



HACCP

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New Directors' Training
June 24, 2020

AGENDA

Virtual Training Webinars with PowerPoint Presentations



General Information
CNP Directory, Organizational Chart, Food & Nutrition Resource List, Technical Assistance Request Form, Job Tasks Timeline Calendar, Free & Reduced Application Information, Accessing Materials
SDE Accounting Functions
Setting Meal Prices, PLE, Reimbursement Rates, Severe Need, Safety Net, Cost Centers
Meal Accountability
Counting & Claiming, POS Systems, School Review Forms - Breakfast, Lunch, Snack
Meal Pattern
Reimbursable Meals/Afterschool Snacks/Fundraisers/Smart Snacks
Food Production
Food Buying Guide, CN Labels, Standardized Recipes, Menu Planner
Production Records/Record Keeping
HACCP
Memos, Civil Rights, Bid Laws
Professional Standards
Training Requirements, CNP Director Qualifications
CNP Online Application
Schedule A Revisions, Updating Information, Annual Agreement
User Accounts, Site Data, Plate Cost, Openings and Closings
Wellness
Human Resources
Summer Programs
Financial Management
Procurement
Food Distribution/Statewide Procurement
Equipment Review

Robbie Scott , Education Specialist ALSDE, Child Nutrition Program
LaKecia Love , Education Specialist ALSDE, Food Distribution
Devin Williamson , Nutritionist ALSDE, Child Nutrition Program
Chad Langston , Senior Nutritionist ALSDE, Child Nutrition Program
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Julie Autrey , Education Specialist ALSDE, Child Nutrition Program
Julie Autrey , Education Specialist ALSDE, Child Nutrition Program
Kim Ruggles , Education Specialist ALSDE, CACFP Section
Debbie Harris , Auditor ALSDE, Child Nutrition Program
Joel Evans , Auditor ALSDE, Child Nutrition Program
Brantley Tucker Surplus Commodity Administrator ALSDE, Child Nutrition Program
June Barrett , Program Coordinator ALSDE, Child Nutrition Program



Click on the link below to access the recorded training:

<https://alsde.webex.com/alsde/lsr.php?RCID=a43dacc68de1403883e1d335309cb4e3>



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

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.



STANDARD OPERATING PROCEDURES

Contents may include:

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

Washing Fruits and Vegetables

(Sample SOP)

Purpose: To prevent or reduce risk of foodborne illness or injury by contaminated fruits and vegetables.

Scope: This procedure applies to foodservice employees who prepare or serve food.

Keywords: Fruits, Vegetables, Cross-Contamination, Washing

Instructions:

1. Train foodservice employees who prepare or serve food on how to properly wash and store fresh fruits and vegetables.
2. Wash hands using the proper procedure.
3. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with produce, such as cutting boards, knives, and sinks.
4. Follow manufacturer's instructions for proper use of chemicals.
5. Wash all raw fruits and vegetables thoroughly before combining with other ingredients, including:
 - Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
 - Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.

6. Wash fresh produce vigorously under cold running water or by using chemicals that comply with the *2001 FDA Food Code*. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed
7. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
8. Remove any damaged or bruised areas.
9. Label, date, and refrigerate fresh-cut items.
10. Serve cut melons within 7 days if held at 41 °F or below (see SOP for Date Marking, Ready-to-Eat, Potentially Hazardous Food).
11. Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.
12. Follow State and local public health requirements.

Monitoring:

Foodservice manager will visually monitor that fruits and vegetables are being properly washed, labeled, and dated during all hours of operation. In addition, foodservice employees will check daily the quality of fruits and vegetables in cold storage.



Washing Fruits and Vegetables, continued

(Sample SOP)

Corrective Action:

Unwashed fruits and vegetables will be removed from service and washed immediately before being served. Unlabeled fresh cut items will be labeled and dated. Discard cut melons held after 7 days.

Verification and Record Keeping:

Foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified in this procedure.

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



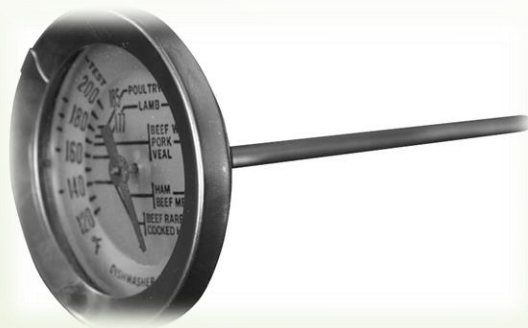
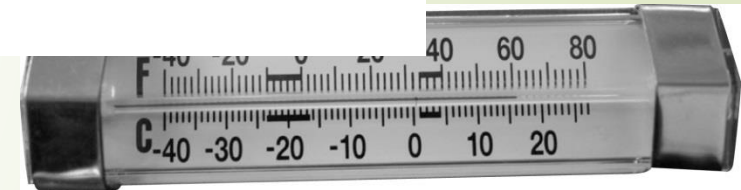
TEMPERATURES FOR FOOD SAFETY

- 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.

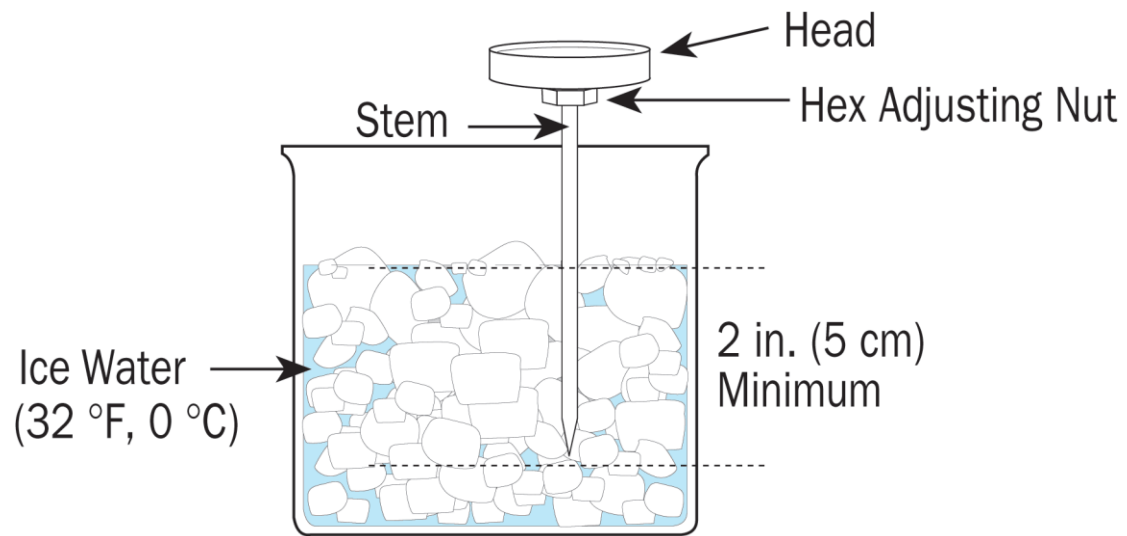
TCS FOODS



THERMOMETERS

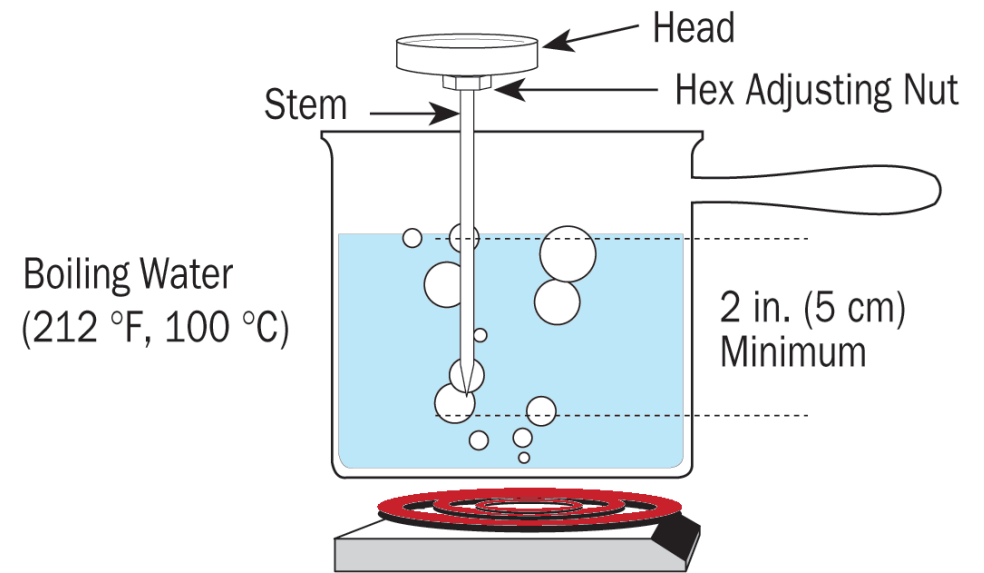


THERMOMETER CALIBRATION



Ice-Water Method

Boiling-Water Method



HOLDING AND SERVING

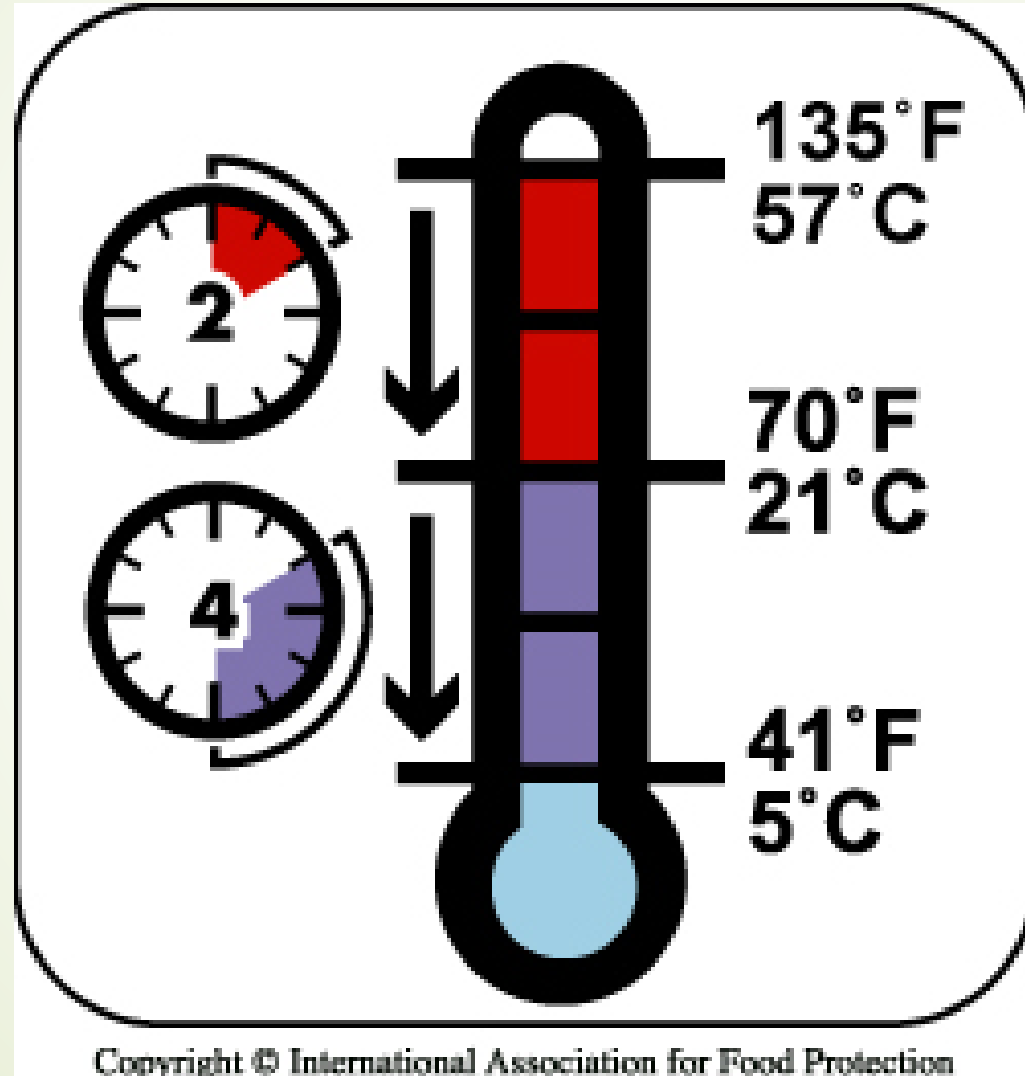


**Keep HOT FOODS at
135 °F or above.**



**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

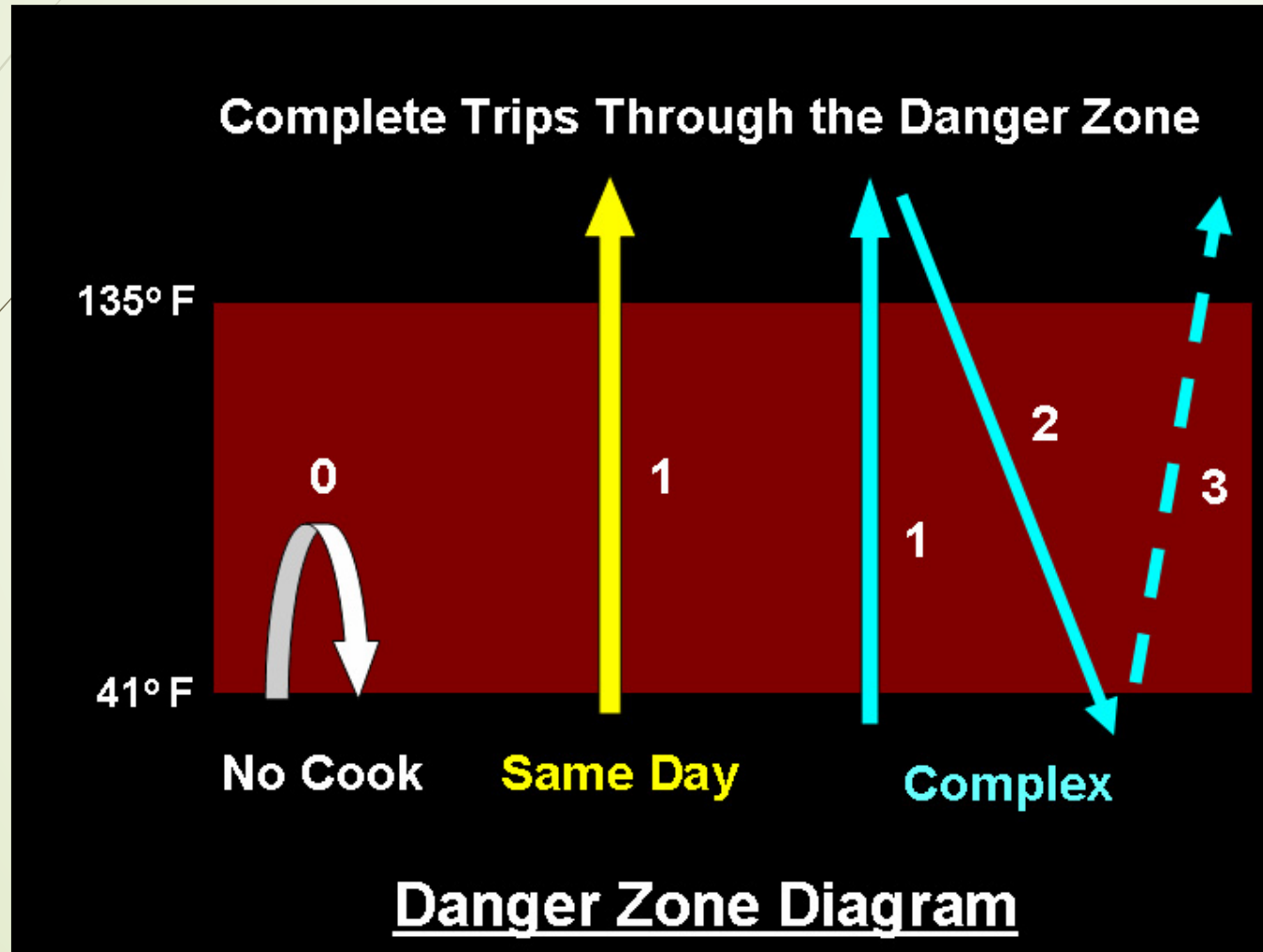
Method



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