



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

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- 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