Building Your School Food Safety Program—Let’s Get Started

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Why we are here...

Child Nutrition and WIC Reauthorization Act of 2004
1. The Reauthorization Act requires that, during the preparation and service of meals, the SFA comply with a HACCP system established by the Secretary of Agriculture. The law requires compliance with this requirement by July 1, 2006.
2. Schools shall obtain a minimum of two food safety inspections per school year conducted by a State or local governmental agency responsible for food safety inspections.

Why we REALLY are here...

Safe food is our business...

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Purpose of a HACCP based Food Safety Program
1. Ensure safe food for our kids.
2. Provide insight to operating efficiencies.

By identifying where hazards can be introduced to food, we can reduce the potential for foodborne illness in our school children.

“HACCP works…” Dr. Dave Theno Quality Assurance Director for Foodmaker, Inc. home company of Jack-In-The-Box.

What is HACCP?

HACCP is a “preventive” approach to food safety.

Programs are designed, operated, monitored, and verified to prevent human health hazards.

Responsibility for safety is placed upon the foodservice operator.

What is HACCP?

HAAS-SUP

A systematic approach to identification, assessment, and control of food borne hazards.

First introduced by NASA and Pillsbury Corp. to ensure safe food during space missions.
A HACCP Approach Helps To:
Identify foods and procedures most likely to cause foodborne illness.
Develop procedures to reduce the risk of an outbreak.
Monitor processes to keep food safe.
Verify that food served is consistently safe.

Advantages of HACCP
- Improves control of food processes
- Controls food cost
- Reduces food waste
- Provides continuous self-inspection and self-improvement
- Helps with complaints and legal action
- Complies with the law
- Protects customers

HACCP can prevent unsafe food from reaching our consumers
What causes food to be unsafe?

HAZARDS
Chemical
Physical
Biological

These hazards may be:
- specific to the type or preparation of the food or
- nonspecific and apply to ALL foods

Microbiological hazards are considered the biggest risk to food at all levels.

Requirements of the FOOD SAFETY PROGRAM
1. Documented Prerequisite Programs (Standard Operating Procedures)
   a. Sanitation
   b. Temperature control
2. HACCP Plan
   a. Documentation of menu items in appropriate categories
   b. Documenting and monitoring critical control points
   c. Establishment and documentation of corrective actions
   d. Establishment of recordkeeping process
   e. Reviewing and Revision

Practices and procedures that ADD hazards to food
Cross Contamination
Poor personal hygiene
Storing raw meats with ready-to-eat foods
Poor equipment cleaning/sanitation
Improper Temperature Control
Not cooking food to adequate internal temps
Storing foods improperly (too warm or not hot enough)
Not chilling food rapidly (longer than 2 hours at room temp)
Failing to use thermometers
General practices
Inadequate cleaning and sanitizing
Improper chemical storage

HACCP System Overview

Adapted from Gravani, 1997
HACCP System Without Support

- Biological
- Chemical
- Physical
- Hazards
- Cleaning
- And Sanitizing
- Personal Hygiene
- Pest Control

Must have prerequisite programs to provide solid foundation for HACCP

Seven HACCP Principles

1. Identify Hazards
2. Identify Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Record Keeping Procedures

Components of a Process Approach to HACCP

- Prerequisite programming including development, documentation & implementation of SOP’s
- Identify & document all menu items
- Identify Control Measures & Critical Limits
- Monitoring procedures and documentation
- Corrective actions and documentation
- Record keeping
- Verify, review & revise

Basic Food Flow for Conventional Production Systems

Menu Planning → Purchasing → Receiving → Storing

Preparing → Cooking → Holding → Serving

Cooling → Reheating

Process Approach to HACCP

Simplifies it for you...

- No Cook Step
- Same Day Service
- Complex Food Preparation

Prerequisite Programs

- Implement before HACCP can be effective
- Review and monitor regularly
- Document routinely
- Review and revise periodically
Prerequisite Programs
Supplier control
Equipment installation and maintenance
Cleaning and sanitation
Personal hygiene
Food safety training
Chemical control
Receiving, storing & transporting
Traceability & recall
Pest control
Food temperature control

Activity 1. Prerequisite Program Assessment

Does your school district have prerequisite programs necessary for HACCP implementation?

Activity 2. Standard Operating Procedure Checklist

Does the school district have written standard operating procedures (SOP’s) related to food safety?

Develop, Document, and Implement SOP
SOPs are the foundation of a School Food Safety Program.
SOPs are step-by-step written instructions for routine food service tasks.
Each SOP should include instructions on monitoring, documentation, corrective actions.

Standard Operating Procedures, cont.
Adherence to SOPs allows employees to effectively manage, control, and prevent hazards.
Periodically review and revise SOPs.

Standard Operating Procedures
Guidelines for how procedures will be performed in a foodservice operation:
Why
What
How
When
Who
How verified
Components of a Process Approach to HACCP

- Develop, document & implement SOP's
- Identify & document all menu items
- Identify Control Measures & Critical Limits
- Monitoring procedures and documentation
- Corrective actions and documentation
- Record keeping
- Verify, review & revise

Identify & Document All Menu Items

No Cook Step
Same Day Service
Complex Food Preparation

NO COOK Menu Items

- Salads (Green, Coleslaw)
- Fresh Fruits
- Fresh Vegetables
- Deli Sandwiches
- Pre-cooked, Sliced Meats and Cheeses
- Tuna or Chicken Salads

NO COOK Process

Does not include cooking
No step to kill bacteria, parasites, or viruses.
Food must be obtained from approved sources and prevent:
- Bacterial growth by using cold temperatures
- Cross-contamination from employees
- Cross-contamination from other foods and soiled equipment

NO COOK Process Flow

Deli Sandwiches, Full-Service Kitchen
SAME DAY SERVICE

Important procedures:

- Time and temperature controls
- Good sanitation to prevent cross-contamination
- Food personal hygiene (especially handwashing)

SAME DAY SERVICE Process Flow

Oven Fried Chicken, Full-Service Kitchen

RECEIVE

Dry/Liquid Ingredients

FREEZE

STORE

Dry (on shelf)

PREPARE

1. Drizzle oil over chicken
2. Dip chicken in seasoned bread

CCP: COOK

SERVE

Hot

SAME DAY SERVICE

Food is prepared and cooked the same day it is served.

Food usually passes through temperature danger zone only once.

Minimal opportunity for bacterial growth.

COMPLEX Menu Items

Chili
Turkey gravy
Casseroles (if meat cooked ahead)
Roast turkey
Pork or beef roasts
Items prepared in central kitchen
**COMPLEX Food Preparation**

Food is prepared and cooked a day or so in advance of being served.

Food is cooled and stored then reheated the day it is served.

Used for food produced in large volumes or items that take longer to cook.

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**COMPLEX Food Preparation**

Concern: Food will pass through temperature danger zone more than once.

Multiple step process.

Requires proper equipment and facilities to handle volume.

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**COMPLEX FOOD Preparation Process Flow**

1. **RECEIVE**
   - Control Measures: Known Source, Receiving Temperatures
   - Taking a temperature is necessary
   - Recording data is necessary

2. **STORE**
   - Control Measures: Proper Storage Temperatures, Prevent Cross Contamination
   - Store Away From Chemicals
   - Refrigerator
   - Freezer

3. **PREPARE**
   - Control Measures: Personal Hygiene, Restrict Ill Employees
   - Prevent Cross Contamination
   - CCP: COOK
   - Critical Limit: Cook to 165°F for at least 15 seconds
   - Check and record temperatures

4. **SERVE**
   - Control Measures: No Bare Hand Contact with Ready to Eat Food
   - Personal Hygiene
   - Restrict Ill Employees
   - CCP: HOT HOLD
   - Critical Limit: Hold for hot service at 135°F or higher
   - Check and record temperatures
   - CCP: REHEAT
   - Critical Limit: Heat to 165°F for at least 15 seconds
   - Check and record temperatures
   - CCP: COOL
   - Critical Limit: Cool to 70°F within 2 hours and from 70°F to 41°F or lower within an additional 4 hours
   - Check and record temperatures

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**COMPLEX Process Flow**

**Chili Con Carne, Full Service Kitchen**

1. **RECEIVE**
   - Raw Ground Beef
   - Fresh Vegetables
   - Canned Vegetables
   - Dry Ingredients

2. **STORE**
   - Refrigerator
   - Freezer

3. **PREPARE**
   - 1. Thaw in Refrigerator
   - 2. Brown Ground Beef \\
   - 3. Add to Ground Beef
   - Control Measures: Personal Hygiene, Restrict Ill Employees
   - CCP: COOK
   - Critical Limit: Cook to 165°F for at least 15 seconds
   - Check and record temperatures

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**COMPLEX Process Flow**

**Chili Con Carne, Full Service Kitchen (con’t)**

1. **CCP: COOL**
   - Store

2. **CCP: REHEAT**
   - Heat to 165°F for at least 15 seconds
   - Check and record temperatures

3. **CCP: HOT HOLD**
   - Hold for hot service at 135°F or higher
   - Check and record temperatures

4. **SERVE**
   - Control Measures: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees
Activity 3. Menu Worksheet

Group menu items for your school into the three process categories:

• No Cook
• Same Day
• Complex

Grouping Menus Example

<table>
<thead>
<tr>
<th>NO COOK</th>
<th>SAME DAY SERVICE</th>
<th>COMPLEX</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Bean Salad</td>
<td>Oven Fried Chicken</td>
<td>Chili Con Carne with Beans</td>
</tr>
<tr>
<td>Pickle Spear</td>
<td>All Beef Hot Dog</td>
<td>Lasagna</td>
</tr>
<tr>
<td>Fresh Relishes with Dip</td>
<td>Barbecued Pork Sandwich</td>
<td>Chicken Noodle Casserole</td>
</tr>
<tr>
<td>Applesauce</td>
<td>Baked Beans</td>
<td>Vegetable Beef Soup</td>
</tr>
<tr>
<td>Coleslaw</td>
<td>Little Smokies</td>
<td>Turkey/Pork Gravy</td>
</tr>
<tr>
<td>Apple Wedges</td>
<td>Macaroni &amp; Cheese</td>
<td></td>
</tr>
<tr>
<td>Tossed Salad</td>
<td>Fish Nuggets</td>
<td></td>
</tr>
<tr>
<td>Sliced Peaches</td>
<td>Cornbread</td>
<td></td>
</tr>
</tbody>
</table>

Developing a Food Safety Plan

Program Description
School District
Description of Operation
Type of foodservice system
Number/Type of meals served
Menu
Staffing
Facility
Equipment
Purchasing

HACCP Team
Members
Responsibilities
Assessment
Prerequisite programs, including SOP
Current staffing, training
Food handling practices

Developing a Food Safety Plan

Hazard Analysis
Flow charts
Identify and document all menu items

Employee Orientation and Training

Critical to building a Food Safety Program
• Knowledge, skills, and motivation to prepare and serve safe food
• Employees implement Food Safety
**HACCP Compliance Overview**

- A written HACCP plan will need to be in every school building within a district.
- A modified version of the “Process Approach” to HACCP will be the minimum required food safety system for School Food Authority’s.
- HACCP compliance will be included in the Coordinated Review Effort (CRE) and thus will be conducted by state reviewers.
- The health inspection provision that calls for a minimum of two inspections per year will be a separate issue from the HACCP provision.

**Additional Resources**

National Food Service Management Institute
www.nfsmi.org

FDA Food Code
http://www.cfsan.fda.gov/~dms/fc01-up.html

Iowa State University
www.schoolhaccp.org

**HACCP Compliance Overview**

- NFSMI will be conducting training sessions around the country utilizing the modified “Process Approach”.
- Traditional HACCP plans may be used, and are likely to be needed in larger, centralized operations.
- Emphasis will be on prerequisite programs.

**Additional Resources, cont.**

School Nutrition Association
www.schoolnutrition.org

Coalition for Food-Safe Schools
www.foodsafeschools.org