FOOD SAFETY FOR SERVING MEALS OUTSIDE OF THE CAFETERIA

GETTING STARTED

PERSONAL HYGIENE CHECK
- Put away mobile phones
- Use effective hair restraints
- Report to work in good health, clean, and dressed in clean attire.
- Do not wear jewelry
- Keep fingernails trimmed, filed, and maintained. Do not wear artificial fingernails and fingernail polish.
- Wash hands frequently for at least 20 seconds

EQUIPMENT & SUPPLY CHECK
- Ensure that the food carrier will maintain cold food temperature for cold food and hot temperature for hot foods.
- Obtain food containers suitable for transportation.
  Containers should be:
  - Rigid and sectioned so that foods do not mix
  - Tightly closed to retain the proper temp
  - Nonporous to avoid leakage
  - Disposable
  - Approved to hold food

PUTTING IT INTO ACTION

PREPARE FOOD CARRIER
- Wash, rinse, and sanitize all surfaces of the food carrier.
- Check the air temperature of the food carrier to ensure that the temperature is within the proper range.
- Place a calibrated thermometer in the warmest/coolest part of the carrier while transporting food.

TEMPERATURE CHECK AND LOGS
- Check the internal temperature of food before placing it into the food carrier.
- Cold food stored at 41 degrees or lower; hot food stored at 135 degrees or higher
- Have a temp log in the classroom, at curbside station, and on the bus. Check temperatures every 20 minutes.

BEST PRACTICES

CLASSROOM
- Provide safety and sanitation instructions to teachers
- Schedule food distribution to minimize the time between cooking and delivery. Batch cook when possible.
- Clean and sanitize equipment returned to cafeteria

CURBSIDE
- Batch cook when possible
- Only take what you need from the kitchen and restock often
- Keep food items in cooler as long as possible
- Provide food safety and reheating instructions with each meal

BUS ROUTE
- Preheat or precool the food carrier before use
- Schedule food transportation to minimize the time between cooking and delivery
- Temp check food every 20 minutes
- Provide food safety and reheating instructions with each meal

COOKINGforKIDS.ok.gov