

FOOD SAFETY guidelines

FOOD PURCHASING

- ✓ Purchase pasteurized milk
- ✓ Purchase 100% Juice
- Do not buy or use food in cans that are leaking or bulging
- ✓ While grocery shopping, collect frozen items just before checking out

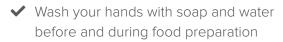
FOOD STORAGE

- Place thermometers in a visible location in all refrigerators and freezers
- Clean the refrigerator, freezer, and dry food storage areas regularly
- ✓ Store food and cleaning supplies separately
- ✓ Put away frozen and refrigerated food immediately after purchasing
- Store food in covered and dated containers in the freezer and refrigerator
- Rinse fruits and vegetables before use, even if they are prewashed
- ✓ Label all stored items using First In, First Out

SERVING MEALS

- ✓ Discard cracked bowls, cups and plates
- Use serving utensils or single use food service gloves to plate food
- Replace utensils or napkins with clean items if dropped on the floor by children during meal service
- ✓ Discard leftovers in the serving dishes on the table, only save leftovers that did not leave the kitchen
- Store leftovers immediately after the meal service time. Date items.

PREPARING MEALS





- ✓ Wash and sanitize work counters and surfaces before and after use
- ✓ Wash and sanitize cutting boards and utensils before and after each use
- Wash and sanitize can openers before and after each use
- Place frozen meat in a pan or dish before placing it in the refrigerator to thaw, never thaw raw meat on the counter
- ✓ Use separate cutting boards for raw meat
- Cook meat thoroughly and use a food thermometer to ensure meat is fully cooked
- ✓ Hold food at appropriate temperatures until serving time using warming cabinets or ovens
- Keep food out of the temperature danger zone through storage, preparation, and serving
- Cover and label dishes for children with allergen free or special diet foods
- ✓ Do not change diapers in areas where food is prepared, stored, or served
- ✓ Do not allow pets into the kitchen area when meals are being prepared and served

References:

Food Safety | <u>Nutrition.gov</u>
Buy, Store & Serve Safe Food | <u>FDA.gov</u>
Safe Food Handling | <u>FDA.gov</u>

