



Plan Your Purpose

Powered by Pisanick Partners, LLC

Pisanick Partners, LLC
Sarah Carlson, MS RD LD
Maureen Pisanick, CNO, RD LD

Food Safety Procedures

Making Safe Deliveries

Time in Lieu of Temperature

- A method of food safety that is used to hold TCS food items without heat or refrigeration in the temperature danger zone between 41 F and 135 F
 - Time limits ensure food is discarded promptly to prevent foodborne illness

COLD FOODS

When TCS foods are removed from refrigeration they can be held without temperature control for up to 6 hours if it never exceeds 70 degrees and then must be discarded

HOT FOODS

Once hot foods are removed from a heat source of at least 135°F, they can be held without temperature control for up to 4 hours and then must be discarded.

Time in Lieu of Temperature Requirements

- The food operation must have a risk class IV food license
 - Please reach out to your local board of health to ensure proper licensure
- The school must have a written TILT procedure policy

Policy for Holding Cold Food Using TILT

Document the date, type of food, and time when food is removed from refrigeration. For each hour food is held out of refrigeration, it should be monitored.

If food temperature never exceeds 70°F, it can be held for up to 6 hours and then discarded.

Date: _____

Food Product: _____

Time food is removed from refrigeration: _____

Time food should be discarded: _____

Food Product	Hour/Time	Temperature	Employee
Coffee Creamer	1: 3:20PM	58°F	Mark H.
Coffee Creamer	2: 4:10PM	72°F	Mark H.
	3:		
	4:		
	5:		
	6:		

Policy for Holding Hot Food Using TILT

Document the date, type of food, and time when food is removed from hot holding. Also document the four hour discard time for the hot food.

Date: 4/21/16

Food Product: Pizza

Time food is removed from hot holding: 12:26PM

Temperature Danger Zone



Food Pick Up/Distribution

- Pick up location should **exclude** exposure to food and food preparation areas
 - Choose a site away from the traditional kitchen/cafeteria space
 - Provide a runner that can take food to the pick up location
 - Ensure all food items are in closed containers or individually wrapped
- Ensure there adequate hand sanitation stations for visitors and staff
- Consider offering breakfast and lunch during 1 pick up time frame to reduce exposure
- There must be at least 1 individual with a Level 2 food safety certification on site during food preparation and serving

Menu Suggestions for Food Safety

- TCS Foods - Time/Temperature Control for Safety
 - Meat products
 - Eggs
 - Fish/Shellfish
 - Dairy
 - Cooked Vegetables
 - Potatoes
 - Protein-rich plants
 - Raw Sprouts
 - Cut leafy greens
 - Untreated garlic oil
 - Sliced melons and tomatoes
- Recommend *limiting* TCS food items if delivering without time-temperature control

Proper Hand Washing

1. Turn on the sink with warm running water
2. Dispense paper towel, if not hands-free
3. Wet hands
4. Apply hand soap
5. Scrub hands and wrists for 15-20 seconds
6. Rinse well
7. Dry hands with disposable paper towel
8. Use paper towel to turn off sink
9. Dispose of paper towel in trash receptacle
10. **Hand sanitizer does **NOT** replace regular hand washing

Disposable Gloves

- Gloves do NOT replace hand washing
- Disposable gloves used to changed regularly
 - After moving from a station
 - Every 4 hours, if continuous work is done
 - After drinking or eating
 - After touching face or any other unsanitary item or surface
 - After putting hands onto or into potholders
- Gloves are only as clean and sanitary as the hands placed inside
- Must be worn when preparing ready to eat foods
- Must be worn if wearing artificial nails or nail polish, of any kind

Requirements: Ohio Department of Education

- Food components
- Recipe # or product used
- Serving size
- Planned number of servings or “Offered Total” for students, a la carte and adults
- Total amount prepared
- Number of reimbursable meals, and non-reimbursable meals (this can also be found in your transaction reports)
- Leftovers
- **Temperatures**

Documentation: Food Temperatures

- Best practice is 3 individual food temps
- First temp should be done at the beginning of food service
- Second temp should be done in the middle of food service, or more often if service lasts longer than 1 hour
- Final temp should be at the end of food service
 - Log should accompany food delivery and ensure proper temperature is held

Documentation: Food Temperatures

Satellite Transport Production Record



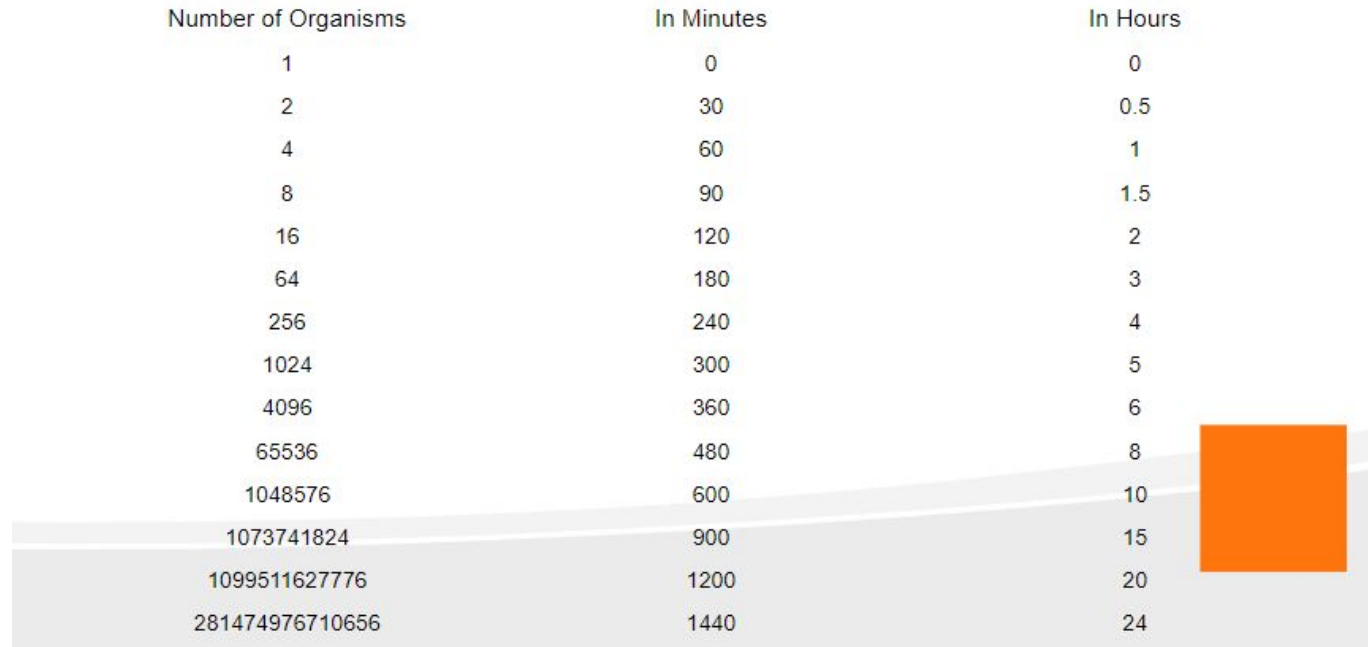
District Name: Hudson City Schools
 Meal Preparation Site: McDowell Elementary
 Menu: 2019.2020 Hudson - Seton Gr 6-8 (4wk) - Cafe of the Day w/ Alternates
 Meal Service: Lunch
 Age/Group: USDA Grades 6-8

Total Prepared Meals: 0
 Students served: 0
 Adults served: 0
 Total served: 0
 Date: 3/16/2020
 Offer vs Serve: Yes

Meal Item	Sub Recipes	Ingredient Quantities	Recipe #	Portion Size	Forecast	Prepared				Shipping Unit	Amount Shipped	Served				Leftover	Waste	Temp			Misc	Comments
						Student	A la carte	Adult	Total			Student	A la carte	Adult	Total			#1	#2	#3		
Lunch Entree																						
Popcorn Chicken			3355	12 count							N/S											
Cheezy Bread Dippers with Marinara Sauce			117211	1 Breadstick							N/S											
Bosco Sticks - Cheesy Breadstick			4435	2 sticks							N/S											
Jammer Soy Butter & Jam Sandwich			3633	1 each							N/S											
Vegetables																						
Creamy Mashed Potatoes			2629	1/2 cup							N/S											
	Butter Buds, Reconstituted		41								N/S											

High Risk Population Served

- Remember students are susceptible to foodborne illness
- The proliferation of bacteria is exponential



Delivery Logistics - Key Metrics

- **Time Sensitivity**
 - 15-20 minutes for load time
 - 20 stops/hr (TILT = Max exposure time of 2 hrs)*
 - Forward calling to minimize door wait time (expected delivery window)
 - Existing school based call forwarding systems
- **Efficiency**
 - Google Mapping (pin drop analysis)
 - Density/vehicle considerations (bus vs. van/car)
 - “Meals on wheels” (solicit volunteer force)

**Data derived from the United States Postal Service Parcel Delivery Standard*

Delivery Logistics - Important Considerations

- **Time Sensitivity/Efficiency**
 - Have a “driver/jumper” tag team w/in delivery vehicles
 - Have a loading team
 - Minimize time to load vehicles “control the efficiencies you can”
 - Have an assembly line for packaging at site
 - Have information via HMPPRO virtual web presence so parents can still verify
 - Allergens
 - Carb counts
 - Safe Food Handling Tips

Delivery Logistics - Considerations

- **Food Safety Documentation**
 - Temperature verification at deliver
 - Communication to families on safe handling (reheat instructions, refrigeration highlights, information on perishability/use by dates)
 - Date marking food items
- **Counting/Claiming Documentation**
 - Parent can sign/students must be verified (present)
 - Google form with sign up, then initial for receipt
 - **added verification time may decrease the efficiency of 20 stops/hr

Understanding Disease Transmission

