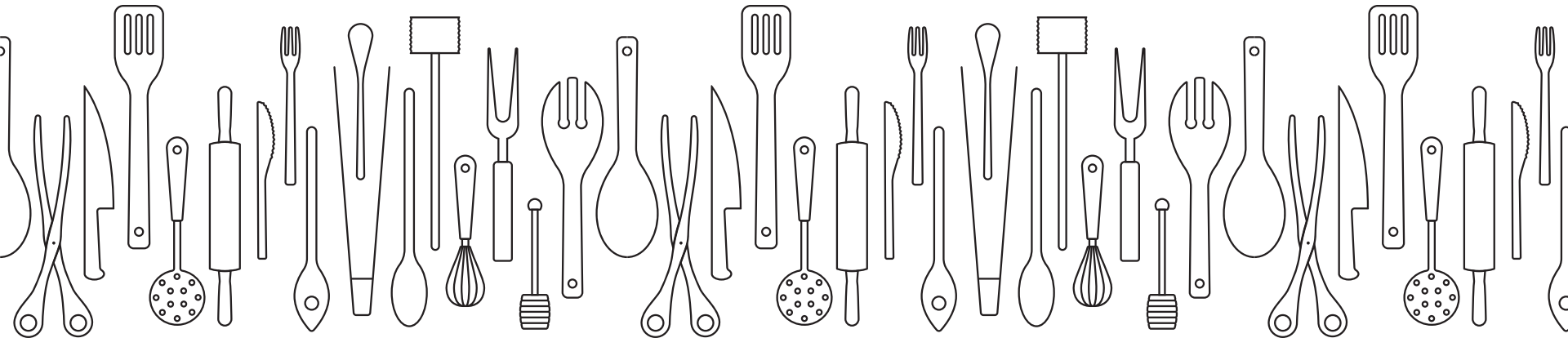


# COOKING for KIDS



## CLOSING YOUR KITCHEN FOR THE SUMMER



# HOUSEKEEPING



## AUDIO ISSUES

1. Click Settings.
2. Under Speaker, you can do the following:
  - Test your speaker.
  - Select the speaker you want to use in the drop-down menu.
  - Use the Output Volume slider to increase or decrease the output volume.



## WEBINAR IS BEING RECORDED

The recording will be posted on our website.



## CERTIFICATES

- Link will be email that contains post survey and certificate generator.
- Link will be open for 1 week.
- If you are watching as a group, the director or manager needs to send an email to [cass.ring@okstate.edu](mailto:cass.ring@okstate.edu) with a list of participants and their email address. Please do this as soon as possible.
- Your attendance is verified by zoom reports.

# 2024 Summer Events



## Skill Development Training

- June 3-4 | Bixby
- June 5-6 | Bixby
- June 10-11 | Ada, Bixby, Stillwater
- June 12-13 | Ada, Bixby, Stillwater
- June 17-18 | McAlester
- June 20-21 | McAlester
- June 24-25 | Lawton
- June 26-27 | Lawton
- July 1-2 | Sand Springs
- July 8-9 | OKC, Enid, and Sand Springs
- July 10-11 | OKC, Enid, and Sand Springs
- July 15-16 | Ada
- July 17-18 | Ada
- July 22-23 | Sand Springs

## School Nutrition Association of Oklahoma 76th Annual State Conference

July 29th - August 1st, 2024

Stillwater, OK

Registration: [snaofok.org](http://snaofok.org)

Skill Development Registration



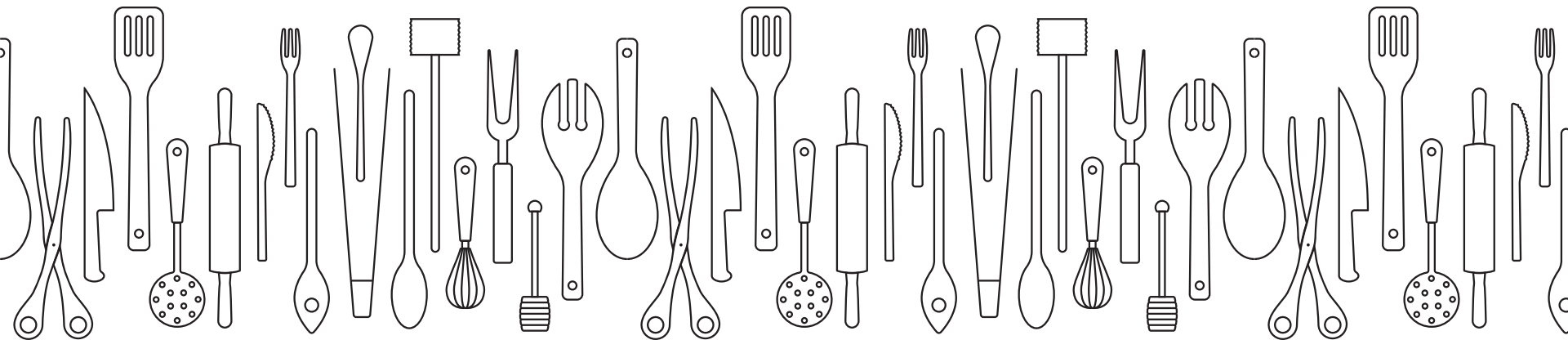
**COOKINGforKIDS.OK.GOV**

# LEARNING OBJECTIVES

- **Identify maintenance needs**
- **Perform proper kitchen closing procedures**
- **Adapt a kitchen to a summer feeding production kitchen**
- **Adhere to food safety standards for transport**



# CLOSING THE KITCHEN



# CHECKLIST

- INVENTORY MANAGEMENT
- EQUIPMENT MAINTENANCE
- CLEANING AND SANITIZING
- PEST CONTROL
- DRY STORAGE
- DOCUMENTATION
- SECURITY
- COMMUNICATION
- FINAL CHECKS
- FUTURE PLANNING



# CLOSING THE KITCHEN

## Inventory Management

- Using up inventory reduces the risk of food items expiring and needing to be thrown away.
- By using up existing inventory, you can avoid the need to purchase additional items, saving money.
- Clearing out inventory at the end of the school year helps start the new year with a clean slate.
- Using up inventory allows for easier maintenance and cleaning of the kitchen equipment and storage areas during the break.



# Kitchen Surplus Solutions

These creative and simple ideas for utilizing leftovers and partial cases not only reduce waste but also help stretch your budget further. It's easy to make the most of every ingredient!



## Pizza Toppings

- Honey Sriracha Chicken
- Chicken Bacon Ranch
- Buffalo Chicken
- Steak Fingers with Gravy
- Taco

## Bento Box

- Muffin
- Cheese Stick
- Chicken Salad
- Tuna Salad
- Build Your Own Sandwich

## Mac & Cheese

- Buffalo Chicken
- Honey Sriracha Chicken
- Roasted Tomatoes
- Roasted Broccoli

## Tortilla or Lettuce Wrap

- Chicken Caesar Wrap
- Chicken Bacon Ranch Quesadilla
- BLT
- Club
- Fajitas
- Chicken or Tuna Salad

## Salad Topping

- Chicken Nuggets
- Chicken Patty
- Grilled Chicken
- Fajita Chicken
- Taco Meat





# USING LEFTOVERS ON SALAD BARS OR GRAB AND GO SALADS

## **Repurpose Proteins:**

- Leftover grilled chicken, roasted turkey, or cooked meats can be sliced or shredded and added to the salad bar as protein options.

## **Vegetable Remix:**

- Cooked vegetables from previous meals can be diced or sliced to add variety to the salad bar.

## **Salad Toppings:**

- Leftover croutons, nuts, seeds, or shredded cheese can be excellent toppings for salads.

## **Fruit Additions:**

- Overripe or leftover fruits can be used in fruit salads, smoothies, or as toppings for yogurt.

## **Creative Dressings:**

- Use leftover sauces, dressings, or vinaigrettes to create unique and flavorful dressings for the salad bar.

## **Incorporate Leftover Salads:**

- Utilize leftover pasta salads, grain salads, or bean salads as ready-made options on the salad bar.

## **Creative Mix-ins:**

- Experiment with creative mix-ins like leftover roasted vegetables, roasted nuts, or even crumbled leftover baked goods.



# 50 Fast Scratch Recipes for Processed Proteins

Purchasing minimally processed proteins like diced chicken or beef crumbled is a great choice for your child nutrition program. These versatile items can be used in various recipes, offering flexibility in menu planning and creativity in school meals.



## Shredded Chicken

- Chicken and Spinach Quesadilla
- Chicken Enchilada
- Chicken Kung Pao
- Korean BBQ Chicken Sandwich

## Fajita Chicken

- Cajun Chicken Pasta
- Chicken Fajita
- Chili Verde Taco Salad
- Orange Chicken

## Chicken Nuggets

- Sweet and Sour Chicken
- Sesame Chicken
- Chicken Biscuits

## Chicken Patties

- Parmesan Chicken with Spaghetti
- Parmesan Chicken Sandwich
- Chicken Pesto Sandwich

## Pork Shreds

- Green Chili Pork Taco
- Caribbean Pork Tacos
- Green Chili Pork Burritos
- BBQ Pork Sandwich

## Beef Crumbles

- Beef Pad Thai
- Mama Mia Pasta Bake
- Southwest Taco Soup
- Frito Chili Pie
- Lasagna
- Spaghetti Pizza
- Taco Salad
- Taco Pizza
- Stir Fry Beef Lettuce Cups

## Other

- Baja Fish Tacos
- Philly Cheese Sandwich
- Southwest Mac n Cheese
- Sriracha Mac n Cheese

## Diced Chicken

- Honey Sriracha Chicken
- Chicken Pot Pie
- Chicken Bacon Ranch Pizza
- Breakfast Burrito
- Chicken and Broccoli Stir Fry
- Chicken and Noodles
- Chicken Bacon Ranch Pasta
- Chicken Caesar Wrap
- Chicken Curry
- Chicken Fried Rice
- Chicken Nacho
- Chicken Spaghetti
- Chicken Bacon Ranch Quesadilla
- Chicken Tikka
- General Tso Chicken
- Mongolian Chicken
- Monterey Chicken Flat Bread
- Pesto Chicken Penne Pasta
- Sour Cream Chicken Enchiladas



# CLOSING THE KITCHEN

## Equipment Management

- Clean and sanitize all kitchen equipment.
- Schedule any necessary repairs or maintenance.
  - Hood Cleaning
  - Floor Cleaning
  - Grease Trap
  - Painting or floor repairs
  - Lighting
  - Installing New Equipment
- Turn off and unplug small equipment not in use.



# CLOSING THE KITCHEN

## Cleaning and Sanatizing

- Foodservice Cleaning Chart

<https://iastate.app.box.com/s/x8nlgnnds7yu02561l43ljdsudpyg5dk7>

<https://www.extension.iastate.edu/humansciences/SOP>

Item to Clean	Date Cleaned	Initialed When Cleaned
<b>Equipment – Preparation</b>		
Ovens and Ranges		
Steamers		
Tilting Skillet		
Slicer		
Food Processing, Chopping, Mechanical Cutting Equipment		
Can Openers (manual and electric)		
Mixers		
Scales		
Microwave Oven		
<b>Food Contact Surfaces</b>		
Prep Tables		
Cutting Boards		
Food Temp Thermometers		
<b>Equipment – Service</b>		
Steamtables		
Cold Wells/Salad Bars		
Other Serving Counters		
Hot Holding Equipment		
Cold Holding Equipment		
Sneeze Guards		
Soft-serve Equipment, Yogurt Machines		
Milk Coolers		
Condiment Dispensers		
Dining Tables/Chairs		
<b>Storage Areas</b>		
Storage – Drawers and Cabinets		
Pot and Pan Rack		
Sheet Pan Cart		
Storage – Dry		
Storage – Refrigerated		
Storage – Frozen		

Item to Clean	Date Cleaned	Initialed When Cleaned
<b>Other</b>		
3 Compartment Sink		
Produce Prep Sink		
Dishmachine		
Hand Sinks		
Linens – Clothes and Aprons		
Trash Cans		
Transport Equipment – Hot		
Transport Equipment – Cold		
Transport Equipment – Other		
Floors		
Walls		
Hoods		
Fans		
Grease Trap		
Restrooms (sinks, toilets, floor)		
Delivery Vehicles		

# CLOSING THE KITCHEN

## **Pest Control:**

- Ensure all areas are free of pests by scheduling pest control services if necessary.
- Seal any openings where pests could enter.

## **Storage:**

- Label and organize stored items for easy retrieval when school resumes.

## **Documentation:**

- Complete any required paperwork, including inventory reports and maintenance logs.
- Keep all documentation organized and easily accessible.



# CLOSING THE KITCHEN

## Security:

- Ensure all doors, windows, and entry points are secure.

## Communication:

- Notify staff, suppliers, and relevant authorities of the kitchen's closure and reopening dates.
- Leave contact information for emergencies.

## Final Checks:

- Double-check that all small appliances are turned off.
- Lock all doors and windows securely.

## Future Planning:

- Make a plan for reopening the kitchen, including any necessary preparations and staffing.



# End-of-School-Year Kitchen Closure Checklist

## INVENTORY MANAGEMENT:

- Take inventory of all food items.
- Use up perishable items.
- Secure non-perishable items for storage.

## EQUIPMENT MAINTENANCE:

- Clean and sanitize all kitchen equipment.
- Schedule any necessary repairs or maintenance.
  - Hood Cleaning
  - Floor Cleaning
  - Grease Trap
  - Painting or floor repairs
  - Lighting
- Turn off and unplug all small equipment not in use.

## CLEANING AND SANITIZING:

- Thoroughly clean and sanitize all surfaces, including countertops, sinks, and floors.
- Clean and sanitize all utensils and equipment. (See Cleaning Chart)
- Consolidate and clean refrigerators and freezers.

## PEST CONTROL:

- Ensure all areas are free of pests by scheduling pest control services if necessary.
- Seal any openings where pests could enter.

## DRY STORAGE:

- Store all food items properly to prevent contamination.
- Discard all outdated food items.
- Label and organize stored items for easy retrieval when school resumes.

## DOCUMENTATION:

- Complete any required paperwork, including inventory reports and maintenance logs.
- Keep all documentation organized and easily accessible.

## SECURITY:

- Ensure all doors, windows, and entry points are secure.

## COMMUNICATION:

- Notify staff, suppliers, and relevant authorities of the kitchen's closure and reopening dates.
- Schedule refrigerator/freezer temperature checks.
- Leave contact information for emergencies.

## FINAL CHECKS:

- Double-check that all small appliances are turned off and unplugged.
- Lock all doors and windows securely.

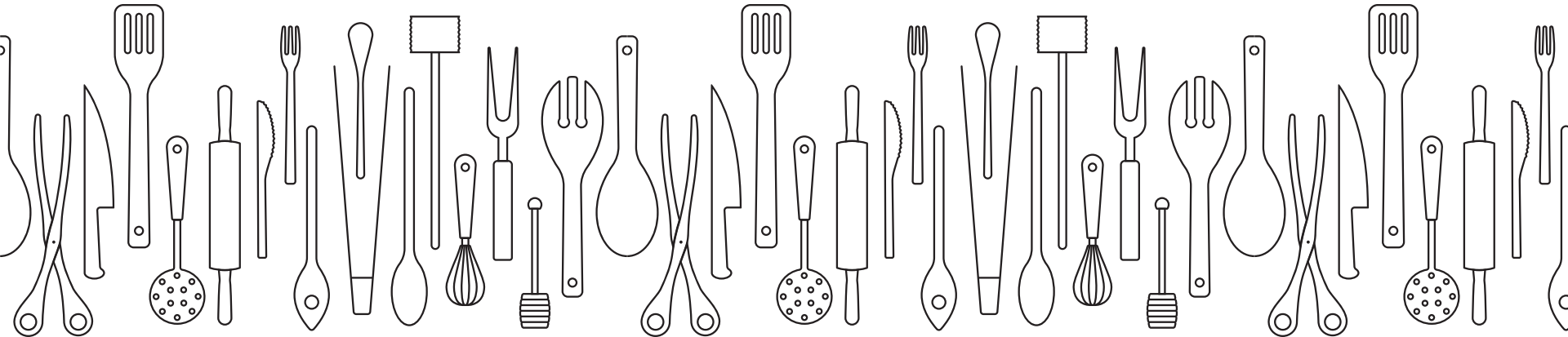
## FUTURE PLANNING:

- Make a plan for reopening the kitchen, including any necessary preparations and staffing.





# SUMMER FEEDING



# CENTRALIZED PRODUCTION

## Efficient Menu Planning:

- Plan menus that use similar ingredients to streamline ordering and preparation.
- Choose recipes that can be easily scaled to accommodate meals needed.

## Effective Inventory Management:

- Keep track of inventory to avoid shortages or overstocking.
- Use a first-in, first-out (FIFO) system.

## Streamlined Production Processes:

- Organize the kitchen layout to optimize workflow and minimize movement.
- Utilize batch cooking techniques to prepare large quantities of food efficiently.



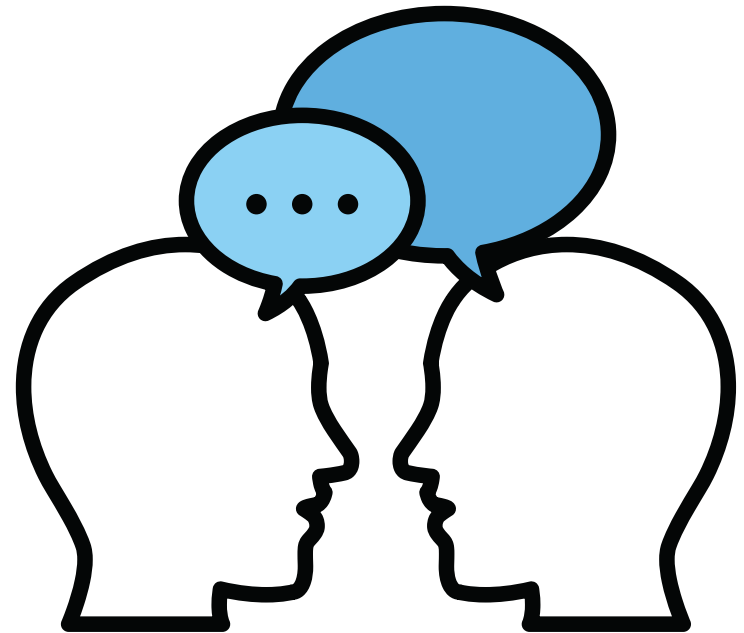
# CENTRALIZED PRODUCTION

## Communication and Coordination:

- Maintain open communication with staff to ensure that everyone is informed of their roles and responsibilities.
- Coordinate delivery schedules to ensure that meals are delivered fresh and on time to all locations.

## Quality Control Measures:

- Implement quality control measures to ensure that meals meet required standards for food safety, taste, appearance, and nutrition.
- Regularly assess and adjust production processes to improve efficiency and quality.



# CENTRALIZED PRODUCTION

## **Staff Training and Development:**

- Provide ongoing training opportunities for staff to enhance their skills and knowledge.
- Cross-train staff to ensure that there are backup personnel available in case of absences.

## **Feedback and Improvement:**

- Solicit feedback from staff and stakeholders to identify areas for improvement.
- Implement changes based on feedback to enhance efficiency and effectiveness.



# Building Bento Boxes is as EASY as 1, 2, 3!



## 01 Multi-Component

- Turkey Pinwheels
- Peanut Butter & Jelly Sandwich
- Sriracha Chicken Lettuce Wrap
- Pancake Sandwich
- Build Your Own Taco
- Quesadilla
- SunButter & Banana Sandwich
- Build Your Own Nachos
- Pizza Bagel

or

## Meat/MA

- Yogurt
- Hard Boil Egg
- Chicken Salad
- Tuna Salad
- Hummus
- Sliced Turkey
- Cheese
- Cottage Cheese
- Protein Bites
- Nut Butter

+

## Grain

- Granola
- Muffin
- Cornbread
- Toast Squares
- Crackers
- Pita or Tortilla Chips
- Trail Mix
- Graham Crackers
- Pasta Salad
- Gold Fish

## 02 Vegetables

- Baby Carrots
- Pepper Dippers
- Sliced Cucumbers
- Snap Peas
- Broccoli Salad
- Tomato Cucumber Salad
- Cherry Tomatoes
- Roasted Chickpeas
- Black Bean & Corn Salsa
- Pico de Gallo

## 03 Fruit

- Red, White & Blue Salad
- Apple or Orange Slices
- Apple Sauce
- Raisins
- Mixed Berries
- Strawberries
- Grapes
- Mini Smoothies
- Melon
- Pineapple Salad



# Popular Combinations



- Turkey Pinwheels
- Fruit Salad
- Pepper Dippers
- Ranch Dressing



- PBJ Bagel
- Tomato Cucumber Salad
- Cheese Stick
- Orange



- Sliced Turkey
- Cheese Slices
- Cornbread
- Broccoli
- Melon



- Pancake Sandwich
- Fruit Salad
- Snap Peas



- BYO Taco
- Fruit Salad
- Pico de Gallo



- Protein Bites
- Trail Mix
- Mini Smoothie
- Baby Carrots



- Hard Boiled Egg
- Muffin
- Oranges
- Snap Peas



- Hummus
- Pita Chips
- Baby Carrots
- Apple Slices



- Sriracha Lettuce Wrap
- Trail Mix
- Snap Peas
- Pineapple Salad



- BYO Nachos
- Fruit Salad
- Pico de Gallo



- Yogurt
- Granola
- Mixed Berries
- Snap Peas



- Chicken Salad
- Crackers
- Sliced Cucumbers
- Grapes

# FOOD SAFETY

## Portable Hand Washing Station

It is important to create a source of running water when program sites do not have handwashing facilities. A portable handwashing station allows you to wash hands when there is no working sink on-site. These facilities should be used primarily for handwashing. You can create a portable handwashing station like the one shown in the photo.



# FOOD SAFETY

## Handling food/Transporting Food Temps

- Once a food is prepared, it must be held hot at 135 °F or above or cold at 41 °F or below until served.
- Maintain these temperatures when transporting food to another site by using coolers or hot holding equipment. Use ice packs or frozen gel packs to keep perishable foods cold.
- Use an appliance thermometer to be sure that refrigerators or portable coolers are at the correct temperatures.
- Milk and items like sandwiches containing deli meat should arrive cold to the summer meals site.
- Use a calibrated food thermometer to check the temperature of perishable food to ensure it is at the right temperature – hot food at 135 °F or above and cold food at 41 °F or below.
- Contact the site manager if the food is not delivered at the proper temperature.





# FOOD SAFETY

## Additional Transporting Tips

- **Pack Food Properly:** Pack food tightly to prevent shifting during transport. Use packaging that can withstand potential spills or leaks.
- **Secure Containers:** Secure containers in the vehicle to prevent them from tipping over or shifting during transport.
- **Plan Routes Carefully:** Plan your route to minimize travel time and avoid delays that could compromise food safety.
- **Have a Backup Plan:** Have a backup plan in case of unexpected delays or emergencies, such as access to additional ice packs or coolers.



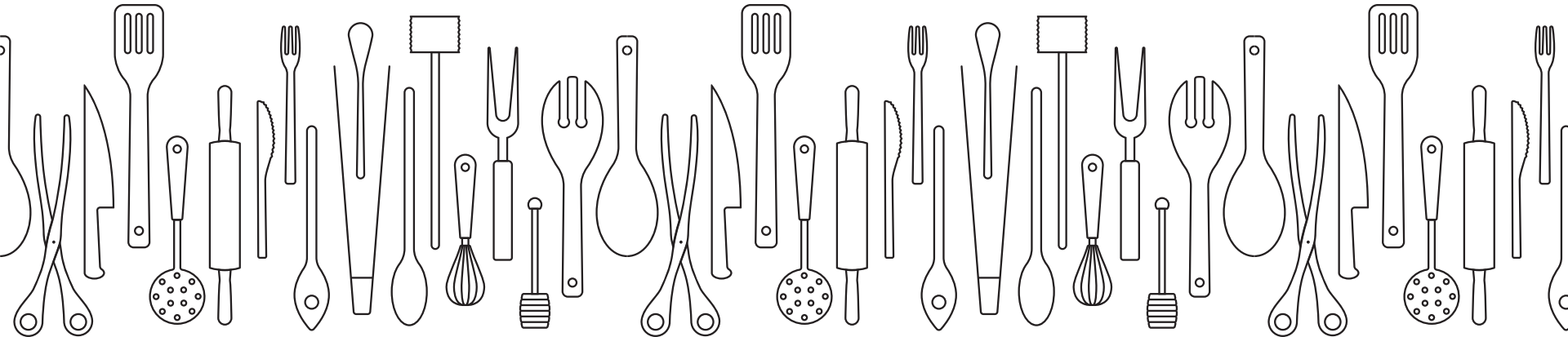
# FOOD SAFETY

If food goes out of the safe temperature zone (below 40°F or above 140°F) while you're outside of the kitchen at a summer feeding site, it's important to take immediate action to prevent foodborne illness.

- **Discard Unsafe Food:** Any perishable food that has been outside of the safe temperature zone for more than **two hours** (or one hour if the temperature is above 90°F) should be discarded to prevent foodborne illness.
- **Notify Supervisor:** Inform your supervisor or the person in charge of the feeding site. They can help assess the situation and determine if additional steps are needed.
- **Adjust Procedures:** Review your procedures to identify any areas where improvements can be made. This might include using more ice packs, adjusting serving times, or modifying transport procedures.
- **Monitor Food Temperatures:** Increase the frequency of temperature monitoring to ensure that food stays within the safe temperature range during transport and service.
- **Educate Staff:** Provide additional training to staff on the importance of temperature control and how to prevent foodborne illness.



# OUTREACH



# Summer Meals Outreach



Spanish/English  
Posters, Bookmarks,  
Postcards, and more at  
[Store.HungerFreeOK.org](http://Store.HungerFreeOK.org)

Additional Tools

Visit [Meals4KidsOK.org](http://Meals4KidsOK.org)

Program overview

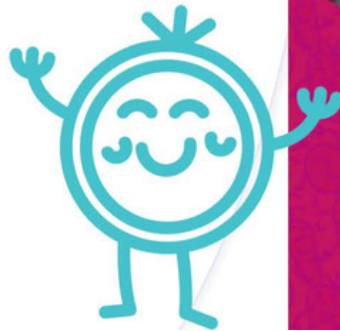
Locations map

Location info

FAQs with answers



[Meals4KidsOK.org](https://Meals4KidsOK.org)



Locations    FAQ    Contact

# No-cost meals for kids... **ALL SUMMER!**

[Locations near me](#)

Select "Locations near me" or enter your address or zip code in the search bar.

Hunger Free Oklahoma is updating information on meal sites as it becomes available.

For additional resources for food access [click here](#)

## **Treasure Standeford**

Sr. Hunger Outreach Program Specialist

918-500-0209

[Treasure.Standeford@HungerFreeOK.org](mailto:Treasure.Standeford@HungerFreeOK.org)

## **Alissa Snider**

Hunger Outreach Program Specialist

405-818-7016

[Alissa.Snider@HungerFreeOK.org](mailto:Alissa.Snider@HungerFreeOK.org)



**HUNGER ★ FREE**  
O K L A H O M A

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@HungerFreeOK



# SUMMER FOOD SUMMER MOVES

Summer Food, Summer Moves is a fun, hands-on resource kit designed to get kids and families excited about healthy eating and physical activity during the summer months. The kit is designed for use by summer meal site operators and focuses on using music, games, art, and movement to motivate kids and families to choose more fruits and vegetables, choose water instead of sugary drinks, get enough physical activity every day, and to limit screen time.



<https://www.fns.usda.gov/tn/summer-food-summer-moves>

# End-of-School-Year Kitchen Closure Checklist

## INVENTORY MANAGEMENT:

- Take inventory of all food items.
- Use up perishable items.
- Secure non-perishable items for storage.

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- Schedule any necessary repairs or maintenance.
  - Hood Cleaning
  - Floor Cleaning
  - Grease Trap
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  - Lighting
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## COMMUNICATION:

- Notify staff, suppliers, and relevant authorities of the kitchen's closure and reopening dates.
- Schedule refrigerator/freezer temperature checks.
- Leave contact information for emergencies.

## FINAL CHECKS:

- Double-check that all small appliances are turned off and unplugged.
- Lock all doors and windows securely.

## FUTURE PLANNING:

- Make a plan for reopening the kitchen, including any necessary preparations and staffing.





# Foodservice Cleaning Chart

Use this chart to monitor cleaning and by whom.

Item to Clean	Date Cleaned	Initialed When Cleaned
<b>Equipment – Preparation</b>		
Ovens and Ranges		
Steamers		
Tilting Skillet		
Slicer		
Food Processing, Chopping, Mechanical Cutting Equipment		
Can Openers (manual and electric)		
Mixers		
Scales		
Microwave Oven		
<b>Food Contact Surfaces</b>		
Prep Tables		
Cutting Boards		
Food Temp Thermometers		
<b>Equipment – Service</b>		
Steamtables		
Cold Wells/Salad Bars		
Other Serving Counters		
Hot Holding Equipment		
Cold Holding Equipment		
Sneeze Guards		
Soft-serve Equipment, Yogurt Machines		
Milk Coolers		
Condiment Dispensers		
Dining Tables/Chairs		
<b>Storage Areas</b>		
Storage – Drawers and Cabinets		
Pot and Pan Rack		
Sheet Pan Cart		
Storage – Dry		
Storage – Refrigerated		
Storage – Frozen		

Item to Clean	Date Cleaned	Initialed When Cleaned
<b>Other</b>		
3 Compartment Sink		
Produce Prep Sink		
Dishmachine		
Hand Sinks		
Linens – Clothes and Aprons		
Trash Cans		
Transport Equipment – Hot		
Transport Equipment – Cold		
Transport Equipment – Other		
Floors		
Walls		
Hoods		
Fans		
Grease Trap		
Restrooms (sinks, toilets, floor)		
Delivery Vehicles		