

SCHOOL FOODSERVICE PROFESSIONALS

Foodservice staff are the school authority on safe food handling. Use your expertise and authority to spread the message about food safety throughout the school – to the staff, students, and their families.

1 Have at least one manager certified in food safety and sanitation in your school cafeteria.

2 Train all foodservice staff in basic food safety practices, including cooking foods to proper temperatures, upon employment and periodically thereafter.



3 When foods are delivered, immediately assess their temperature and freshness.

4 Keep hot foods hot (135°F or above) and cold foods cold (41°F or below).



5 Wash your hands at appropriate times.



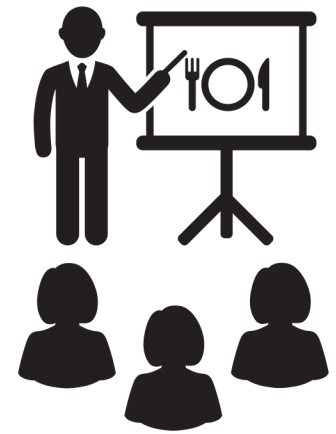
6 Establish appropriate procedures and documentation for the control and safe handling of food.

7 Develop and distribute clear guidelines for foodservice managers in the event of a suspected foodborne illness outbreak.



8 Encourage local health department inspections and self-inspections of food safety practices and facilities where food is stored, prepared, held, or served.

9 Serve as a food safety resource for your school by providing food safety information, demonstrations, or workshops and promoting your school's food safety efforts and accomplishments.



10 Prevent cross-contamination (i.e. keep foods apart to avoid the transmission of pathogens from one food item to another).

