HACCP

LaKecia Love
Education Specialist
Alabama Dept. of Education
<table>
<thead>
<tr>
<th>Topic(s)</th>
<th>Presenter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Distribution, Statewide Procurement</td>
<td>Angelice Lowe</td>
</tr>
<tr>
<td></td>
<td>Administrator, ALSDE</td>
</tr>
<tr>
<td>Financial Management, Counting and Claiming</td>
<td>June Barrett Owen</td>
</tr>
<tr>
<td></td>
<td>CNP Program Coordinator, ALSDE</td>
</tr>
<tr>
<td>Food Buying Guide, Purchasing and Receiving, Finances</td>
<td>Sharon Allison</td>
</tr>
<tr>
<td></td>
<td>Education Specialist, ALSDE</td>
</tr>
<tr>
<td>Production Records, Standardized Recipes, CN Labels</td>
<td>Devin Williamson</td>
</tr>
<tr>
<td></td>
<td>Nutritionist, ALSDE</td>
</tr>
<tr>
<td>Food Safety, Developing A Food Safety Program (HACCP)</td>
<td>LaKecia Love</td>
</tr>
<tr>
<td></td>
<td>Education Specialist, ALSDE</td>
</tr>
<tr>
<td>Meal Pattern, OVS, Smart Snacks, Fundraisers</td>
<td>Chad Langston</td>
</tr>
<tr>
<td></td>
<td>Sr. Nutritionist, ALSDE</td>
</tr>
<tr>
<td>Marketing, Food Waste, Human Resource Management</td>
<td>Julie Autrey</td>
</tr>
<tr>
<td></td>
<td>Education Specialist, ALSDE</td>
</tr>
<tr>
<td>Team Building in CNP, Dealing with Difficult People</td>
<td>Robbie Scott</td>
</tr>
<tr>
<td></td>
<td>Education Specialist, ALSDE</td>
</tr>
</tbody>
</table>
Click on the link below to access the recorded training:
https://alsde.webex.com/alsde/lsr.php?RCID=641671160c9d0fd2d8ccb50825bbc08a
OVERVIEW

EMPLOYEE HEALTH AND GOOD PERSONAL HYGIENE PRACTICES

TEMPERATURES FOR FOOD SAFETY

AVOIDING CONTAMINATION OF FOOD

FOLLOW YOUR HACCP

DOCUMENTATION & DOCUMENTATION

CORRECTIVE ACTION
Importance of good personal hygiene practices

Symptoms and illnesses that must be reported to a supervisor

How and when to properly wash hands

Preventing bare hand contact with ready-to-eat
IT ALL BEGINS WITH PERSONAL HYGIENE
WHAT IS APPROPRIATE WORK ATTIRE?
DON'T WORK SICK
SCHOOL EMPLOYEE HEALTH AND PERSONAL HYGIENE: REPORTING ILLNESS
SCHOOL EMPLOYEE HEALTH AND PERSONAL HYGIENE: HANDLING ILLNESS
SCHOOL EMPLOYEE HEALTH AND PERSONAL HYGIENE: PREVENTING ILLNESS

EMPLOYEE HEALTH and PERSONAL HYGIENE: PREVENTING ILLNESS
PREVENT FOODBORNE ILLNESS

REPORT

- Vomiting
- Diarrhea
- Sore throat with fever
- Jaundice (yellowing of skin and eyes)
- Wounds on the hands or arms
- Diagnosed foodborne illness
- Exposure to foodborne illness
Handwashing to prevent the spread of disease

Institute of Child Nutrition presents

Hand Washing to prevent the spread of disease
WASHING HANDS

Activity
PREVENTING BARE HAND CONTACT WITH READY-TO-EAT FOODS

Activity
LESSON 2: TEMPERATURES FOR FOOD SAFETY

Temperature danger zone - why it is important to food safety

Why use thermometers

Important food temperatures to monitor throughout the foodservice process

Time and temperature control for safety (TCS) foods

How, when, and why to calibrate a thermometer
TEMPERATURE DANGER ZONE

Copyright © International Association for Food Protection
HOW TO CALIBRATE A THERMOMETER

Ice-Water Method

- Head
- Hex Adjusting Nut
- 2 in. (5 cm) Minimum

Ice Water (32 °F, 0 °C)

Boiling-Water Method

- Head
- Hex Adjusting Nut
- Stem

Boiling Water (212 °F, 100 °C)

2 in. (5 cm) Minimum
FOOD TEMPERATURES
SAFE FOOD THROUGHOUT ALL STEPS OF THE FOOD PROCESS

1. Purchasing
2. Receiving
3. Storing
4. Preparing
5. Cooking
6. Hot Holding
7. Cooling
8. Reheating
9. Transporting
PURCHASING

Cold food: 41 °F or below

Frozen food: at or below 32 °F
RECEIVING

Cold food: 41 °F or below

Frozen food: no signs of thawing or refreezing.
STORING

• Dry storage: 50 – 70 °F
• Refrigerator: 41 °F or below
• Freezer: at or below 0 °F
• FIFO: First In/First Out
PREPARING

• Hold cold food at or below 41 °F
• Prepare cold food in small batches
• Pre-chill shelf stable foods prior to preparation
• Follow standardized recipes
COOKING

- 165°F for 15 seconds
  - Ex. Poultry
- 155°F for 15 seconds
  - Ex. Hamburger
- 145°F for 15 seconds
  - Ex. pork roast
- 135°F for 15 seconds
  - Ex. frozen vegetables
HOLDING AND SERVING

Keep HOT FOODS at 135 °F or above.

Keep COLD FOODS at 41 °F or below.
COOLING

Copyright © International Association for Food Protection
REHEATING

165 °F for 15 seconds, within 2 hours
LESSON 3: AVOIDING CONTAMINATION OF FOOD

- Three types of food contamination
- Methods for preventing food contamination
- How proper cleaning, rinsing, and sanitizing can prevent food contamination
THREE TYPES OF FOOD CONTAMINATION

• Cross Contamination

• Cross Contact

• Chemical Contamination
HAND-TO-FOOD CROSS CONTAMINATION

Method

Prevention
FOOD-TO-FOOD CROSS CONTAMINATION

Method

Prevention
EQUIPMENT OR CONTACT SURFACE-TO-FOOD CROSS CONTAMINATION

Method

Prevention
CHEMICAL CONTAMINATION

Method

Prevention
CROSS CONTACT

Method

Prevention

GLUTEN-FREE

SOY FREE
PREVENTING FOOD CONTAMINATION

• Cross Contamination

• Chemical Contamination

• Cross Contact
CLEANING, RINSING, AND SANITIZING

Wash                         Rinse                           Sanitize
WASHING UTENSILS
LESSON 4: DEVELOPING A FOOD SAFETY PROGRAM

• HACCP
• Process Approach
• Standard Operating Procedures and Logs
HACCP

Hazard Analysis Critical Control Point

1. Conduct a hazard analysis
2. Determine critical control points (CCPs)
3. Establish critical limits
4. Establish monitoring systems
5. Identify corrective actions
6. Keep records
7. Review and verify your overall food safety program periodically
HACCP ANALYSIS CASE STUDY
PROCESS APPROACH

135°F

No Cook

Same Day

Complex

41°F

0

1

2

3

No Cook | Same Day | Complex
NO COOK
Example: Fruit Salad

RECEIVE
Controls: Known Source, Receiving Temperatures

STORE
Controls: Proper Storage Temperatures, Prevent Cross Contamination, Store away from chemicals

PREPARE
Controls: Personal Hygiene, Restriction of Ill Employees, Prevent Cross Contamination

Temperature Control: COLD HOLDING
Hold at 41 °F or Below. Check and record temperatures.

SERVE
Controls: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees
SAME DAY SERVICE
Example: Baked Chicken

RECEIVE
Controls: Known Source, Receiving Temperatures

STORE
Controls: Proper Storage Temperatures, Prevent Cross Contamination, Store away from chemicals

PREPARE
Controls: Personal Hygiene, Restriction of Ill Employees, Prevent Cross Contamination

Temperature Control: COOK
Internal Temperature of 165 °F for 15 seconds. (For Chicken) Check and record temperatures.

Temperature Control: HOT HOLD
Hold at no less than 135 °F. Check and record temperatures.

SERVE
Controls: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees
Complex Food Preparation
Example: Beef and Bean Tamale Pie

RECEIVE
Controls: Known Source, Receiving Temperatures

STORE
Controls: Proper Storage Temperatures, Prevent Cross Contamination,
Store away from chemicals

PREPARE
Controls: Personal Hygiene, Restriction of Ill Employees, Prevent Cross Contamination

Temperature Control: COOK
Cook to 165°F for at least 15 seconds.
Check and record temperatures.

Temperature Control: COOL
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.

Temperature Control: REHEAT
Heat to 165°F for at least 15 seconds.
Check and record temperatures.

Temperature Control: HOT HOLD
Hold for hot service at 135°F or higher.
Check and record temperatures.

SERVE
Controls: No Bare Hand Contact with Ready to Eat Food, Personal Hygiene, Restrict Ill Employees
PROCESS APPROACH CATEGORY
STANDARD OPERATING PROCEDURES

Contents may include:

• Purpose
• Temperature control points
• Instructions
• Monitoring procedures
• Corrective actions
• Suggested record keeping documents
• Verification procedures
# USING LOGS

## Hot and Cold Holding Temperature Log

**Instructions:** A designated school nutrition employee will record the food item, date, time, temperature, corrective action, and initials on this log. The school nutrition manager will verify that school nutrition employees have taken the required temperatures by visually monitoring food employees during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Date</th>
<th>Time/ Holding Temp</th>
<th>Time/ Holding Temp</th>
<th>Time/ Holding Temp</th>
<th>Corrective Action</th>
<th>Food Worker Initials</th>
<th>Manager Initials/ Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
FOOD SAFETY BASICS REVIEW

• Critical Control Points
• Documenting all temperature logs
• Calibrating Thermometers
• Reviewing SOPs
MANAGER’S CORNER: FOOD SAFETY BASICS
USDA Nondiscrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: How to File a Complaint, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

(1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;

(3) email: program.intake@usda.gov.

(2) fax: (202) 690-7442; or

This institution is an equal opportunity provider.