

FOOD AND NUTRITION PROCEDURES

Number	F-1
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Page	1 of 1

Miami-Dade County Public Schools

Subject:	SAFETY TO LIFE ISSUES
For Action By:	PRINCIPALS, FOOD SERVICE MANAGERS AND SATELLITE ASSISTANTS
Refer Questions to:	FOOD SERVICE ADMINISTRATORS DEPARTMENT OF FOOD AND NUTRITION

Decorations in Food Service Operations

According to Life Safety Code NFPA10131-1.4 Furnishings, Contents, Decorations, and Treated Finishes. 31.1.4.1 "Draperies, curtains and other similar loosely, hanging furnishings and decorations shall be flame resistant by passing tests of NFPA701, Standard Methods of Fire Tests for Flame-Resistant Textiles and Films".

Please note that hanging decorations that may currently be hanging in the food service area have not been tested by NFPA and are not permitted in the food service area where any heat producing equipment is utilized.

Hood Suppression/Fire Systems/Boiler Inspections

Various state, district personnel and outside vendors perform routine safety checks on hoods, fire alarm systems and boilers. An inspection report, updated tag or permit is required at the end of each visit. Please make sure all inspection reports are posted in a visible place within the food service area.

When the hood suppression/fire systems/boiler is due for an inspection the Food Service Manager must contact the Principal and/or maintenance.

"The Department of Food and Nutrition **DOES NOT** handle these inspections".

HOOD CLEANING

Each Food Service Site that has a hood system is cleaned according to Florida State Fire guidelines, which entails the stacks, roof fans, filters and all components to ensure grease does not build up and start a fire. All sites are only done once per year according to usage. The general dusting and outside of the hood can be cleaned daily or weekly with the assistance of school site staff. The Food Service Manager may contact the Principal for additional assistance if necessary.