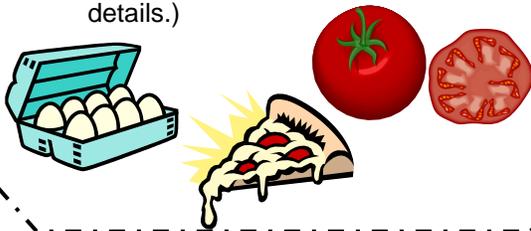


Potentially Hazardous Foods... are foods that support the **rapid** growth of harmful microorganisms. They are also referred to as Time/Temperature Control for Safety (TCS) foods. The temperature and/or the amount of time these foods are held must be carefully controlled in order to keep them safe to eat.

- 1) Some foods are refrigerated for quality reasons or to extend the shelf life (due to **slow** bacteria growth). Not all refrigerated foods are potentially hazardous.
- 2) USDA's HACCP guidance requires that all potentially hazardous foods be categorized as a process 1, 2 or 3 food item.
- 3) Cut tomatoes were recently added to the list of potentially hazardous foods. All cut tomatoes must therefore be held out of the temperature danger zone (below 41°F or above 135°F) or all rules required for using 'time as a control' must be used. (See the March HACCP Help for details.)

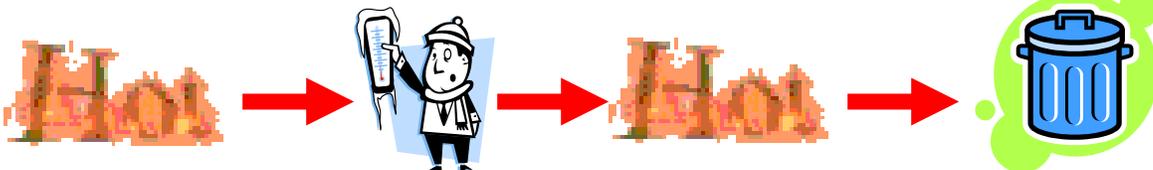


What Type of Shoes May be Worn in School Kitchens?

Clean, closed-toe shoes are required. Comfortable, closed-heel shoes without holes and with non-skid soles are recommended. Non-skid soles can prevent slips and falls. Sturdy, closed heel and closed-toe shoes without holes protect your feet from falling objects and from hot foods and liquids.

How Many Times Can a Potentially Hazardous Hot Food be Reheated?

A potentially hazardous food should only be reheated once for a total of three trips through the temperature danger zone. Pre-cooked foods such as beef crumbles may still safely be heated and reheated after purchasing. Remember to reheat to 165°F within 2 hours.



How Do I Calibrate and Test My Digital Thermometer?



Not all digital thermometers can be calibrated. However, all thermometers must be tested at least once every two weeks to be sure they are working correctly. Test a digital thermometer just as you do a bi-metallic stem thermometer. Place it in an ice-water bath to be sure it reads 32°F. If it does, it works; if it doesn't, either adjust it following the instructions that came with the digital thermometer or replace the thermometer. A +/- 2 degree variance is permitted.

Should Cantaloupe be Washed in Bleach Water to Sanitize It?



No!!! Simply rinse the rind with clear, clean water thoroughly.



MILK

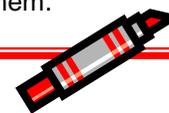
Liquid milk must be 45°F or below but **STRIVE FOR 35!**

In Kansas, it is acceptable to take the temperature between two cartons or to use an infrared thermometer on the carton.

If the carton temperature is more than 45°F, take the temperature of the liquid. As with all temperatures of delivered items, take the temperatures of a random sample as determined by a school food service employee.

Do I Have to Date Mark Foods that Will be Used Today?

All refrigerated, ready-to-eat, potentially hazardous foods must be date marked with the "use by" date regardless of when you plan to use them.





Do Refrigerated, Potentially Hazardous Foods Have to Be Received At or Below 41°F?

Yes (except liquid milk and shell eggs which may be received and stored at or below 45°F although you should 'strive for 35!'). This is required both by the Kansas State Department of Agriculture (i.e. in the Kansas Food Code) and by USDA's/KSDE's HACCP guidance. You should purchase only from vendors capable of delivering potentially hazardous refrigerated food in chilled trucks or containers. You must take and record the temperatures of a random sample if a food service employee is on site when the delivery is made. Frozen foods must be received 'in a frozen state' (i.e. solid to the touch and not at any specific temperature) so simply touch a random sample and record 'FS' for frozen solid, 'R' for rejected or use other coding of your choice.

Can I Modify the Standard Operating Procedures (SOPs) Provided by KSDE?

Yes. Your SOPs must include requirements from the Kansas Food Code (e.g. wearing gloves when handling ready-to-eat foods) and things required by USDA and KSDE for HACCP implementation but some steps (e.g. checking the names of delivery drivers and displaying handwashing posters) are recommendations, not requirements and may be removed. If there are things in the 'standard' SOPs that you do not do, you must modify them because your SOPs must accurately reflect what you do and how you do things at each site.



HACCP Help * 2020 * 00+000-0000

Which Process Is It?

Process 1

Cut tomatoes, salsa made from scratch with cold ingredients, homemade ranch dressing, cold sub sandwiches

Process 2

Cream cheese desserts*, all hot egg dishes* (do not need to list separately), cooked rice or pasta served hot same day



Process 3

Hard boiled eggs (egg salad sandwiches, chef salad), salsa made from scratch by cooking ingredients, cooked pasta served cold or reheated

"Other" Foods

Non-dairy whipped topping, gravy mix, purchased salsa, margarine pats, powdered cheese sauce

* Quality may be better if 'time as a control' procedures (rather than temperature controls) are used with these foods. See KSDE's March HACCP Help for detailed instructions.

What Kind of Garbage Can May I Use In the Kitchen?

Any kind that prevents insects and rodents from getting into the garbage is acceptable. One that makes it easy to deposit trash, preferably without touching the lid of the can (e.g. one with a foot pedal) is recommended.

How Do You Keep Sub Sandwiches Below 41°F?

- 1) Chill meat and cheese well before assembling sandwiches.
- 2) Use ice blankets.
- 3) Keep sandwiches refrigerated until just before service.
- 4) Be sure to take temperature of meat and cheese only and not bread.
- 5) Use an infrared thermometer for the deli meat and cheese.



If you have questions...

...contact your area KSDE Child Nutrition Consultant or
Cindy L. Johnson,
Training Coordinator at cljohnson@ksde.org or
(785) 296-2276.



We're here to help!



HACCP Help 5
Updated January 2014

NutriKids Forces Me to Select a Process Number for Every Menu Item. What about "Other" Foods?

Enter them as Process 1 with no critical control points. With the next update (hopefully in October) NutriKids will allow this field to be left blank for "other" foods. When you get the updated version delete any process codes entered for "other" foods.

