

Handling Fresh Produce Safely

Raw fruits and vegetables that have an edible peel and served whole or cut into pieces should be rinsed in potable water or in a chemical solution approved by the Kansas Food Code. Serve them with utensils, gloved hands or individually wrapped for service.

Uncut fruits and vegetables with a nonedible peel do not have to be rinsed, individually wrapped for service or served with a utensil. If cut, then treat them as you would those with an edible peel.



Time as a Public Health Control

Schools are no longer required to submit a letter to the Kansas Department of Agriculture (KDA) to request a variance to use Time as a Public Health Control (TPHC).

- HACCP SOP #14 on the kn-eat.org website has been revised
- Schools must use the procedures established for TPHC in the most current KS Food Code.
- During inspections, KDA staff will confirm that written TPHC plans are in place, that the plans meet KS Food Code requirements, and that they are implemented correctly.
- TPHC can be used for holding both hot and cold potentially hazardous foods.
- Time starts when a potentially hazardous food is taken out of temperature control.
- TPHC foods can't be saved and served again.



This institution is an equal opportunity provider.

Food Storage Containers

Single-use articles

- Refer to utensils and food containers designed and constructed to be used one time and then discarded
- Include items such as wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs and buckets, bread wrappers, pickle barrels, bottles, and cans which do not meet material, durability, strength, and cleanability specifications

Multi-use containers

- Must be durable, safe, corrosion-resistant and nonabsorbent
- Should not allow the migration of deleterious substances, odors or tastes to food
- Are sufficient in weight and thickness to withstand repeated washings
- Have surfaces that are smooth, cleanable, and resistant to pitting, chipping, scratching, distortion, and decomposition



Unacceptable for multi-use

TPHC Examples	Time begins	Time ends
Steamed fresh broccoli that is heated to 120°F and put out for service	Time begins when the broccoli comes out of the cooler since the internal temperature never reaches 135°F or above. If it is pulled from the cooler at 10:00 am, rinsed, cut, and steamed to 120°F, then time begins at 10:00 am.	Since Time as a Public Health Control (TPHC) allows 4 hours, time ends at 2:00 pm. The broccoli would need to be served out by 2:00 pm or discarded.
French Fries that are pulled from the freezer, panned up, and cooked to 160°F or hotter	Time begins when the fries are pulled out of the oven since they were heated above 135°F. Let's assume they were pulled from the oven at 11:15 am, so time would begin at 11:15 am.	Since TPHC allows 4 hours from the time the fries were taken out of temperature control, they would need to be served out by 3:15 pm or discarded.
Salad mix with leafy greens	Time begins when the leafy greens come out of the cooler. If they are pulled from the cooler at 10:40 am, then time begins at 10:40 am.	Since TPHC allows 4 hours, the salad would need to be served out by 2:40 pm or discarded.

Review of HACCP Plan Requirements

The HACCP food safety system and plan must be reviewed and revised at least annually or more often as needed.

- Decide who will review the plan, when it will be reviewed and how it will be documented.
- Observe program personnel actions and describe training provided to support program food safety.
- Review record keeping.
- Evaluate Standard Operation Procedures, cooling methods, control measures and corrective actions.
- Use the Worksheet to Review and Revise the HACCP Food Safety Plan available at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources.

Food Safety Training Requirements

All personnel employed in local school food service operations in Kansas that participate in the federal Child Nutrition Programs must complete one of the required food safety classes within six months of being hired and every five years thereafter. Options for meeting this requirement include:

- Attend the 3 hour Food Safety Basics class offered by KSDE
- Attend the 12 hour Food Service Sanitation class offered during Management Academy or as an Inservice
- Take a Kansas Restaurant & Hospitality Association "ServeSafe" class and pass the exam.
- Submit a proposal for a three hour food safety class to Child Nutrition & Wellness to seek approval.

Food Safety Training Record

If a school nutrition employee has completed food safety training, update the Sponsor Food Safety Training Record in KN-CLAIM. A Quick Reference Guide on how to do this is at www.kn-eat.org, School Nutrition Programs, Guidance, KN-CLAIM Quick Reference Guides, Food Safety Training.

"Cool" Tips

The Kansas Food Code requires that all cooked foods not prepared for immediate service shall be cooled as quickly as possible to eliminate the possibility of bacteria development.

The **two-stage method** reduces the cooked food's internal temperature in two steps.

Step 1: Cool from 135°F to 70°F within two hours

Step 2: Cool from 70°F to 41°F or colder within an additional four hours. Total cooling time must not exceed six hours.

The **one-stage method** is designed to reduce the cooked food's internal temperature from 135°F to 41°F or colder within four hours or less.

The following cooling procedures are recommended:

- Place the food to be cooled in shallow pans.
- Separate the food in smaller or thinner portions.
- Use rapid cooling equipment, such as a blast chiller.
- Put the food container in an ice bath and stir the food.
- Stir the food with a professionally manufactured chill stick made of a weight and thickness to withstand repeated washings.
- Add ice as an ingredient in the recipe to the cooked food.
- Apply a combination of the above cooling procedures.



HACCP Hang-ups?

Training

- Monthly HACCP webinars and on-line HACCP trainings are available. Watch for class announcements at www.kn-eat.org, School Nutrition Programs, What's New.
- HACCP classes can also be scheduled at Regional Training Cooperatives (RTCs) events or during summer Child Nutrition Management Academy (CNMA).
- Hire a KSDE cadre trainer to teach the HACCP class locally. Call Cindy at (785) 296-2276.

Resources

- Go to www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources.

Questions?

- If you have questions, call your Child Nutrition consultant or Cindy Johnson at (785) 296-2276.

Food Safety Inspections



The National School Lunch Act requires all schools participating in the National School Lunch Program obtain a minimum of two food safety inspections each school year by the State agency responsible for food safety inspections.

Food safety inspections are funded through license fees. During the 2012 Legislative session, a change was made to the fee structure for food establishment licenses.

To cover the costs of performing the required second school year inspection, KDA sent a letter to schools accessing the fee necessary for a second inspection. The annual license fee now covers the costs of the two required inspections.



Did You Know...?

Digital thermometers must also be checked for accuracy every 2 weeks. A +/- 2 degree variance is allowed. If a digital thermometer is inaccurate by more than 2 degrees, follow the manufacturer's directions to calibrate it or discard it. Most digital thermometers cannot be calibrated since they do not have a calibration nut on the underside to adjust. They do run on batteries so do check them periodically!