SFSP Administrative Handbook
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5. Food Safety

Food safety is especially critical in the summer heat. Refer to SFSP, Administrative Handbook, Chapter 5, USDA’s Nutrition Guide for SFSP, or The Kansas Food Code for detailed Food Safety information and requirements.

Be Aware of Food Safety Considerations

♦ Understand and follow State or local health requirements for serving meals family style to prevent any possible food safety issues.
♦ Keep food at the proper temperatures.
♦ Use appropriate and clean containers and utensils to serve the meal.
♦ Make sure all children and Program staff wash their hands before the meal.

Share Table

A “share” table may be used for unopened packaged food items that children do not consume.

♦ Children who wish more to eat may take food from the share table to eat on-site.
♦ Adults may not take food or beverages from the share table.
♦ Share table foods that have been safely held at required internal temperatures may be returned to appropriate storage and served at another meal or may be donated to recognized charities.

Re-service of Unopened Milk Containers

Re-service (sharing) of unopened cartons of milk is permitted by Kansas Department of Agriculture (KDA) if the following criteria are met:

♦ Within 30 minutes after an unopened container of milk is placed on the share table, the container shall be:
  ♦ Served to another child as a second milk with their meal.
  ♦ Placed on ice for other students to consume later in that serving period.
  ♦ Placed in refrigeration separate from unserved milks and marked in some way (such as “R” or a slash mark) to designate that they are the returned product.
    o Milk can be returned to appropriate storage and donated to a recognized charitable organization.
♦ Returned unopened containers of milk shall not be intermixed with fresh milk storage.
♦ Returned unopened milk can be stored properly and used for cooking purposes.
♦ Expiration date of returned milks shall be monitored and product discarded when expiration date is reached.
Using Clean Tableware for Second Portions & Refills
Food service employees may not use tableware, including single-service articles, soiled by the consumer, to provide second portions or refills. Exception: A consumer's drinking cup or container can be refilled if there is no contact between the pouring utensil and the lip-contact area of the drinking cup or container.

♦ Self-service consumers may not be allowed to use soiled tableware, including single-service articles, to obtain additional food from serving equipment.
♦ Self-service consumers may reuse drinking cups and containers if refilling is a contamination-free process as previously specified.
♦ Food safety is especially critical in the summer heat. Refer to Food Service Facts, Chapter 22 or USDA’s Nutrition Guidance for Sponsors.