

FOODSERVICE PROFESSIONALS



Put your expertise to work



Foodservice staff are *the* school authority on safe food handling. And while you can control food safety efforts in the cafeteria, there is still risk from food that comes into school from other places or that is handled with unwashed hands.

Use your expertise and authority to spread the message about food safety throughout the school—to the staff, students, and their families. More detail for each of the following recommendations can be found by reading the Food-Safe Schools Action Guide.

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 to your school, immediately assess their temperature and freshness.
4. Keep hot foods hot (135° F or above) and cold foods cold (41° F or below).
5. Reheat food to 165° F and verify temperatures with a food thermometer.
6. Prevent cross-contamination (i.e. keep foods apart to avoid the transmission of pathogens from one food item to another).
7. Wash your hands at appropriate times.
8. Establish appropriate procedures and documentation for the control and safe handling of food.

FOODSERVICE PROFESSIONALS ARE ESSENTIAL TO FOOD-SAFE SCHOOLS

- * Knowledgeable and adequately trained foodservice staff can prevent foodborne illness outbreaks from originating in the cafeteria.
- * By following established guidelines on food purchasing, storage, preparation, handling, and service, foodservice staff can greatly reduce the risk of students becoming seriously, or even fatally, ill with a foodborne illness.
- * Safe food handling and preparation can reduce the risk of foodborne illness, even if food is contaminated before it comes into the school.
- * Using key food safety practices, foodservice staff can protect your school from damaging lawsuits and loss of reputation.



FOODSERVICE PROFESSIONALS

PUT YOUR EXPERTISE TO WORK

9. Develop and distribute clear guidelines for foodservice managers in the event of a suspected foodborne illness outbreak.
10. Encourage local health department inspections and self-inspections of food safety practices and facilities where food is stored, prepared, held, or served.
11. Ensure foodservice equipment is working properly and, if necessary, see that it is repaired, replaced, or taken out of service.
12. Provide a reliable communication system from food source to foodservice and vice versa to deal with food recalls.
13. 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.

BONUS RESOURCES

THE SCHOOL NUTRITION ASSOCIATION'S (FORMERLY ASFSA) KEYS TO EXCELLENCE IS AN ONLINE SELF-ASSESSMENT TOOL TO HELP IMPROVE AND BENCHMARK A SCHOOL'S FOODSERVICE OPERATIONS. FIND IT AT WWW.SCHOOLNUTRITION.ORG/KEYS/. USDA'S FOOD AND NUTRITION SERVICE HAS DEVELOPED A NEW CHECKLIST FOR ENSURING SCHOOL FOOD BIOSECURITY—PROTECTION FROM INTENTIONAL CONTAMINATION OF FOOD—LOCATED AT [HTTP://SCHOOLMEALS.NAL.USDA.GOV/SAFETY/BIOSECURITY.PDF](http://SCHOOLMEALS.NAL.USDA.GOV/SAFETY/BIOSECURITY.PDF)

LEARN MORE ABOUT YOUR ROLE in ensuring a food-safe school and find useful tips and resources to help you implement these recommendations. Check out the special 'how to' section for school foodservice staff in the Food-Safe Schools Action Guide at www.FoodSafeSchools.org/foodservice.



www.FoodsafeSchools.org

THE ONE-STOP RESOURCE FOR PREVENTING
FOODBORNE ILLNESS OUTBREAKS

FIND THE FOOD-SAFE
SCHOOLS ACTION GUIDE

GET TIPS,
RESOURCES, INFORMATION,
AND ACTION STEPS

FIND A
CURRICULUM TO MEET
YOUR NEEDS

LEARN TO DETECT
AND RESPOND TO
AN OUTBREAK

SEARCH AN
EXTENSIVE, ONLINE
DATABASE

FIND DETAILED
RECOMMENDATIONS FOR TEACHERS,
NURSES, FOODSERVICE STAFF,
FAMILIES, AND OTHERS

EXPLORE TOPICS
FROM BIOSECURITY TO
HANDWASHING
AND MORE

