

SANITATION

FILE: EFH

TITLE: Food Safety and Sanitation

POLICY:

The Food and Nutrition Services ("FNS") shall oversee the food safety procedures and ensure compliance with School Board of Orange County, Florida ("Board") Policies, FNS Standard Operating Procedures, Florida Statutes, Florida Health Code, and the United States Department of Agriculture ("USDA").

A food safety program based on the principles of the Hazard Analysis and Critical Controls Points ("HACCP") system shall be implemented with the intent of preventing food-borne illnesses pursuant to USDA requirements.

The Food Service Manager for each school shall have the following responsibilities:

- (1) Follow Board Policies, FNS Standard Operating Procedures, Florida Statutes, Florida Health Code, and the USDA requirements when handling food;
- (2) Document the food served in the food service program to include the manufacturer, vendor, and distributor with the appropriate approved bid;
- (3) Audit food product supply chains;
- (4) Follow Board Policies when ordering food for the food service program;
- (5) Manage all oversight of food recalls by following the FNS Standard Operating Procedures;
- (6) In the event of any identified possible contaminant, make immediate report to the Food Service Manager who will implement the escalation procedure;
- (7) For all food and beverages available on school campus for student consumption, record product nutrition information, ingredients, place and duration of the food sale, and school staff emergency contact email and phone number(s);
 - (a) The Food Service Manager will maintain the documentation and refer to the listed products in the event of a recall
 - (b) The Food Service Manager will secure any product(s) with an ingredient(s) implicated in the recall and place the product in a secure location
 - (c) The Food Service Manager will be informed by the principal of food and beverages provided by staff and/or volunteers to students during the school day
- (8) Post, in a publicly visible location, a report on the most recent food safety inspection.

SPECIFIC AUTHORITY:

Sections 595.405; 1001.42, Florida Statutes

Rules 5P-1.001; 5P-1.003, Florida Administrative Code

42 United States Code Section 1769

TITLE: Unauthorized Persons in Food Preparation Areas

POLICY:

- (1) The Food Service Manager shall be responsible for the control of unauthorized persons in the school food preparation areas. Admission to such area or areas shall be limited to the food service staff, the principal and school personnel on official business. The term "food preparation area" as used herein means the kitchen area and any area behind the food serving lines.
- (2) No student shall be allowed in the food preparation areas at any time for any purpose other than educational purposes.
- (3) Unauthorized adults shall not be allowed in the food preparation areas at any time except for making repairs and while using the facility as authorized by School Board of Orange County, Florida, Policy KF, Public Use of School Board Facilities.

SPECIFIC AUTHORITY:

Sections 595.405; 1001.42, Florida Statutes

Rules 5P-1.001; 5P-1.003, Florida Administrative Code

ADOPTED: 10/12/93

REVISED: 11/07/17