


HACCP HELP *** 763-0414 NOOO



Go to www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources to download a fill-in-the-blank HACCP plan, training materials for both management and non-management personnel, HACCP games, temperature logs and more. Use everything as is, modify some or all of it or design your own materials. It's your choice.

Can 2-Liter Bottles be Used as Chill Sticks?



No. These and similar containers are designed as 'single-use containers' and are not safe for repeated use with food. Only containers designed and constructed to chill food may be used.



Keep It Simple and Keep It Safe!

When recording food items for processes 1, 2 and 3, group foods with similar characteristics. For example...

1. List 'pasta with sauce' once under Process 2 (assuming you cook, hold hot and serve the same day). This includes macaroni and cheese, spaghetti with meat sauce, baked ziti, etc.
2. List 'fresh fruit,' 'fresh, raw vegetables,' and 'canned fruit' once each under Process 1 (assuming they are not served hot) instead of listing every single type of fruit and raw vegetable that you serve.
3. List 'cooked vegetables' once under Process 2 (assuming you cook, hold hot and serve the same day).

Do Temperatures of All Deliveries Have to Be Taken?

No. If a food service employee is present when a delivery is made, random temperatures must be taken and recorded on the invoice, log or other record in addition to regular quality and quantity inspections. However, if deliveries are made in the early morning hours prior to your arrival and you are unable to change the delivery times, the law does not require you to be there. All deliveries should still be evaluated for quality and quantity as soon as possible.



What is the Required Temp. for Freezers?

The current Kansas Food Code only requires that frozen food be maintained in a frozen state. However, the recommended temperature range for freezers is -10 to 0°F.

Where Must Health Inspection Reports Be Posted?

The most recent inspection report for each site that participates in the National School Lunch Program or School Breakfast Program must be posted in the same location as the civil rights poster. Be sure to include all pages of the report and display a copy, keeping one on file.




All records related to HACCP (not all food service records) must be kept for at least two years and until the sponsor is given permission by their KSDE consultant to discard.

Do Temperatures of Fresh Fruits & Veggies Have to Be Recorded?

No (except cut melons & tomatoes). Although these must be handled safely and some stored under refrigeration to control bacteria growth, they are not potentially hazardous and their temperatures do not need to be taken and recorded.




Classification of Specific Foods

Breads – Regardless of the procedure used to thaw or mix and bake, unless they contain cheese, breads are **not** potentially hazardous and do not need to be put into a Process.

Dressings & Condiments – If they are potentially hazardous (e.g. homemade ranch dressing), they should be in Process 1. If they are not potentially hazardous (e.g. ketchup), they do not need to be in any Process.

Hot Ham & Cheese Sandwiches – They are warmed and are therefore a Process 2 food. If they are held below 135°F, they must be served or discarded within four hours.



HACCP Class



To hire a KSDE Food Safety Cadre Trainer to teach a HACCP class for your food service staff, contact Cindy L. Johnson, Training Coordinator, at (785) 296-2276 or cljohnson@ksde.org.

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If you have questions or need assistance, contact your area consultant or call the Child Nutrition & Wellness office at the Kansas State Department of Education at (785) 296-2276.

