

Sanitizing

Sanitizing of the food contact surfaces is something that we know needs to be done on a routine basis. However we need to think about sanitizing the tables and areas where the students will be sitting and eating.

Sanitizing



Chlorine Test Strips

Quat Test Strips

No matter what type of thermometer you are planning on using, it is extremely important that the thermometers are sanitized and accurate to $\pm 2^{\circ}\text{F}$. This will ensure that the food is being held and served at the correct temperature. Thermometers may be the dial type.



Digital



Thermocouple



Temperature Chart

Monday	Arrival Temp	Serving Temp
Chicken Nuggets	136	
Mashed Potatoes	152	
Green Beans	173	
Milk	40	
Peach Slices (in can)	39	

EAST SIDE HEALTH DISTRICT

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East Side Health
District



Summer Food

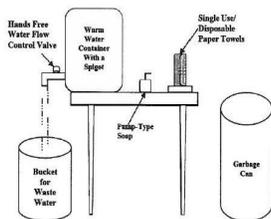


Safe Food for the
Children in your
Program

General Standards

According to the Centers for Disease Control the single most effective way to reduce the spread of infection is handwashing. Handwashing should be the first thing that each employee does when they arrive at work. They should wash their hands with soap, warm water and rubbing for 20 seconds, Then dry their hands with a paper towel or air

Handwashing Station

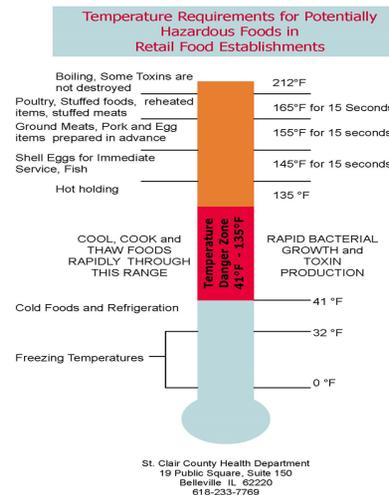


hand dryer. Handwashing should occur before they touch any food, beverages, or when changing from one job to another. It is important to have handwashing stations available for outdoor feeding locations as well as at school feeding sites.

Do not wash your hands at preparation or three compartment sinks. The bacteria from your hands will stay in the sink and can cross contaminate the next item that you place in the sink.

Temperature Control

Temperature control is a very important part of food safety. Science has demonstrated that food is safe to eat when items are cooked to, and held at, the correct temperature. You must have a functioning stemmed thermometer to take food temperatures.



Certified Food Protection Manager

At the very least, the person who is doing the food preparation should have their Certified Food Protection Manager certification. This certificate requires that the individual attend an eight hour course and pass a national examination with a score of 75% or higher.

We would like to have at least one Certified Food Protection Manager at each site. If that is not possible due to the employees that are

hired for the Summer Program. A minimum of at least one person in charge at each location should have been trained to take temperatures, calibrate the thermometers, and know what to do when the food arrives and is not at the correct temperatures. Each employee should have the food handler certificate if they do not have the food manager certificate.

Food Handler Certificate

Food handler training is required for all employees that are handling food. They will need to have completed the Food Handler Training and pass the exam. Illinois requires that the training have a cost of \$ 15.00 or less per person. The following is a list of the websites that offer food handler training.

1. www.statefoodsafety.com
2. www.eFoodhandlers.com
3. www.MindLeaders.com/foodsafety.com
4. www.nhatraining.org
5. www.NRFSP.com
6. www.servsafe.com
7. www.premierfoodsafety.com
8. www.safefoodtest.com
9. www.Safewayclasses.com
10. www.tapseries.com

For additional information please contact our office at 618-271-8722; ext:538.