

Food Storage/Food Service Policy

All snacks and birthday treats must be store-bought and in their original packaging. Home-made snacks are not allowed due to state regulations.

At least one staff person is trained in safe food handling, food preparation and food storage to prevent the contamination of food served to children and staff.

Handwashing sinks will be separate from food preparation sinks. Food preparation counters will be of solid surface, in good repair and kept clean and sanitized.

Food storage: Refrigerators will be maintained at 40 degrees or lower and freezers will be maintained at 0 degrees. A thermometer will be in the refrigerator/freezer at all times. Foods not requiring refrigeration will be stored 6 inches off the floor in easily cleanable, dry storerooms. Dry, bulk foods not stored in their original packaging will be stored in sealed containers that are labeled and dated.

Food provided by a central kitchen or vendor will be obtained by approved sources and inspected by the local health authority. Provisions will be made for holding hot food at 135 degrees and cold food at 40 degrees or below until served. Staff will check temperatures of all vended food and will be responsible for maintaining the temperatures until food is served. Daily records are to be kept and posted. Utensils used to serve food must be properly cleaned and sanitized. Food licenses are to be posted.

Food service personnel are required to wear aprons, hairnets and gloves.

Food is to be transported in covered containers.

Student lunches/snacks brought from home are to be labeled with the child's name and date and are to be refrigerated.

All breakfast/lunch/snack tables are to be washed with a soapy solution, sanitized with an approved sanitizing solution (Sanitabs – 1 tablet to 1 gallon of water OR a bleach solution –1 part bleach to 10 parts water. (note: bleach solution must be prepared daily) and allowed to air-dry prior to and after food is served.