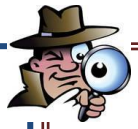
HACCP Help * September 2014



KDA Inspection Top 10 Violations

(School Year 2013-14)

1. Food-contact surfaces are not clean to the sight and touch.
2. Food-contact surfaces are not kept in good condition and are not easily cleanable.
3. Physical facilities are not clean and kept in good repair.
4. Working containers of chemicals are not labeled with the common name.
5. Chemicals are stored above food or food-contact surfaces without partitioning.
6. Date marking of TCS foods with "use by date" is not applied, and/or TCS foods are held more than 7 days in the cooler.
7. Holding of hot/cold TCS food is inadequate.
8. Backflow prevention is insufficient.
9. Wiping cloths are not stored in sanitizer solution between uses.
10. Food is not stored 6" or more above the floor in cold storage and dry storage.

What Are TCS Foods?

- **T**ime/**T**emperature **C**ontrol for **S**afety foods
- Foods or food ingredients capable of supporting the **rapid** growth of harmful microorganisms
- Also called "Potentially Hazardous Foods"
- Use temperature controls for safety 135°F or above for hot TCS foods 41°F or below for cold TCS foods
- Use time controls when temperature controls are not available

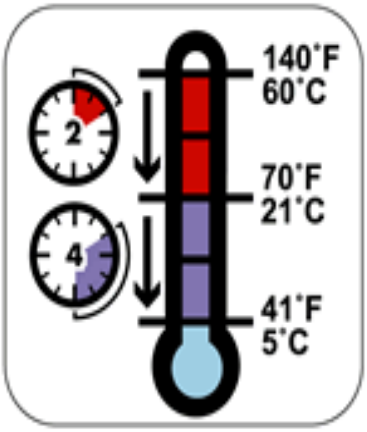
Time/Temperature Control for Safety (TCS) foods include meat, poultry, fish, cheese, eggs, milk, yogurt, cut tomato, cut melon, and cut leafy greens.

How Can "Time as a Public Health Control (TPHC)" be used to keep Time/Temperature Control for Safety (TCS) foods safe?

It generally takes about four hours for bacteria to grow to harmful levels on Time/Temperature Control for Safety (TCS) foods. When "Time as a Public Health Control" (TPHC) is used, the TCS food may not be left in the temperature danger zone of 41°F to 135°F for more than four hours.

Here are the rules:

- "Time as a Public Health Control" can be used for both cold TCS foods and hot TCS foods.
- Schools do **not** need to submit a letter to KDA to request a variance to use TPHC.
- There must be a detailed written Standard Operating Procedure (SOP) on file, at each site, explaining exactly what the procedures are for using "Time as a Public Health Control" at that site (See SOP 14 in a school HACCP Food Safety Plan).
- The written SOP must include a **predetermined** list of TCS foods that will apply time controls for food safety. Be sure to add TCS foods to your TPHC list before using TPHC with them!
- The food must either be identified on a log or be marked in some way to indicate the time that is four hours from when the food was removed from temperature control.
- When using time as a public health control, any leftover food (cold or hot) must be discarded at the end of the serving period or after 4 hours, whichever comes first.



Cool at School

Speed up the cooling process by using multiple techniques, such as dividing the food into smaller portions in **pre-chilled** food containers, placing the containers in an ice bath and then, stirring to accelerate the cooling process. After this partial rapid cooling, place the food into refrigeration for further cooling to proper internal temperatures. Keep coolers properly maintained to cool food more effectively!

- Two-stage cooling: Cool from 135°F to 70°F within the first two hours and from 135°F to 41°F within six hours total.
- One-stage cooling: Cool from 135°F to 41°F within four hours.

Check out The Center of Excellence for Food Safety Research in Child Nutrition Programs for resources and a report on "Cooling Foods in School Foodservice Operations" at http://cnsafefood.k-state.edu/.

Coming Soon…

…Quick Train Videos

Watch for quick train sanitation videos available in the Fall on the KSDE Child Nutrition & Wellness website.

www.kn-eat.org

Topics will include:

- Allergen Cross-Contact Prevention
- Basic Knife Know-How
- Calibrating Thermometers
- Date Marking
- Hand Washing
- Meal Modification
- Portioning Tools
- Serving RTE Foods
- Taking Food Temperatures

Calibration

Calibrating thermometers assures more accurate temperature taking. HACCP regulations for schools require all internal temperature thermometers to be calibrated every 2 weeks. The ice bath method is the easiest way to measure the accuracy of thermometers.

Sensing area

To calibrate:

- Fill a small to medium bowl with crushed ice.
- Add enough water to just cover the ice and fill in the spaces. Stir and let sit for one minute.
- Place the thermometer in the center of the ice bath so that the sensing area is submerged.
- If the thermometer reads 32°F, record the accuracy of the thermometer on a calibration log sheet.
- If a bimetallic stemmed thermometer reads over/under 32°F, calibrate the thermometer by turning the hex nut until the dial reads 32°F while in the ice bath. Record adjustment on the log sheet.
- If a digital or probe thermometer is off by more than +/- 2°F follow manufacturer's directions for calibration or discard.

Cleaning & Sanitizing

Cleaning and sanitizing equipment are important parts of keeping food safe. Food-contact surfaces must be regularly cleaned to prevent the spread of bacteria and reduce the possibility of cross-contamination. A surface or item that is in continuous use should be cleaned and sanitized at least every four hours.

Cleaning and sanitizing are distinct activities that both work to reduce the risk of foodborne illness.

- Cleaning is the removal of visible soil and food residue on a food-contact surface.
- Sanitizing is the reduction of microorganisms to a level that is safe.

Soap does not kill microorganisms. The job of soapy water is too clean debris off of the surface of an item.

The job of rinsing is to get the soap off the surface.

The job of the sanitizer is to kill most of the microorganisms not removed in cleaning and rinsing.

Microorganisms can grow on dirty wiping cloths sitting in soapy water at room temperature. Wiping cloths in the soapy water must be in active use…either you are washing something or **immediately** getting ready to wash something!

Wiping cloths held in a chemical sanitizer must be held at proper concentrations. Soaps and food debris break down sanitizers, so replace solution regularly.

Hot Water Sanitizing Dishmachine

A hot water sanitizing dishmachine should dispense the sanitizing water at 180°F from the rinse jets. The sanitizing water must raise the temperature of the items being sanitized to 160°F inside the machine.

A disposable temperature reading device, called a T-stick, or a waterproof thermometer, called a Lollipop Thermometer, can be used to check water temperatures inside the dishmachine.

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USDA

Kansas State Department of Education

USDA is an equal opportunity provider and employer.

The Kansas Department of Agriculture (KDA) has moved to Manhattan. KDA is responsible for performing food safety inspections at school nutrition program sites. Check out the KDA website at http://agriculture.ks.gov/ for the latest news in agriculture, to see inspection postings, to download posters, and to access resource information on food safety.

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