

Cooling SOP

Sites must establish Standard Operating Procedure (SOPs) for cooling three types of foods in their facility.

- Thick foods such as chili
 - Thin foods such as clear soups
 - Separated foods such as vegetables and nuggets
1. Test methods for cooling each food type until a method proves effective.
 2. Document the testing on a log sheet.
 3. Identify the successful method for each type and write the SOP.
 4. Communicate written procedures.
 5. Follow the tested procedures from that point forward.

Let's Get Physical!

Physical facilities must be properly installed, maintained, and kept clean.

Problem areas, identified as Kansas Food Code "core violations" during an inspection, may require working with site administration to get the facility shortfalls corrected in a timely manner.

Shortfalls can include:

- Provision of an adequate number of designated handsinks
- Plumbing issues
- Ceiling tile damage
- Floor damage
- Gaps in entry doors where pests can access the facilities

Top 10 Violations

As part of the efforts to raise awareness and create a culture of food safety, the Kansas Department of Agriculture and the Kansas State Department of Education collaborated to provide data on the top 10 violations cited in school nutrition programs in the past year.

The most frequent violations cited by inspectors in Kansas schools involved whether or not:

1. Food contact surfaces were kept cleaned and sanitized.
2. Toxic substances were properly identified, stored and used.
3. Physical facilities were properly installed, maintained, and cleaned.
4. Plumbing was installed to include proper backflow devices.
5. Food-contact surfaces were properly designed, cleanable, and in good condition.
6. Non-food contact surfaces were kept clean
7. Proper date marking occurred.
8. Insects, rodents, and animals were not present.
9. Utensils, equipment, and linens were properly stored, dried and handled.
10. Time and temperature control for safety cold foods were held properly.



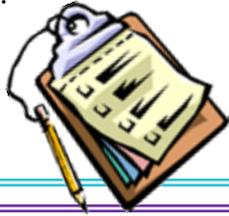
Creating a Culture of Food Safety

A **food safe culture** is demonstrated in the collective attitudes and behaviors towards food safety and personal hygiene. In a **food safe culture**, food safety is given a high priority during decision-making and food safe behaviors are routinely practiced by all team members.

Regulations may define procedures, but people define the daily practices that reduce the risks of a foodborne illness incident! This food safe attitude sets the tone for applying safe food handling practices every time and all the time.

Reminders

- Do not use bare hands to handle ready-to-eat foods. Use deli tissue, serving utensils, or single-use gloves over washed hands.
- The most recent Kansas Department of Agriculture inspection must be printed and posted in public view.
- HACCP principles must be applied to any facility where food is stored, prepared or served for the purposes of any Food and Nutrition Service program, including kiosks, ASP, Grab n' Go, etc.
- Temperatures of all cold storage units must be taken and recorded on a daily basis.
- HACCP plans must be reviewed annually using the "Worksheet to Review and Revise the HACCP Food Safety Plan." Update Standard Operating Procedures (SOPs) to reflect safe procedures practiced in the operation.



Sticky Situation

Sticky labels on a food container must be completely removed as part of the cleaning process.

- Label remnants can harbor harmful bacteria and become a source of contamination.
- Label residue from a previous use can result in an inspection violation.

Online Training

Implementing HACCP in Kansas and Food Safety Basics are professional development opportunities now available online! To access classes, go to the Child Nutrition & Wellness website, www.kn-eat.org, School Nutrition Programs, Training, Online Classes.

Create an account on the KSDE Training Portal with a Username and Password. Select the Child Nutrition & Wellness option and click on the class you would like to take online.

Interactive online classes can be taken at a schedule and place convenient to the user. They can be completed in one session or over the course of multiple days.

Additional classes are being developed, so check back often!



Did You Know?

Violations in schools are often the result of worn rubber spatulas that do not clean up well. Ragged edges on damaged rubber spatulas can harbor harmful microorganisms.

A high heat rubber spatula is more durable, is easier to clean, and is a better long-term choice for a commercial kitchen.

This institution is an equal opportunity provider.



HACCP Help 14

Hazard Analysis Critical Control Point (HACCP) Record Keeping

Record keeping is part of HACCP requirements and records will be checked by both KDA inspectors and KSDE consultants. Record keeping gives inspectors and consultants an opportunity to ensure proper protocol is being followed on an ongoing basis. HACCP records must be kept for at least two years or until given permission by KSDE Child Nutrition & Wellness Consultant to discard them.

For more information, refer to HACCP Guidance and Resources on the Child Nutrition & Wellness website: http://www.kneat.org/SNP/SNP_Menu/SNP_Guidance_Food_Safety_M3_HACCP_Resources.htm