

The Cincinnati Public Schools Food Safety Standard August 5, 2005

Food Services Department:

- The sanitation and safety practices of the Food Services Department will comply with all local and state health department regulations.
- Copies of Board of Health Inspections will be posted in every kitchen
- All Food Service Managers are certified in Serv-Safe , the national accrediting certificate for safe food handling and are trained in HACCP (Hazard Analysis Critical Point Control Point) procedures.

Teachers/Parents/Students/Principals:

- It is a Board of Health violation for anyone other than Food Service employees to be in the food preparation area of the school kitchens.
- It is a Board of Health violation for food that is not purchased by Food Services to be stored in lunchroom refrigerators, freezers, or storerooms.
- Any potentially hazardous food needs to be kept at the following temperatures – below 40 degrees and above 140 degrees to prevent food borne illness
- Individuals dealing with food should thoroughly wash hands with soap and water for 20 seconds. Hand Sanitizers may be used after washing hands, but do not replace hand washing.
- Individuals should utilize one-time use plastic gloves or sanitized serving utensils when handling unwrapped food or utensils.
- Use of wrapped food products for classroom parties, picnics, etc is recommended.
- Caterers hired/scheduled for school sponsored events are to be licensed by the Board of Health
- Anyone using school kitchens must follow the Board Procedures for Building usage/scheduling.