

Understanding Dates Stamped on Foods

The dates used on foods can help determine quality and safety.

- A "**Sell-By**" date indicates how long a product can be offered for sale. The product can be used past this date if the recommended times and temperatures for the product are applied.
- A "**Best if Used By**" date is recommended for best flavor or quality of the product. It is not a safety date.
- A "**Use-By**" is the last date recommended for the safe use of the product. Safety dates can be found on fresh foods, such as deli meats, and on dry goods, such as infant formula.

Regardless of the date on the package, improper handling or storage can make foods unsafe to eat. Use thermal containers to transport high-risk cold and frozen items.

Monitor refrigerator temperatures to assure they are between 36°F-41°F, or cold enough to hold cold foods at 41°F or below.

Produce Best Practice

Fresh produce can collect harmful microorganisms at harvest, during packaging, and through transportation.

To remove some of the microorganisms that may be on the surface of the food...
- Scrub tough-skinned cantaloupe or whole potato with a vegetable brush under cool running water.
- Rinse a fresh tomato in clean water, 10°F warmer than the tomato to discourage exterior bacteria from burrowing to the inside fruit.
- Soak delicate berries in cool water, then gently rinse.
- Avoid rinsing packaged greens, labeled ready-to-eat, or triple-washed.

Cut tomatoes, cut melons, and cut leafy greens can be held at 41° F or below for up to 7 days.

Family Style Service

Keep hot potentially hazardous foods safe prior to service by holding them at 135°F or hotter in a warm oven, on the stovetop, in a slow cooker, or on warming trays.

Keep cold potentially hazardous foods safe prior to service by holding them at 41°F or colder in the refrigerator or nested in bowls of ice.

Apply Time as a Public Health Control protocol when temperature controls are difficult.

Put high-risk foods out for service when they are ready to be eaten.

Prevent cross-contamination at the table by using separate eating and serving utensils.

Encourage attending adults to assist children with transferring food from the serving bowl to their plates at the table.
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.

Online Food Safety Training

To access online food safety training, go to KSDE Training Portal, 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.