



# HACCP

LaKecia Love, M. ED.  
RCCI/PRIVATE TRAINING  
October 7, 2020

# AGENDA

## RCCI/Private Schools Training

### PowerPoint Presentations



9:00		Welcome ~ Announcements Updates and Reminders	Robbie Scott Education Specialist ALSDE, School Programs
9:00		COVID19 Waivers	Julie Autrey Education Specialist ALSDE, School Programs
10:00		CNP Finance Management	Steven Rylant Auditor ALSDE, Financial Management
11:00		HACCP	LaKecia Love Education Specialist ALSDE, School Programs
1:30		Special Diets and Food Allergies	Devin Williamson Nutritionist ALSDE, School Programs
2:30		Corrective Action Procedures	Chad Langston Senior Nutritionist ALSDE, School Programs



Click on the link below to access the recorded training:

<https://alsde.webex.com/alsde/lsr.php?RCID=26b53e29b898493284f3ae609b67a3ab>



# HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

- HACCP is a food safety plan that conforms to the principles and guidance issued by the U.S. Department of Agriculture.
- All SFAs must have a fully implemented HACCP plan.
- HACCP is a systematic approach to construct a food safety program designed to reduce the risk of foodborne hazards by focusing on each step of the food preparation process.
- SFA's overall food safety program must include a written plan that tailors to its own specific program.
- All HACCP plans must include 3 main points: sanitation, temperature control, and Standard Operating Procedures (SOPs).

# TYPES OF HAZARDS

- ▶ There are two types of hazards:
  1. Ones specific to the preparation of the food, such as improper cooking for the specific type of food (beef, chicken, eggs, etc.)
  2. Nonspecific ones that affect all foods, such as poor personal hygiene.
- ▶ Specific hazards are controlled by identifying Critical Control Points (CCPs) and implement measures to control the occurrence or introduction of those hazards.
- ▶ Nonspecific hazards are controlled by developing and implementing SOPs.

# DEVELOPING A FOOD SAFETY PROGRAM

- HACCP
- Process Approach
- Standard Operating Procedures and Logs
- [https://fns-prod.azureedge.net/sites/default/files/Food\\_Safety\\_HACCPGuidance.pdf](https://fns-prod.azureedge.net/sites/default/files/Food_Safety_HACCPGuidance.pdf)

# HACCP STEPS

## 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.



# FOOD SERVICE

Avoid offering any self-service food or drink options, such as hot and cold food bars, salad or condiment bars, and drink stations.


- Serve individually plated or pre-packaged meals, ensuring the safety of children with food allergies.
- As feasible, have children eat meals outdoors or in classrooms, while maintaining social distance.
- Teachers and students need to wash their hands with soap and water.
- Students should not share food from home or the cafeteria.
- If using cafeterias or communal dining halls, ensure that children remain at least 6 feet apart in food service lines and at tables while eating.



# FOOD SERVICE CON'T

- Clean and disinfect tables and chairs between each use.
- Use disposable food service items (trays, utensils) when available.
- If food is offered at any event, have pre-packaged boxes or bags for each attendee instead of a buffet or family-style meal.





# STANDARD OPERATING PROCEDURES

Contents may include:

- Purpose
- Temperature control points
- Instructions
- Monitoring procedures
- Corrective actions
- Suggested record keeping documents
- Verification procedures

# Washing Hands

## (Sample SOP)

**PURPOSE:** To prevent foodborne illness by contaminated hands.

**SCOPE:** This procedure applies to anyone who handles, prepares, and serves food.

**KEY WORDS:** Handwashing, Cross Contamination

### **INSTRUCTIONS:**

1. Train school nutrition employees on using the procedures in this SOP.
2. Follow state or local health department requirements.
3. Post handwashing signs or posters in a language understood by all school nutrition employees near all handwashing sinks, in food preparation areas, and restrooms.
4. Use designated handwashing sinks for handwashing only. Do not use food preparation, utility, and dishwashing sinks for handwashing.
5. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each handwashing sink or near the door in restrooms

6. Keep handwashing sinks accessible anytime employees are present.

7. Wash hands:

- Before starting work
- During food preparation
- When moving from one food preparation area to another
- Before putting on or changing gloves
- After using the toilet
- After sneezing, coughing, or using a handkerchief or tissue
- After touching hair, face, or body
- Eating, drinking, or chewing gum
- After handling raw meats, poultry, or fish
- After any clean up activity such as sweeping, mopping, or wiping counters
- After touching dirty dishes, equipment, or utensils
- After handling trash
- After handling money
- After any time the hands may become contaminated.



# Washing Hands, continued

(Sample SOP)

## INSTRUCTIONS, continued:

8. Follow proper handwashing procedures as indicated below:
  - Wet hands and forearms with warm, running water at least 100 °F and apply soap.
  - Scrub lathered hands and forearms, under fingernails, and between fingers for at least 10-15 seconds. Rinse thoroughly under warm running water for 5-10 seconds.
  - Dry hands and forearms thoroughly with single-use paper towels.
  - Dry hands using a warm air hand dryer.
  - Turn off water using paper towels.
  - Use paper towel to open door when exiting the restroom.
9. Follow FDA recommendations when using hand sanitizers. These recommendations are as follows:
  - Use hand antiseptics, also called hand sanitizers, only after hands have been properly washed and dried.
  - Use only hand sanitizers that comply with the *FDA Food Code*. Confirm with the manufacturers that the hand sanitizers used meet these requirements.
  - Use hand sanitizers in the manner specified by the manufacturer.

## **MONITORING:**

1. A designated employee will visually observe the handwashing practices of the school nutrition employees during all hours of operation.
2. The designated employee will visually observe that handwashing sinks are properly supplied during all hours of operation.

## **CORRECTIVE ACTION:**

1. Retrain any school nutrition employee found not following the procedures in this SOP.
2. Ask employees that are observed not washing their hands at the appropriate times or using the proper procedure to wash their hands immediately.
3. Retrain employee to ensure proper handwashing procedure.



## **VERIFICATION AND RECORD KEEPING:**

The school nutrition manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

### **Washing Hands, continued** (Sample SOP)

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

# EMPLOYEE HEALTH AND GOOD PERSONAL HYGIENE PRACTICES

- 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 foods.



# IT ALL BEGINS WITH HYGIENE



# PREVENTING FOODBORNE ILLNESS

## REPORT:

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





# WASHING HANDS



# PREVENTING BARE HAND CONTACT





# TIME & TEMPERATURE ABUSE

- Occurs when:
  - Food sits at an unsafe **temperatures** for a long **time**.
  - Food is not cooked to a safe internal temperature.
- Harmful bacteria grow and reproduce rapidly with the **temperature danger zone**.

TEMPERATURE DANGER ZONE

41° F to 135° F



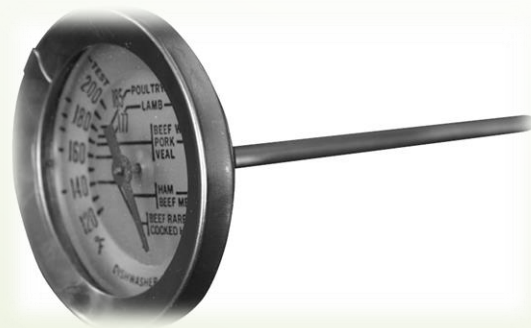
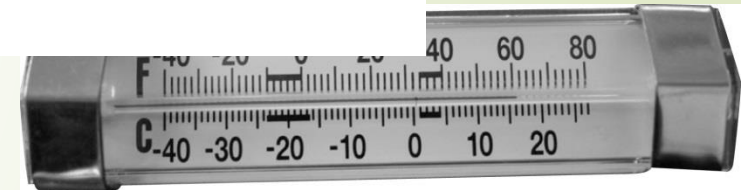
# TEMPERATURES FOR FOOD SAFETY

- ▶ Temperature danger zone – why it is important to food safety.
- ▶ Time and temperature control for safety (TCS) foods
- ▶ Why use thermometers?
- ▶ How, when and why to calibrate a thermometer.
- ▶ Important food temperatures to monitor throughout the foodservice process.

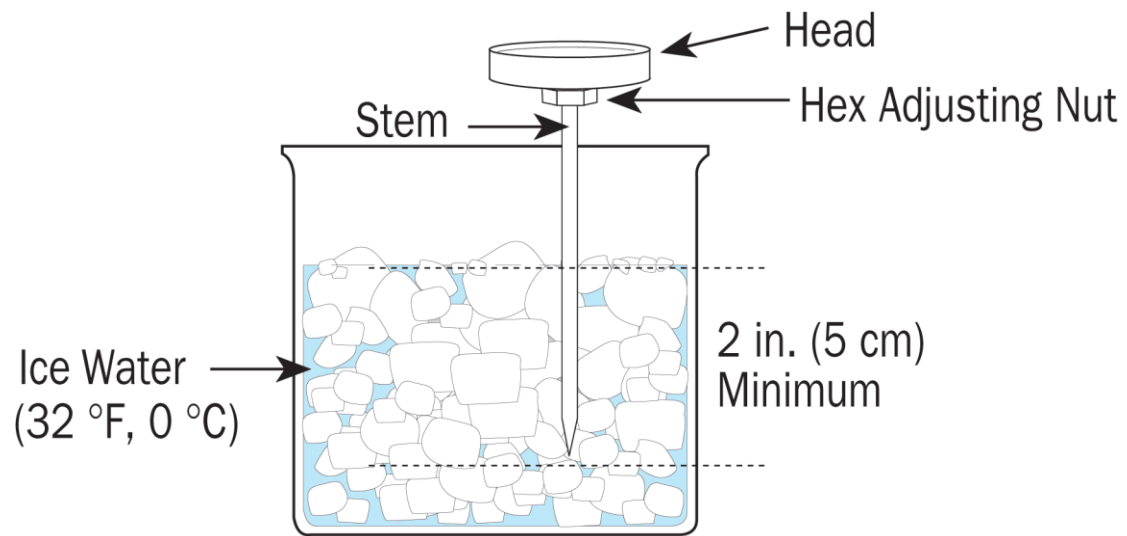
# TCS FOODS



# THERMOMETERS

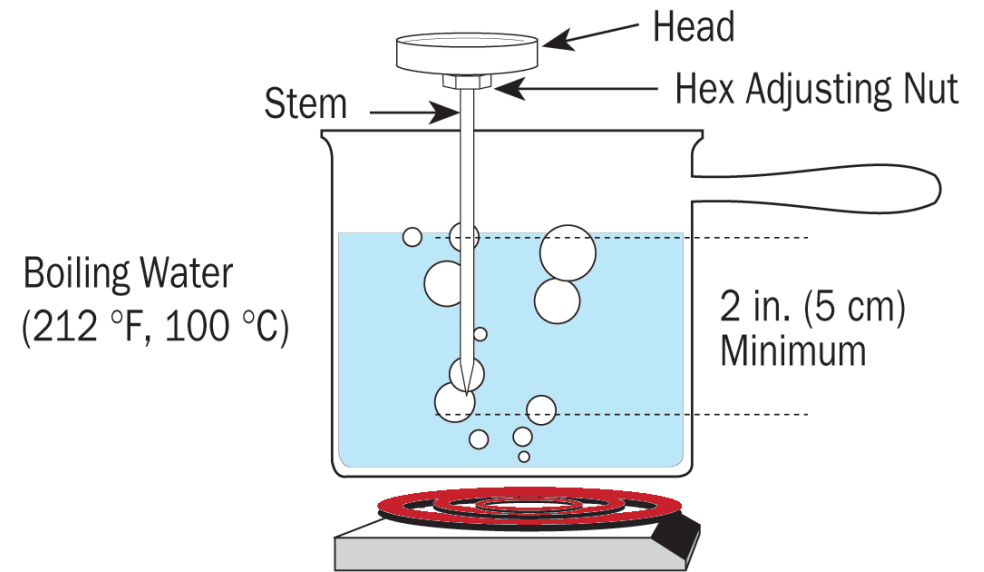


# THERMOMETER CALIBRATION



**Ice-Water Method**

## Boiling-Water Method





# HOLDING AND SERVING



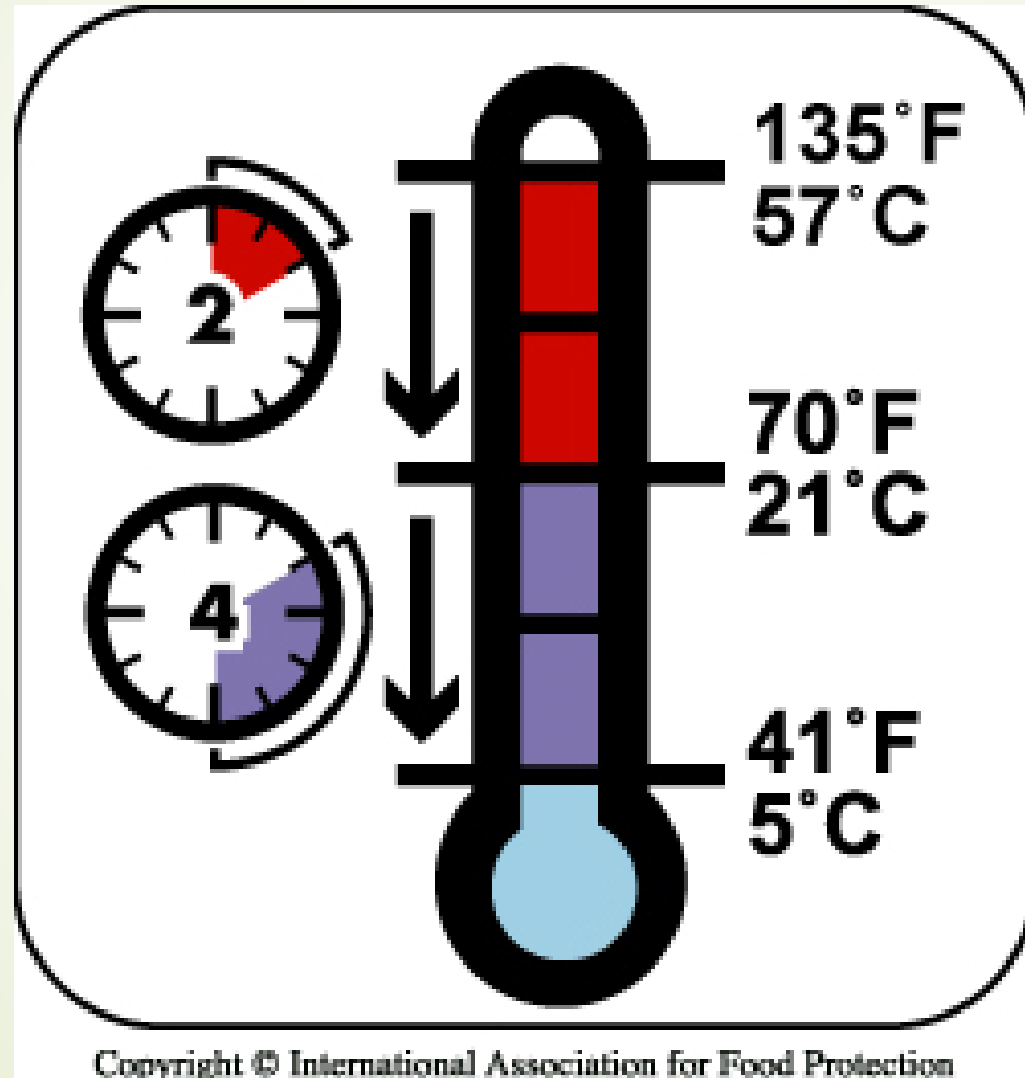
**Keep HOT FOODS at  
135 °F or above.**



**Keep COLD FOODS  
at 41 °F or below.**



# COOLING



# REHEATING

- ➔ 165 °F for 15 seconds, within 2 hours



# AVOIDING CONTAMINATION OF FOOD

- ▶ Three types of food contamination
- ▶ Methods for preventing food contamination
- ▶ How proper cleaning, rinsing, and sanitizing can prevent food contamination.

# FOOD-TO-FOOD CROSS CONTAMINATION

Method



Prevention





# EQUIPMENT or CONTACT SURFACE-TO-FOOD CROSS CONTAMINATION

Method



Prevention



# CHEMICAL CONTAMINATION

Method



Prevention





# CROSS CONTACT

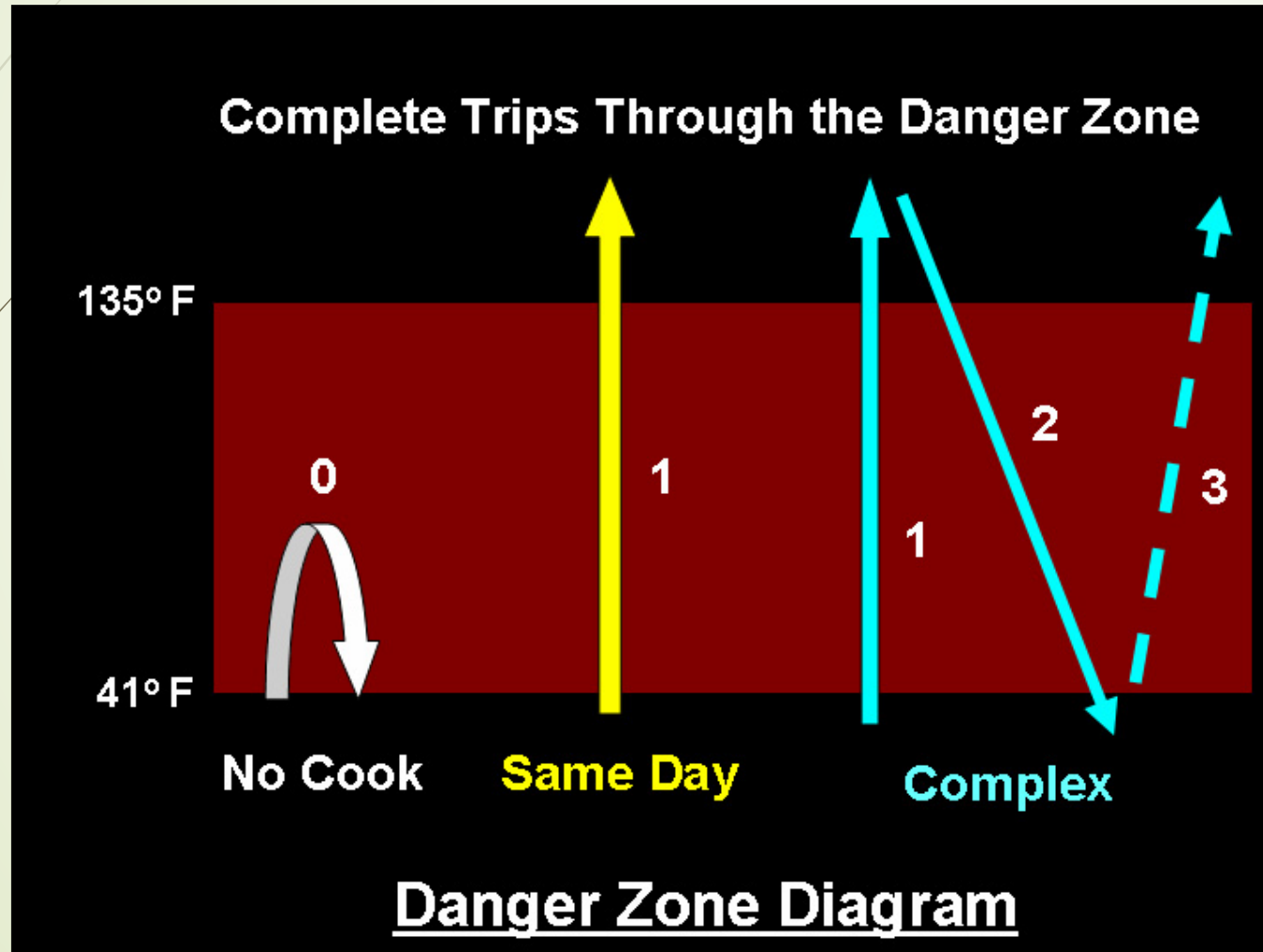
Method



Prevention



# THE PROCESS APPROACH



# (SAMPLE: Food Safety Program Cont'd)

## PROCESS CHART – PROCESS 3

### Process 3-COOK, COOL, REHEAT, SERVE Limit Time in the Danger Zone (41 °F – 135 °F)

Menu Item	Recipe #	Cooking Temps.	Cooling Temps.	Reheating Temps.
Bean Soup	H-08	At or above 165 °F for at least 15 seconds.	Cool to 70°F in 2 hrs or less & then 41 °F in 4 hrs or less	At or above 165°F for at least 15 seconds
Potato Salad	E-12	Cook potatoes	Cool to 70°F in 2 hrs or less & then to 41 °F in 4 hrs or less.	



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**Questions**