Food Safety/HACCP

Rules of State Board of Health — Food Establishment Sanitation

The Application/Agreement for all CNP Programs includes a clause that states that the school system agrees to . . . “maintain in the storage, preparation, and service of food, proper sanitation and health standards in conformance with all applicable state and local laws and regulations.” State laws and regulations are provided in the document listed below.

Rules of State Board of Health, Bureau of Environmental Services
Division of Food, Milk, and Lodging, Chapter 420-3-22
Food Establishment Sanitation
Adopted by the State Board of Health November 20, 1996
Effective Date December 25, 1996

To obtain a copy of the “Rules of the State Board of Health — Food Establishment Sanitation” call the Alabama State Board of Health, Bureau of Environmental Services or your county health department or visit the following Web page.
http://www.restaurantedge.com/uploads/1038032050ALABAMA.pdf#search='Alabama%20board%20of%20health%20food%20code'

Listed below are some suggested areas of sanitation that the CNP director should follow-up when meeting with CNP managers and visiting school kitchens.

1. The majority of cases of foodborne illness result from lack of proper temperature control.
   - Alabama Rules state that “potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 45°F or below.” The U.S. Public Health Service Food Code requires cooked potentially hazardous foods to be cooled to 41°F or below within 4 hours. Foods should be refrigerated at 41°F or below. The U.S. Department of Agriculture, Food and Nutrition Service recommends that potentially hazardous foods be cooled to 40°F and kept refrigerated at or below that temperature.
   - USDA recommends that potentially hazardous foods, including all leftovers, should be heated to 165°F. Hot foods should be held at an internal temperature of 140°F or above.
   - Hot foods should be placed on the steam table hot and kept at an internal temperature of 140°F or above.
   - USDA defines danger zone as temperatures between 40°F and 140°F which favor growth of organisms. The length of time a food remains in the danger zone largely determines the rate and extent of growth of organisms (bacterial growth).

2. Temperature control in the school kitchen should be emphasized in training and in day-to-day supervision by the manager. Every CNP manager should have a metal stem-type thermometer and be trained to use it. Several metal stem-type
thermometers should be available in the kitchen and for use on the service line.

3. The school system should have a policy defining the clothing requirements of all employees to meet sanitation requirements. The minimum requirements are found in 420-3-14.10. Quality standards for this area can be found in a variety of references listed later in this chapter.

**HACCP**

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended section 9(h) of the Richard B. Russell National School Lunch Act by requiring school food authorities (SFA’s) to implement a food safety program for the preparation and service of school meals served to children in the school year beginning July 1, 2005. The program must be based on Hazard Analysis and Critical Control Points (HACCP) principles and conform to guidance issued by the Department of Agriculture (USDA). All SFA’s must have a fully implemented food safety program that complies with HACCP principles or with this optional guidance no later than the end of the 2005-2006 School Year.


The food safety program must include the following elements.

1. **Documented SOPs**  SOPs are a very important factor in developing an effective food safety program. Their role is to serve as a basic food safety foundation and to control hazards not outlined specifically in the HACCP plan.
2. **A written plan** at each school food preparation and service site for applying HACCP principles that includes methods for the following.
   a. Documenting menu items in the appropriate HACCP process category
   b. Documenting Critical Control Points of food production
   c. Monitoring
   d. Establishing and documenting corrective action
   e. Recordkeeping
   f. Receiving and revising the overall food safety program periodically

**Sanitation Inspections and Follow-up**

Sanitation inspections are made in all foodservice establishments in Alabama at least three times a year, but may be more depending upon the county. Section 420-3-14.39 of the “Rules of the State Board of Health — Food Establishment Sanitation” describe the frequency, access, report, and correction. A procedure should be in place for CNP managers to notify the CNP director when an inspection has occurred and provide the score. The CNP director should follow-up with the manager to insure that corrections have been made for all violations.
Personnel Safety Inspections and Follow-Up

There is no standard safety inspection process or form for school foodservice operations. It is desirable for a school system to develop or adopt a safety inspection program for school kitchens.

**Fire Safety:** Contact your local fire department and request inspection of placement and operation of fire extinguishers. The fire department will usually provide training on use of fire extinguishers. Fire extinguishers should be inspected regularly to be sure they are charged. Heat and smoke alarms, automatic sprinkler systems, and fire suppression systems under hoods should also be inspected regularly.

**Chemical Safety:** The CNP director or other person responsible for purchasing cleaning chemicals used in school kitchens should provide each CNP manager the Material Safety Data Sheet (MSDS) for each chemical used in the kitchen. It is an OSHA (Occupational Safety and Health Administration) requirement that MSDS be available on site so all employees can read the potential hazards before using a chemical and have access to the safety information at all times. Be sure that each school kitchen has a readily accessible place for MSDSs.

**Equipment Safety:** When new equipment is purchased, part of the training should include safety precautions for operating and cleaning the equipment. Any employee who must use a piece of equipment should be trained to use it correctly and safely.

Sanitation Training

The U.S. Department of Agriculture has provided each school system with a training program in sanitation and safety. It includes a printed manual with instructor and teaching aids to be used as handouts or transparency masters. Included is a CD and computer diskettes for use with the computer instructional program “The Food Safety Zone.” The print materials can be presented in a nine-hour training program. A video for *Serving It Safe* is available to order from the School Food Service Foundation for $20.00.

The School Nutrition Association requires a ten-hour course in sanitation to meet basic SNA certification requirements. Many SNA members who want to become certified are interested in participating in a ten-hour course. The *Serving It Safe* course can be expanded to meet the ten-hour requirement with the addition of more activities, use of the video tape, and a review of the sanitation inspection criteria for Alabama.

The Educational Foundation of the National Restaurant Association also provides excellent training materials for the foodservice industry. Contact the Customer Service Line to obtain a brochure describing their *ServSafe* educational materials (Phone 800-765-2122).
ServSafe is a comprehensive sanitation training program that prepares learners to take the ServSafe certification exam. The training program is designed for a two-day, on-site immersion course and includes textbooks, trainer’s tool kit, leader’s guide, posters, video tapes, a Serving Safe Food CD-ROM, and lapel pin. Materials can be purchased as a complete training package or as individual parts.

References


National Food Service Management Institute
http://www.nfsmi.org/Information/Guide.html
Wash Your Hands: Educating the School Community
Food Safety for Summer Food Service Programs
Food Safety Mini-Posters
Responding to a Food Recall
Temperature Mini-Poster l