

FOOD AND NUTRITION PROCEDURES

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Reviewed	July 2008
Effective	July 2006
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Miami-Dade County Public Schools

Subject:	PREVENTION OF CROSS-CONTAMINATION OF FOODS
For Action By:	PRINCIPALS, FOOD SERVICE ADMINISTRATORS, MANAGERS, ALL FOOD SERVICE EMPLOYEES
Refer Questions To:	FOOD SERVICE ADMINISTRATORS DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To reduce foodborne illness by preventing unintentional contamination of food.

SCOPE: This procedure applies to anyone who is responsible for receiving, storing, preparing, and serving food.

KEY WORDS: Cross-Contamination, Preparation, Contamination, Storage, Receiving

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure.
2. Wash hands properly. Refer to the Washing Hands SOP.
3. Avoid touching ready-to-eat food with bare hands. Refer to Using Suitable Utensils When Handling Ready-To-Eat Foods SOP.
4. Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, tuna or egg salads and lunch meats during receiving, storage, and preparation.
5. Separate different types of raw animal foods, such as eggs and, meat – for example, ground beef from each other, except when combined in recipes.
6. Store raw animal foods in refrigerators or walk-in coolers at 41°F by placing the raw animal foods on shelves in order of cooking temperatures with the raw animal food requiring the highest cooking temperature, such as chicken, on the lowest shelf.
7. Store fresh produce – fruits and vegetables at 41°F or below in walk-in cooler or refrigerator.
8. Wash fresh produce in potable water to remove existing contaminants prior to being cut, combined with other ingredients or served. Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods.
9. Use only dry, cleaned, and sanitized equipment and utensils. Refer to Sanitizing Equipment, Utensil, and Facilities SOP for proper cleaning and sanitizing procedure.

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PREVENTION OF CROSS-CONTAMINATION OF FOODS (Continued)

10. Prepare food with the least possible manual contact using suitable utensils and on surfaces that have been cleaned and sanitized prior to use. Touch only those surfaces of equipment and utensils that will not come in direct contact with food.
11. Place food in covered containers or packages, except during cooling, and store in the walk-in refrigerator or cooler at 41°F or below.
12. Designate an upper shelf of a refrigerator or walk-in cooler as the “cooling” shelf. Uncover containers of food during the initial quick cool-down phase to facilitate cooling.
13. Clean the exterior surfaces of food containers, such as cans and jars, of visible soil before opening.
14. Store damaged goods in a separate location. Refer to Receiving Deliveries SOP.
15. All food shall be displayed and served with minimal exposure to food contamination.
16. Unwrapped foods that are displayed or otherwise placed on counters or serving lines shall be protected against contamination from customers or other sources.
17. Transported food shall be in covered containers or otherwise wrapped and/or packaged to ensure protection from contamination. Refer to Transporting Food to Remote Sites SOP.
18. Ice shall be dispensed only with a scoop that shall be stored in a way that protects utensils from contamination.
19. Toxic material (cleaning supplies) shall be stored separate from food, food equipment, utensils and single service articles.

MONITORING:

Manager will continually monitor food storage and preparation to ensure that food is not cross-contaminated.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Separate foods found improperly stored.
3. Discard ready-to-eat foods that are contaminated by raw eggs, raw meat, or raw poultry and document on Storeroom Issue Report.

VERIFICATION AND RECORD KEEPING:

The Manager will visually observe that employees are following these procedures and taking all necessary corrective actions. The Manager will periodically check the storage of foods during hours of operation and complete the Food Safety Checklist weekly. The Coordinator will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist and Storeroom Issue Report will be kept on file for a minimum of one (1) year.