

HACCP Help * October 2011



HACCP Food Safety Program Update

“School food safety program based HACCP principles must be applied to any facility or part of a facility where food is stored, prepared, or served for the purposes of the National School Lunch Program, School Breakfast Program, or other Food & Nutrition Service program.”



What Does This Mean to You???

All on-site HACCP plans must be reviewed at least annually to ensure that standard operating procedures for safe food handling are updated. Sites now include school food served on school buses, in hallways, school courtyards, kiosks, classrooms, or other locations outside the cafeteria. Programs included in this new requirement are School Breakfast, National School Lunch, Special Milk, Fresh Fruit & Vegetable, After School Snack, and School Supper.

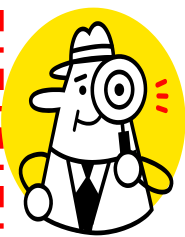
Record Keeping



Daily temperature readings for all cold holding units must be kept. This includes reach-ins, walk-ins, beverage units, milk coolers, and ice cream freezers.

Food Safety Inspections

The Kansas State Department of Agriculture (KDA) is required to inspect each school serving site and each production site twice a year. If you do not receive two inspections in the school year, USDA requires that a letter be sent to KDA to request the needed inspections.



A Food Safety Inspection Request form letter is available at www.kn-eat.org, Food Safety, Food Safety Inspection Request. Complete the form with your information, keep a copy with your HACCP plan, and send the original to KDA.

Farm to School

- Purchasing uncut/unprocessed quality local produce is acceptable.
- Eggs or milk products cannot be purchased from local farmers/growers.
- Our guidance requires that a letter is on file stating the farmer/local grower has a HACCP plan in place with SOPs or that the farmer/local grower follows safe food handling practices. Check out www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources.
- Produce must be transported in a pest-free vehicle in clean containers. Schools can pick up produce from local growers or arrange for delivery.
- Inspect produce for obvious signs of damage (cuts, bruises, rot, mold, etc.)
- Produce should be handled and stored properly as you would for distributor delivered produce.
- Farm fresh produce should be washed and cut just prior to service.



HACCP Hang-ups?

Go to www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources to download a fill-in-the-blank HACCP Food Safety Plan with SOP's, temperature logs, and more. Use the written plan as it is, modify it, or write your own plan!

Watch for HACCP classes scheduled in Regional Training Cooperatives (RTCs) or during summer Child Nutrition Management Academy (CNMA) events.

Hire a KSDE cadre trainer to teach the HACCP class for your staff by calling the Child Nutrition & Wellness office at (785) 296-2276.



Time and Temperature Control For Safety Foods (TCS)

Potentially Hazardous Cold Foods



Take the temperature of a Process 1 cold food when...

- entering the cold holding unit
- exiting the cold holding unit and entering serving
- at the end of a serving period (if serving time more than 90 minutes)
- at the end of the last serving period



Potentially Hazardous Hot Foods



Take the temperature of a Process 2 or 3 hot food when...

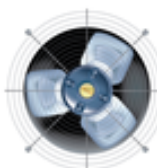
- finished cooking/reheating and entering into hot holding
- exiting the hot holding unit and entering serving
- at the end of a serving period (if serving time more than 90 minutes)
- at the end of the last serving period



Cool Tips



- ❖ Receive and store potentially hazardous cold foods at or below 41 degrees (45 degrees maximum for eggs and fluid milk). Take and record temperatures at receiving!
- ❖ Put small quantities on the serving line at a time so cold foods stay below 41 degrees in cold storage.
- ❖ Use ice blankets beneath pans to keep them cold.
- ❖ Put crushed ice in a deep pan with a shallow pan of the cold food on top. Use crushed ice around crocks of cold food.
- ❖ Take the temperatures of cold potentially hazardous foods on the serving line, record, and monitor.
- ❖ Store empty serving pans in the freezer to cool them prior to use.
- ❖ Cut melons, cut tomatoes, and cut leafy greens are now considered potentially hazardous foods.
- ❖ Tomatoes should be washed in warm water (50 degrees) just prior to cutting and stored at or below 41 degrees after cutting.
- ❖ Keep all cold holding units in good condition, checking fans and cords often. Fans should be dusted or vacuumed; cords should be secured to the outlet to prevent dislodging.



End of service temperature readings and recordings ensure that potentially hazardous foods have been kept at the proper temperature throughout service!



Did You Know...?

Digital thermometers need to be checked for accuracy every two weeks just like bi-metallic stemmed thermometers.

If a digital thermometer is inaccurate by more than 2 degrees, then it must be discarded. Digital thermometers cannot be calibrated since they do not have a calibration nut on the underside to adjust.

HACCP Help 8
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