

Concession Stands

School concessions stands are not required to obtain an operating license since they do not have a high enough volume of business. The decision to inspect a facility's concessions stand is made on a case-by-case basis at the discretion of the inspector.

Violations found in the concessions stand may be reflected in the license that covers the school kitchen facility. Child nutrition program staff should work in collaboration with operators of the concessions stand to get concessions stand violations corrected. This can be accomplished through local training, one-on-one guidance, posters, handouts, KDA training, etc.

A school coffeehouse, snack bar, or other food service establishment **would** require an individual license to serve foods and beverages.



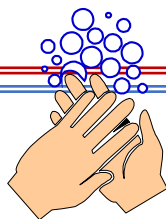
Sign, Sign, Everywhere a Sign

Post a handwashing sign at each facility handwashing sink to designate it to be used **only** for handwashing.

Kansas Food Code 6-301.14 Handwashing Signage.

A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

Email Cindy at cljohnson@ksde.org to receive an email of free downloadable handwashing signs that can be printed and laminated.



Food Safety - Tips of the Trade

DO "sweat the small stuff" when it comes to food safety! Consider adopting these "Tips of the Trade" from Kansas school sponsors!

- Clean floor grates as part of an established weekly cleaning list.
- Use a lint brush to remove loose hair from each other before handling food.
- Clean ice machines at a frequency specified by the manufacturer or at a frequency necessary to preclude accumulation of soil or mold.
- To eliminate sticky residue from masking tape or labels, use a grease pencil to mark the "use by" date on products in the cooler.
- Celebrate National Food Safety Month in September with a contest. Invite students to design a food safety logo for a T-shirt to be worn by nutrition program staff.
- Spatulas with worn ragged edges are considered not cleanable and must be discarded.
- A can opener blade is considered a food-contact surface and must be cleaned and maintained.
- All cold holding units must have a thermometer **inside** the unit as a means for recording the internal temperature of the unit.

Food safety practices include getting down to the "nitty gritty" of cleaning and maintaining facilities and stationary equipment on a regular basis.

Thanks to Marmaton Valley, DeSoto, and Mill Creek Child Nutrition Programs for the tips on the little things that need to be done each day to protect the health and safety of customers!

Send more "tips" for future editions of HACCP Helps! Email Cindy at cljohnson@ksde.org.

Set the Tone

Create a Culture of Food Safety

Culture defines what is OK and what isn't; what is acceptable and unacceptable; what is meaningful and meaningless. A culture of food safety happens when food safety becomes a priority to all staff and safe food handling becomes routine.

Regulations may define procedure, but people define the daily practices that reduce the risks of a foodborne illness incident! In a culture of food safety, staff recognize that protecting the health and safety of customers is crucial to child nutrition program success.

Farm to School Food Safety “Moo-ving” beyond fruits and vegetables

Fruits and vegetables are often gateway products to farm to school programs. Many child nutrition programs are considering local meats and dairy products in program meals also!

In Kansas, to be served in child nutrition programs:

- Local agricultural products such as eggs, meat, poultry and milk must come from a licensed facility.
- Livestock and poultry products must be slaughtered at a KDA or USDA inspected facility.
- Egg products (shell, liquid, frozen, dried) must be USDA inspected.
- Liquid, frozen and dried egg products must be pasteurized.
- Milk must come from a licensed and inspected facility. Liquid milk is tested several times in the supply chain and must be pasteurized.

Refer to www.kn-eat.org, Farm to School, for more information on using locally sourced foods.

Produce Best Practice

Fresh produce can pick up pathogens during harvest, handling and preparation. Bacteria can enter through any cracks or cuts made on the surface at any point in the supply chain.

Rinse an uncut and undamaged fresh tomato in clean water that is 10°F warmer than the internal temperature of the tomato to discourage any exterior bacteria from burrowing to the interior of the tomato.

Rinse the surface of melons before cutting. Scrub textured surfaces, such as cantaloupes.



Once high risk fresh produce, such as tomatoes, melons, and leafy green are cut, hold them at 41° F or below for up to 7 days.

Did You Know?

Water hoses in mop closets, both in the kitchen and the entire school, must be stored in such a way to prevent contamination of the clean water supply from possible backflow. The hose should be stored on a hose bib or rack above the level of the floor rim of the mop basin. Hoses on the floor can suck up dirty water into the clean water supply that is shared by the entire school.

Kansas Food Code
5-202.13 Backflow Prevention, Air Gap
5-203.14 Backflow Prevention Device

Share Tables

A “share table” can reduce the amount of food waste in meal programs. A “share table” may be used for unopened packaged food and beverage items that students do not consume.

USDA Memo SP 41-2016 allows for additional strategies to control waste in child nutrition programs. Food or beverage items left on the share table may be returned to appropriate storage, served to students and claimed for reimbursement during another meal.

See revised SOP 23 at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources.



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HACCP Help 13

Kansas Department of Agriculture

KDA is responsible for performing food safety inspections at school nutrition program sites. Sign up on KDA’s Facebook page to keep up-to-date on food safety information – <https://www.facebook.com/KansasDeptofAg>.



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Want to know what the “Pf,” “P,” and Core Items mean on your inspection report? The 2012 Kansas Food Code has the answers in the Preface pages of the document. http://agriculture.ks.gov/divisions-programs/food-safety-lodging/food-safety-educational-materials/food-safety-lodging/kda_food_code_7_1_2012.pdf?sfvrsn=6.