

FOOD SERVICE PROGRAM FOOD SAFETY

I. PURPOSE

The purpose of the School Union 69 Food Safety Program is to ensure the delivery of safe foods to children in the school meals program by controlling hazards that may occur or be introduced into foods anywhere along the flow of food from receiving to service.

Serving safe food is a critical responsibility for school food service and is a key aspect of a healthy school environment. Keeping foods safe is a vital part of healthy eating. When properly implemented, the Union's food safety program will help ensure the safety of school meals served to Union students.

In order to carry out these goals and comply with federal law, the Food Safety Program will include written plans for the school and will be consistent with Hazard Analysis and Critical Control Point (HACCP) principles.

- A. The Union's Food Safety Program will focus on five (5) key points.
1. Food preparation areas will be maintained in a clean and sanitary manner. This includes ensuring that worker's hands, utensils, and food contact areas are clean and sanitary so as to avoid cross contamination.
 2. Temperature controls will be strictly adhered to. Food will be cooked and served at the proper temperature.
 3. Standard Operation Procedures should be developed to ensure sanitation; to ensure that food is maintained at the proper temperatures, and to facilitate other safety aspects of the food service program.

4. An Operational Manual will be kept in the school kitchen and the Principal's office.
5. The School's head cook who reports directly to the Principal will be responsible for oversight of the school lunch safety plan.

	AVS	HES	LCS
First Reading:	<u>5/20/2013</u>	<u>8/12/2013</u>	<u>6/3/2013</u>
Second Reading:	<u>6/17/2013</u>	<u>9/9/2013</u>	<u>8/5/2013</u>