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CULINARY
INSTITUTE OF
CHILD NUTRITION



Preparing to Pivot with a Food Safety Focus



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The Institute of Child Nutrition



The Institute of Child Nutrition (ICN), part of the School of Applied Sciences at The University of Mississippi, is the only federally funded national center dedicated to applied research, education and training, and technical assistance for child nutrition programs.

Training

- eLearning- 87+ Courses
- Virtual Group Training- 18 Courses + More on the Way!
- Face-to-Face Training- 31 Courses



<https://theicn.org>



The USDA and ICN have collaborated to create the Culinary Institute of Child Nutrition, a division of the ICN, with a principal mission to increase the culinary skills of school nutrition programs by providing culinary training programs and resources to support Child Nutrition Operators to prepare and serve healthy, culinary-inspired school meals from scratch and elevate the cafeteria atmosphere.





Developing a Culture of Food Safety

A Culture of Food Safety

A culture of food safety is a comprehensive approach which addresses many important aspects of food safety and includes the efforts of various partners in the community.

Key components include:

- Procedures, policies, and plans
- Behaviors and beliefs



Part 1: Review Your Current Food Safety Efforts



- Include policies, procedures, and programs that are in place.
- Develop an outline to improve your current efforts.
- The Action Guide Checklist is a great tool which can be used to complete your assessment.

Part 2: Take Action to Build Food-Safe Schools

- The review and checklist completed in part 1 will help to identify and prioritize food safety needs.
- Below are components that should be included in your action planning:
 - Food Safety Requirements (per the National School Lunch Act)
 - Training and Education
 - Produce Safety
 - Responding to a foodborne illness outbreak
 - A school food safety program based on HACCP principles
 - Employee Health
 - Managing food allergies
 - Food Defense
 - Responding to a food recalls

Part 3: Communicate with the School Community



- Ask for input and encourage them to become long-term partners in working toward shared goals.

- Some partners to consider when communicating include:
 - School Nutrition Mangers
 - School Administrators
 - Teachers
 - Parent
 - Students
 - School Nurses
 - Local Health Department
 - Emergency Planners
 - Cooperative Extensive Educators



Maintaining a Food-Safe Environment

A Food-Safe Environment

There are various aspects that create a specific environment.

The combination of conditions and influences in a specific place which ensure the safety of food, create a food-safe environment.



A Food-Safe Environment

A food-safe environment includes the following components:

- Staff with applicable training and knowledge
- Good employee health and personal hygiene
- A sanitary and well-equipped facility in good repair
- Adequate storage and space for food, equipment, and supplies
- Food from a safe source
- Adequate equipment and supplies that are clean and in good repair
- Proper cleaning and sanitizing of surfaces, equipment, etc.
- Proper temperature control
- Proper storage and disposal of waste (garbage, recyclables, etc.)
- Routine pest control and management

...and more!

A Food-Safe Environment

An effective food safety management system (FSMS) is important to maintain a food-safe environment!

This system is developed and implemented to prevent, eliminate, or reduce the occurrence of foodborne illness risk factors.

- Food from Unsafe Sources
- Inadequate Cooking
- Improper Holding Temperatures
- Contaminated Equipment
- Poor Personal Hygiene



A Food-Safe Environment

Many food safety management systems (FSMSs) include:

- **Active managerial control** which is the purposeful incorporation of specific actions or procedures into the operation to attain control over foodborne illness risk factors.
- **Hazard Analysis and Critical Control Point (HAACP) principles** which are the foundation of a systematic approach designed to ensure that food safety hazards are prevented, eliminated, or reduced to an acceptable level before food reaches the consumer.



A Food-Safe Environment

Examples of elements in an effective food safety management system (FSMS) include:

- Passing a certified food protection managers exam via an accredited program
 - Standard operating procedures (SOPs) for critical steps in a food preparation process
 - Employee health policy for restricting or excluding ill employees
 - Equipment and facility design and maintenance
 - Manager and employee training
 - Purchase specifications
 - Monitoring procedures
 - Record keeping
- ...and more!



Responding to Food Safety Emergencies

Food Safety Emergencies

Food safety risks during emergencies include:

- Contaminated food and water
- Cross-contamination between surfaces and locations
- Lack of time and temperature control for safety

Key interventions to keep in mind include:

- Maintaining safe food temperatures
- Proper handwashing and glove use
- Sanitizing and disinfecting contaminated surfaces

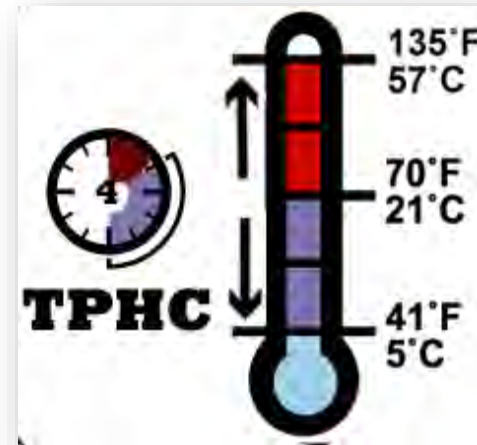


Food Safety Emergencies

Time or Temperature Control for Safety (TCS) foods require time and temperature control to prevent the growth of pathogens and production of toxins.

Temperature as a control: Store foods at proper temperatures.

- Store cold foods at 41°F or below.
- Store hot foods at 135°F or higher.



Time as a control: Record and monitor time and temperature, when the food is removed from cold/hot holding.

- Use food stored between 41°F and 135°F within 4 hours. Discard after 4 hours.
- If the temperature of cold food is monitored and does not exceed 70°F, 6 hours may be allowed in some locations; check with your local health authority first.

Food Safety Emergencies

Hand Hygiene



Follow proper handwashing procedures.

- Wash hands with soap and water for at least 20 seconds.
- Wash hands frequently and at appropriate times.
- In foodservice operations, hand sanitizer is not a substitute for handwashing.

Practice proper glove use.

- Wash hands before putting on gloves and between glove changes.
- Avoid touching different surfaces with gloves.
- Change gloves between different tasks and when they are damaged, or potentially contaminated.

Food Safety Emergencies

Prepare for Emergencies

- Develop an emergency response plan. Review and update it at least annually.
- Develop handwashing procedures for emergencies (e.g., temporary handwash station).
- Develop an “emergency menu” that requires limited food preparation (e.g., shelf-stable, canned, and packaged food items).
- Train staff in emergency response procedures. On-the-spot training may be needed during an emergency.
- Work with your State agency to understand operational flexibilities and program adjustments that may be available.



Food Safety Emergencies

Prepare for Emergencies

- Check with your local health authority for more information regarding specific regulations and guidance that may apply.
- Keep paper copies of important records and documents that may not be available or accessible electronically.
- Designate essential staff and substitutes. Review and update contact information at least annually and when there are staff changes.
- Compile an emergency contact list with information for important resources and organization.
- Create an emergency kit that includes a labeled, waterproof container with essential supplies.



Food Safety Emergencies

Respond to Emergencies

- When the emergency begins, immediately assess the impact on your food service operation.
- Determine, in consultation with the health authority and officials, if and how limited food service operations can continue.
- Food service activities should discontinue if there is an immediate health hazard.
- Coordinate with officials to determine the cause, extent, and estimated duration; this will determine the need for a long-term or short-term plan.
- Locate the appropriate emergency equipment and supplies needed.
- Wear appropriate personal protective equipment.



Food Safety Emergencies


Respond to Emergencies

- Identify the equipment and food products that need immediate attention and priority.
- Food products may need to be moved to more suitable and less vulnerable equipment and areas to ensure food safety.
- Some schools may have access to a central site where food can be relocated and stored safely.
- If hot holding and cold holding equipment are affected, frequently monitor and record temperatures for TCS foods, including during storage and transport.
- Discard food, disposable materials, and single-service items that were exposed to contamination.
- Clean and disinfect contaminated utensils, equipment, and affected surfaces. After disinfection, food contact surfaces should be rinsed, sanitized, and allowed to air dry prior to use.



Food Safety Emergencies

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE



**Food Safety
EMERGENCY
RESPONSE
POCKET GUIDE**
Disaster Edition

TYPES OF EMERGENCIES

Emergencies may be caused by severe weather events and natural disasters like hurricanes, tornados, and floods. The past weather history of the region should be considered to determine what types of disasters or emergencies are more likely to occur, which will assist in planning and preparation. Types of emergencies include:



**INTERRUPTION OF ELECTRICAL SERVICE
(POWER OUTAGE)**



**INTERRUPTION OF WATER SERVICE
(WATER OUTAGE)**



WATER CONTAMINATION



SEWAGE ISSUES



FLOODS



FIRES



Addressing Water Safety

Water Safety

- Potable water refers to water that is safe for human consumption.
- **Safe water is vital for a variety of activities in a school or childcare facility** including drinking, food preparation, handwashing, cleaning, and more.



Water Safety

Extended closure or reduced operations of a building can result in stagnant water inside the plumbing and water systems which may become unsafe and may create hazards for returning occupants.

Types of water-related hazards include:

- Mold
- Harmful bacteria (e.g., Legionella which causes [Legionnaires' disease](#))
- Contamination with metals from corroded plumbing (e.g., lead and copper)



Water Safety

Tips to ensure the safety of your water supply:

Partner with Others

- Work with your building maintenance staff and a water professional to ensure the building's water system is routinely inspected and functioning properly. Check with your local public health department and local water utility to learn more about requirements and recommendations.

Flush the System

- Flushing replaces the water inside the building's pipes with fresh water. This is done by opening water outlets and letting both cold and hot water run at all points of use. Flushing times are heavily dependent on a variety of factors including the type of systems, water outlets, water pressure, and the facility's size.

Water Safety

Tips to ensure the safety of your water supply:

Test the Supply

- Local water utilities or health departments may conduct [testing for lead](#) in drinking water upon request, which can be compared to previous levels to identify changes in lead and other contaminant levels in the water supply.

Document Actions

- Document any actions taken so that necessary steps can be identified and verified. A [plan](#) can be developed to maintain water quality and protect building occupants. Some factors to consider include outlets used for consumption and past issues with the plumbing and water system.

Additional Tips

- Continue the routine cleaning of drinking water sources and areas. Schools and childcare facilities can [check the water quality](#) and have a plan in case of emergency or quality issues, including using filtration systems or purchasing drinking water.



Food Safety Resources



For more information and resources, visit the **USDA FNS Office Food Safety Webpage** and:

- Food-Safe Schools Action Guide and Food-Safe Schools - Creating a Culture of Food Safety
- Guidelines on Developing a School Safety Program Based on the Process Approach to HACCP Principles (including a Food Safety Checklist on pages 70-73)
- Back to School Water Safety
- Food Safety Resources
- Produce Safety Resources
- Information about Produce Safety University (PSU)
- Institute of Child Nutrition (theicn.org): Food Safety Resources

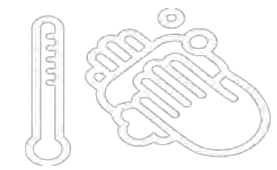
Food Safety Resources

For more information and resources, visit the [USDA FNS Office Food Safety Webpage](#) and:

References include:

- FDA Food Code





Q&A





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