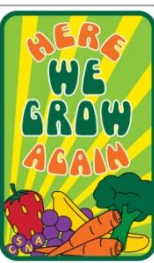# Top AR Findings: Food Safety

Ashley Osterman, Child Nutrition Consultant

School Nutrition Programs Unit

Nutrition Services Division

California Department of Education

Top Five Review Findings for 2015–16 School Year

1. Meal components and quantities

2. Food safety

3. Meal counting and claiming

4. Certification and benefit issuance

5. Civil rights

Learning Objectives

- Review the most frequent food safety findings

- Provide guidance and resources

- Share best practices

- Answer questions

FOOD SAFETY

California *Retail Food Code* (Cal*Code*)

- Excerpt from California *Health and Safety Code*

- Part 7, California *Retail Food Code*

- Updated January 1, 2016

http://www.cdph.ca.gov/services/Documents/fdbRFC.pdf

Code of Federal Regulations

- The school food authority (SFA) shall ensure that food storage, preparation, and service is in accordance with the sanitation and health standards established under state and local law and regulations.

7 CFR, Section 210.13(a)

Food Safety: Common Findings

- No Hazard Analysis and Critical Control Point (HACCP) plan

- No food, refrigerator or freezer temperature logs

- No request for two food safety inspections

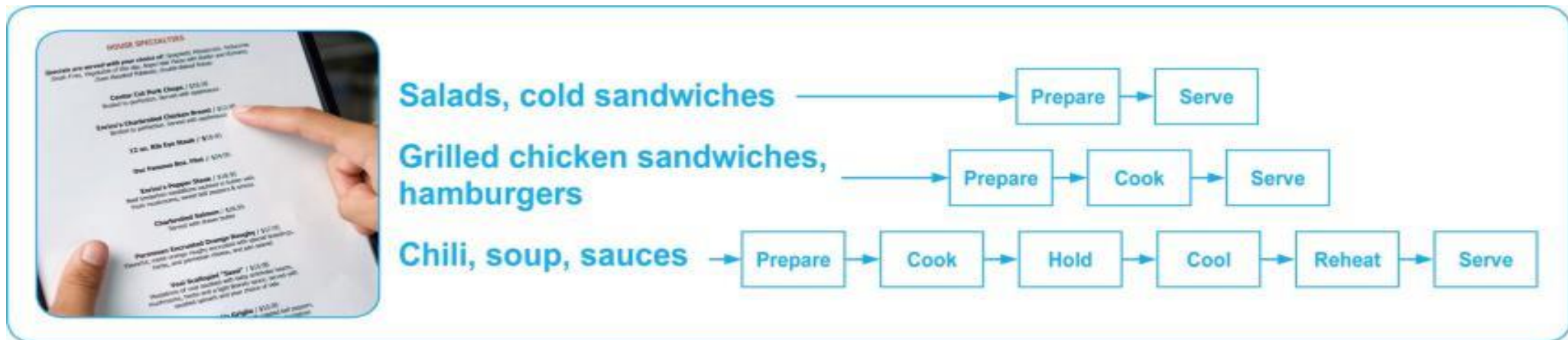- No food inspection report posted in public view

HACCP

- A food safety plan that covers any facility or part of a facility where food is stored, prepared, or served

HACCP Plan Definitions

- Control Point: any distinct procedure or step in receiving, storing, handling, preparing, displaying, transporting, or dispensing a food


Salads, cold sandwiches → Prepare → Serve

Grilled chicken sandwiches, hamburgers → Prepare → Cook → Serve

Chili, soup, sauces → Prepare → Cook → Hold → Cool → Reheat → Serve

HACCP Plan Definitions

- Critical Control Point: a point or procedure in a specific food system where loss of control may result in an unacceptable health risk
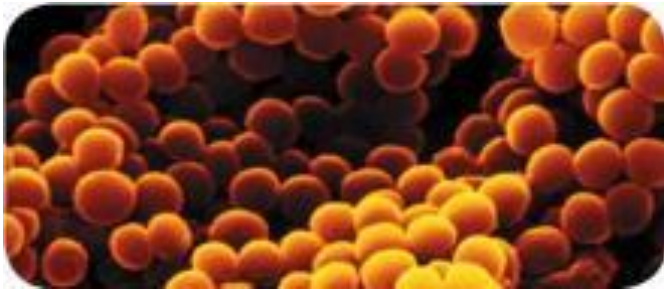
HACCP Plan Definitions

- Critical Limit: the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a critical control point to minimize the risk that the identified food safety hazard may occur

Critical Limit

165°F (74°C)

CalCode Section 113761
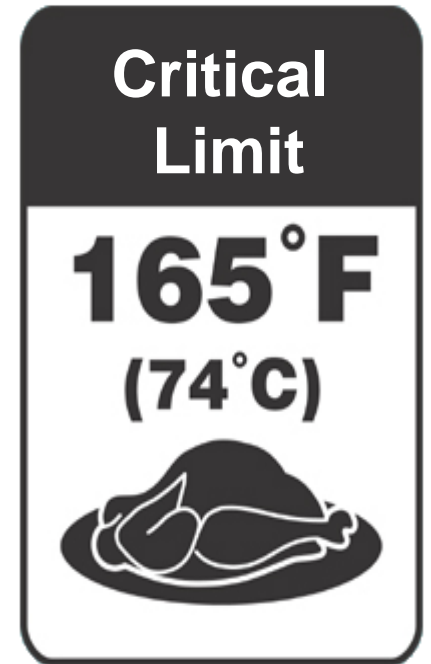
HACCP Plan Definitions

- Hazard: a biological, chemical, or physical property that may cause an unacceptable public health risk

HACCP Plan Definitions

- HACCP Plan: a written document that complies with the requirements of Section 114419.1 of Cal*Code* and that delineates the formal procedures for following the Hazard Analysis Critical Control Point principles developed by the National Advisory Committee on Microbiological Criteria for Foods

Traditional HACCP Plan

The SFA must:

- Perform a hazard analysis

- Decide on critical control points

- Determine the critical limits

- Establish procedures to monitor critical control points

- Establish corrective actions

- Establish verification procedures

- Establish a recordkeeping system

Process Approach HACCP Plan

Includes:

- Standard operating procedures to provide a food safety foundation

- Menu items grouped according to process categories

- Critical control points and critical limits

- Monitoring procedures

- Corrective action procedures

- Recordkeeping procedures

- Periodic program review and revision

HACCP Plan Guidance and Resources

- Cal*Code*

- 7 *CFR,* sections 210.13(c), 210.15(b)(5) and 220.7(a)(3)

- HACCP Guidance for School Food Authorities http://www.fns.usda.gov/sites/default/files/Food_Safety_HACCPGuidance.pdf

- Sample HACCP Based Standard Operating Procedures http://sop.nfsmi.org/HACCPBasedSOPs.php

- Your Local Environmental Health Department (LEHD)

HACCP Plan Best Practices

- Ensure that a food safety program is in place anywhere that food is stored, prepared, or served

- Have a copy at each site and accessible for staff

- Verify the effectiveness of critical limits and appropriateness of critical control points

- Periodically verify the effectiveness of the HACCP plan

Temperature Logs

- SFAs must maintain records to demonstrate compliance with program requirements

Keep records for six months following a month's temperature records to demonstrate compliance with 7 *CFR,* Section 210.13(c)

Temperature Logs

- Delivery/Receiving

- Preparation

- Storage

- Service

Food Safety Inspections

Two food safety inspections during each school year for each site

- Anywhere food is prepared or served
- Includes "service-only" or "nonprep" sites

Publically Posting Inspection Report

- Post the most recent inspection in a publically visible location

- Provide a copy of inspection report upon request

Food Safety Inspection Guidance and Resources

- Mandatory Food Safety Inspections—Reminder http://www.cde.ca.gov/ls/nu/sn/mbsnp092014.asp

- 7 *CFR*, Section 210.13(b)

- 7 *CFR*, Section 210.15(b)(5)

- 7 *CFR*, Section 220.7(a)(2)

- Your LEHD

Food Safety Inspection Best Practices

- Ensure that a minimum of two food safety inspections are requested for each participating site each school year

- Document your requests to the LEHD

- Conduct periodic self inspections

- Complete annual food safety inspection survey in the CNIPS
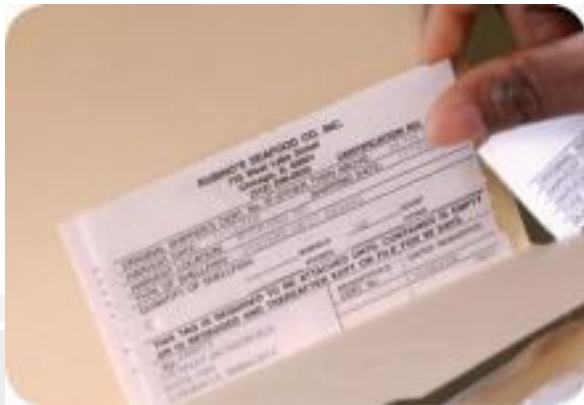
Food Safety: Avoid Findings

- Prepare and maintain a HACCP plan

- Maintain food and refrigerator/freezer temperature logs

- Request two food safety inspections

- Post the food inspection report in public view

FOOD
SAFETY
FIRST !
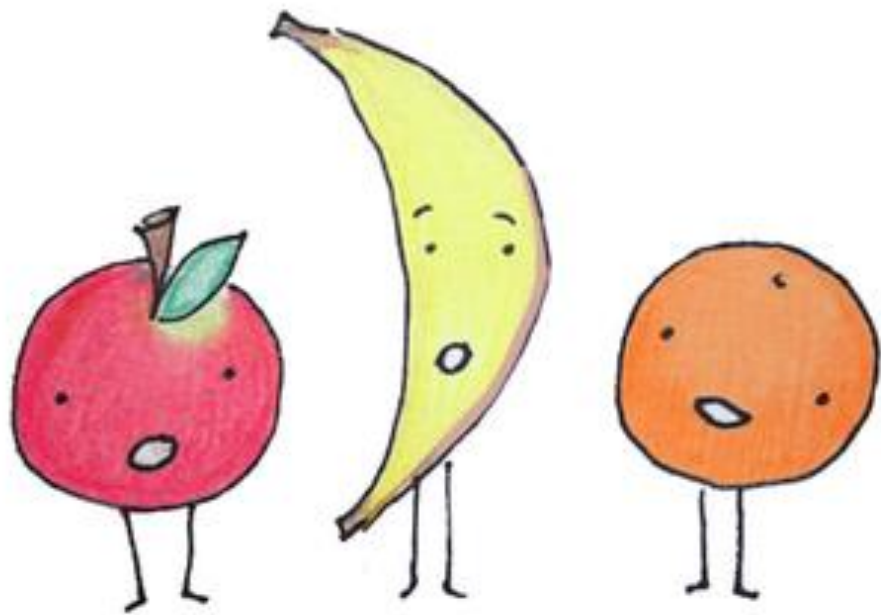
QUESTIONS?

Professional Standards Crediting Information

- Key Area: Operations (code 2000)

  – Key Topic: Food Safety and Hazard Analysis and Critical Control Point (HACCP) (2600)

  - Learning Objectives: HACCP-based program (2610), and Federal, State, and local food safety regulations and guidance (2630)

- Total Instructional Hours: 1.0

Follow us on Twitter @CDENutrition!

- Realtime Check-ins from Trainings and Events

- Policy Information and Updates

- News about Grants and Resources

- Insider's Scoop on Life at CDE, and more!

thank you
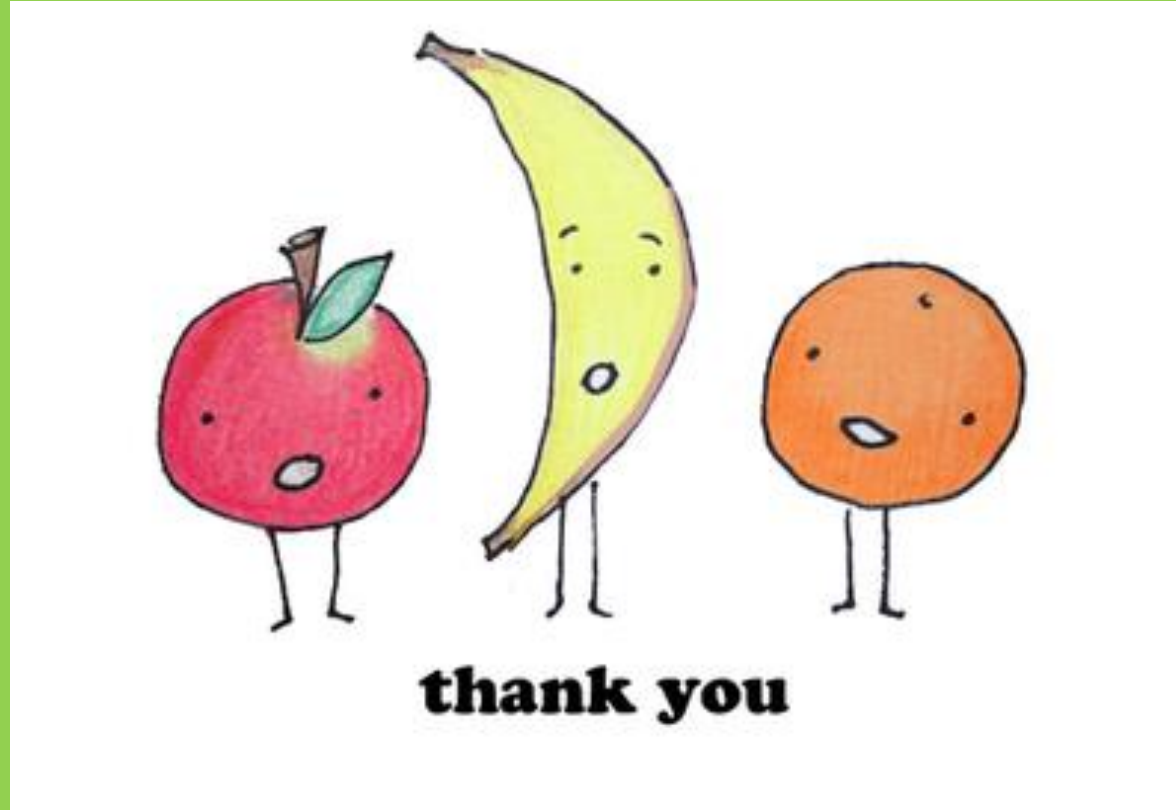
This institution is an equal opportunity provider.