



I N S T I T U T E O F  
*child nutrition*  
R E S O U R C E S • T R A I N I N G • R E S E A R C H

The University of Mississippi  
School of Applied Sciences

***[www.theicn.org](http://www.theicn.org)***

***800-321-3054***

# Food Safety from Beginning to End:

*Follow the Flow of Food*



# School Nutrition **STAR** Program

**S**trategies

**T**raining

**A**ction Plans

**R**esources

*Workforce Development and Job Skills Training*

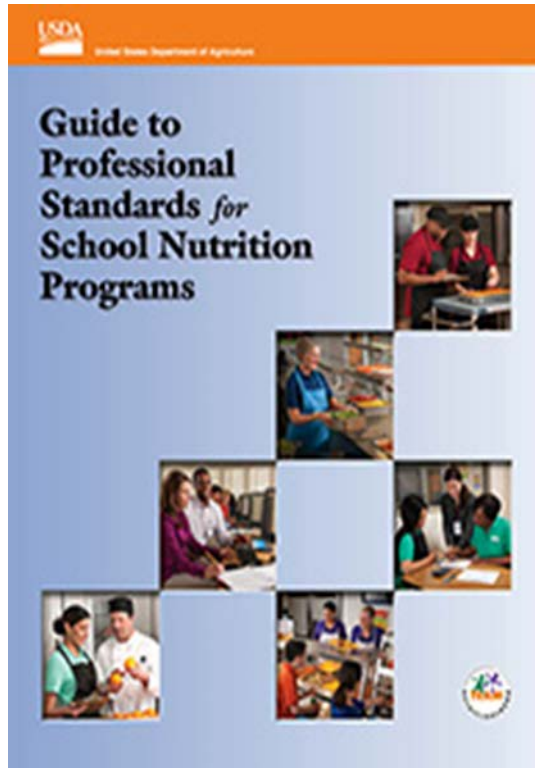
<https://theicn.org/star>



School Nutrition **STAR** Program



# USDA Professional Standards



## Key Area:

- Operations

## USDA Professional Standard Code:

- 2000



# Today's Speakers



Lauren McClean  
Food Safety Specialist  
USDA FNS Office of Food Safety



Cyndie Story, PhD, RDN, CC, SNS  
Culinary Solutions  
[www.chefcyndie.com](http://www.chefcyndie.com)



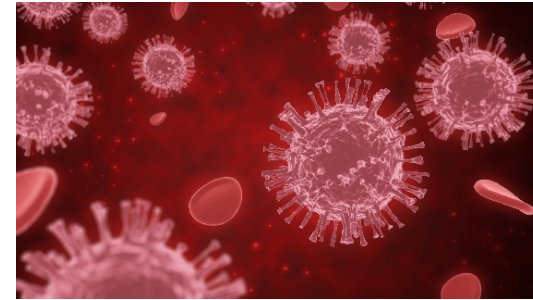
# Objectives

1. Identify foodborne pathogens commonly associated with retail foodservice operations.
2. Describe three critical food safety practices used throughout the flow of food to mitigate foodborne disease.
3. Identify safe transporting methods and documentation procedures.
4. Apply recommended traceability systems necessary to conduct a product recall.
5. Explain answers to frequently asked questions from previous USDA Office of Food Safety webinars.



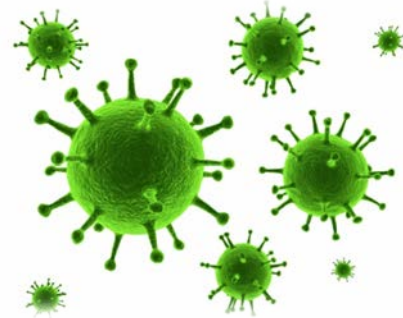
# Food Safety Hazards

- Biological
- Chemical
- Physical



# Biological Hazards in Schools

- Bacteria
- Viruses
- Parasites



# Viral Foodborne Pathogens - Norovirus

- Very resistant
- Survives in cold and hot temperatures
- Survives on surfaces like stainless steel for up to a week



# Bacterial Foodborne Pathogens

- *Salmonella* (all serotypes)
- *E. coli*
- *C. perfringens*
- *Staphylococcus aureus*
- *Shigella*



# Parasitic Foodborne Pathogens

- *Cyclospora*
- *Cryptosporidium* – “Crypto”
- *Giardia*



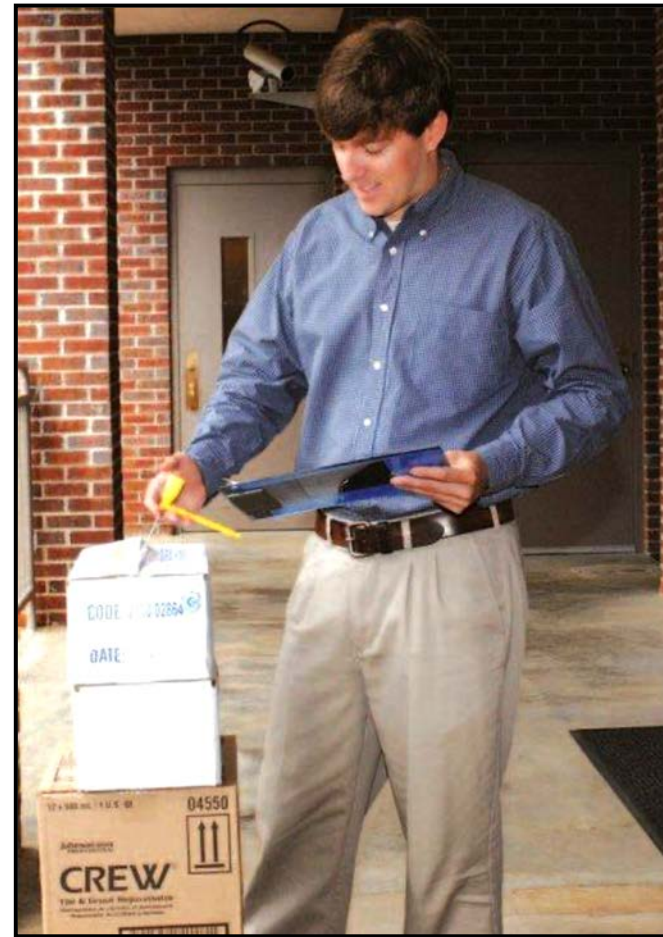
# Purchasing Food

Reputable Supplier  
and Source



# Receiving Food

## Time and Temperature Control



# Storing Food

## Time and Temperature Control



# Storing Food

## Preventing Cross Contamination



# Preparing Food

- Time and Temperature Control
- Good Personal Hygiene
- Preventing Cross Contamination



# Cooking Food

## Time and Temperature Control



# Holding Food

## Time and Temperature Control



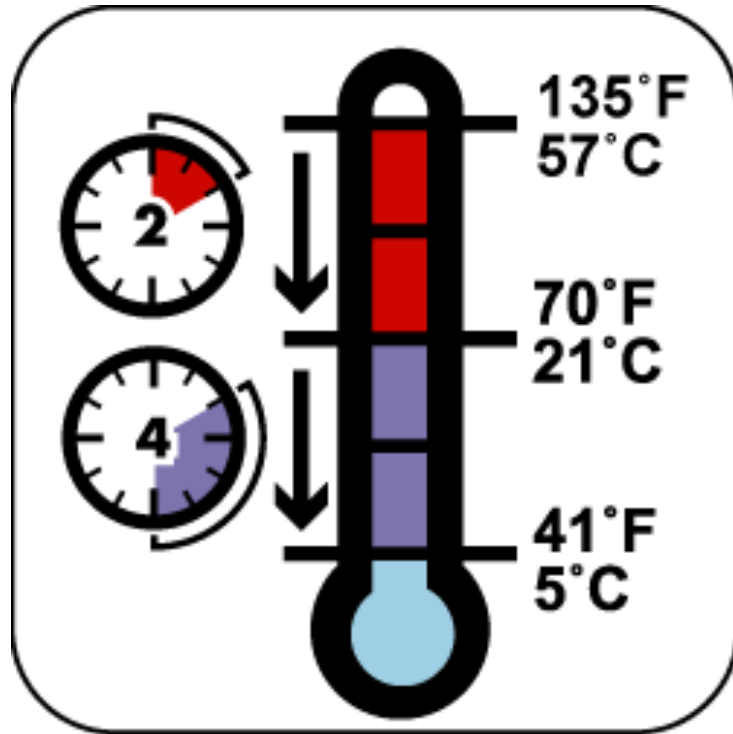
# Serving Food

- Time and Temperature Control
- Good Personal Hygiene
- Preventing Cross Contamination



# Cooling Food

## Time and Temperature Control



Copyright © International Association for Food Protection



# Transporting Food

## Time and Temperature Control



# Delivery & Pick Up Meal Service



# Safe Handling Instructions

Frozen & Chilled Food Labeling – *Just like groceries!*

- Refrigerate immediately
- Use by date – 3 to 4 days\*  
Some jurisdictions vary
- Heating instructions



# Safe Handling Instructions

Hot Food Labeling – *Just like take out!*

- Consume within 2 hours OR
- Refrigerate immediately and use by date  
– 3 to 4 days\*

Some jurisdictions vary

- Reheat hot leftovers to 165°F



# Food Traceability

It's important to follow best practices for transporting and tracing foods.



# Tracking

Monitor the chain of custody in the event of a recall or foodborne illness outbreak.



# Tracking System

Week Number: 8

Day Number: 3

Preparation Kitchen ID: 9

Receiving Kitchen ID - 4

Optional: Number of Meals: 250



**Batch ID: 8394-250**



# Tracking System

Batch ID: 091720



# Recall/Outbreak Response

Be prepared to notify and communicate with meal recipients.



# Summary

- Foodborne pathogens
- Mitigating food safety practices
- Traceability systems



# Poll Question

Are you encountering any challenges with accommodating students with special dietary needs, like allergies, during the various types of meal service (e.g. pick-up, classroom, delivery)?

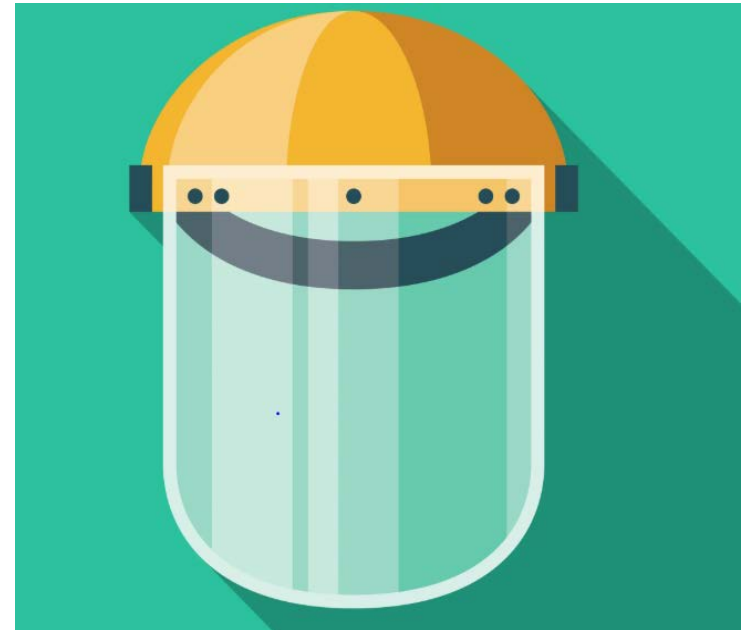
Yes

No



# Q&A – Previous Webinars

- Using face shields
- Wearing masks/coverings while social distancing
- Cleaning, sanitizing and disinfecting methods



# Q&A – Previous Webinars

- Changing and handling masks/coverings
- Serving whole fruit
- Employee illness and returning to work



# Q&A – Previous Webinars

- Storing, handling and transporting milk
- Using disposable versus non-disposable utensils



# Q&A – Previous Webinars

- Types of face masks/coverings
- Cleaning surfaces before meal service



# Questions & Answers





# ICN's New Online Course Available! Civil Rights in Child Nutrition Programs

The screenshot shows the ICN (Institute of Child Nutrition) website interface. At the top, there is a navigation bar with a search bar and icons for help, trophies, and notifications. Below the navigation bar, a green breadcrumb trail reads: < Back | My Dashboard > | Course Catalog > | Civil Rights in Child Nutrition Programs. The main content area features a course card for "Civil Rights in Child Nutrition Programs" with ID: E-GVZWEV. The card includes a photo of five diverse people, the course title, ID, language (English), duration (1h), and a five-star rating. To the right of the card is a large blue "ENROLL" button. Below the course card, there are three tabs: "ABOUT THIS COURSE" (selected), "CONTENT", and "ADDITIONAL INFORMATION". The "ABOUT THIS COURSE" tab contains the following text: "Annual Civil Rights training for all entities reimbursed with federal funding from the United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) to ensure compliance and enforcement of the prohibition against discrimination in all USDA nutrition programs." Below this, there is a table with course details:

<b>Target Audience:</b>	School Nutrition Managers, School Nutrition Directors, State Agency, School Nutrition Employees/Staff, Child Care Centers, Child Care Homes, Chefs
<b>Hours of Instruction:</b>	1
<b>Key Area:</b>	4
<b>Professional Standard Code(s):</b>	4000



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## Virtual Instructor Led Trainings (VILTs)

**Live Interactive Virtual Instructor Led Trainings  
October 14 - December 16, 2020  
Each Tuesday, Wednesday, and Thursday**

**Registration Form and Full Schedule COMING SOON to the ICN Website at  
<https://theicn.org/vilt/>.**

**We need your Help!**

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# Child Nutrition Sharing

 State Agencies ( Login Required )

 Operator Submitted Resources ( Open for all )

*Building the Future of Child Nutrition  
**TOGETHER.***

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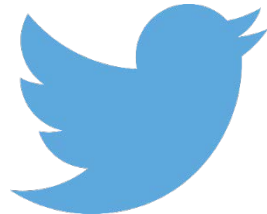
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