

Food Safety Training Talking Points for SFSP

Practice personal hygiene:

- Do not eat, drink or use tobacco in any form in food production and food service areas;
- Do not report to the SFSP site when ill particularly with symptoms such as diarrhea, vomiting, fever, infection and jaundice;
- Wear clean clothing and bath and brush teeth daily;
- Wear only plain ring band and simple earrings;
- Keep nails short, smooth, clean and unpolished; artificial nails are strongly discouraged;
- Keep hair restrained and covered with ball cap, skullcap, hairnet or do-rag.

Wash hands effectively and often:

- Wash hands after every incident of possible contamination;
- Use a designated hand sink or hand washing station;
- Use warm water and soap; scrub hands for 20 seconds and rinse to remove soap;
- Air dry or dry using a disposable paper towel.

Purchase safe foods from sources that comply with the law – reputable food supplier

- Food prepared in a private home may not be used or offered .
- Fresh produce from school gardens, farmers' markets or Farm to School programs may be used.

Store food safely

- 40° or below for cold foods;
- 0° or below for frozen foods;
- Check receiving temperatures; reject food in the danger zone,

Produce foods safely

- Thaw poultry and meat in refrigeration on lowest rack below ready-to-eat foods;
- Cook time and temperature controlled for safety (TCS) foods to proper internal temperature;
- Limit the time TCS foods remain in room temperature;
- Be sure thermometers are available and used properly;
- Do not partially cook food one day and complete cooking the next day;
- Use gloves when handling ready-to-eat foods;
- Reheat leftovers to at least 165°F;
- Keep a fire extinguisher and first-aid kit handy and instruct personnel on their use;
- Enforce personal hygiene practices and handwashing.

Serve foods safely

- Keep hot foods hot at 140°F or above;
- Check receiving temperatures of prepared foods/meals to assure they are out of the temperature danger zone (41°F to 135°F);
- Used gloved hands or utensils when serving ready-to-eat foods;
- Keep cold foods and milk in a refrigerator or cooler at a temperature of 41°F or below until served;
- Keep hot foods in a warming unit or insulated box at holding temperature of 135°F or more.

Clean up after meals

- Promptly refrigerate or freeze leftovers;
- Properly clean equipment and utensils;
- Empty garbage cans daily. Keep cans covered tightly and clean. Use plastic or paper liners.