




# FOOD SAFETY FOR SERVING MEALS OUTSIDE OF THE CAFETERIA

## GETTING STARTED

### PERSONAL HYGIENE CHECK

- 
- Put away mobile phones
  - Use effective hair restraints
  - Report to work in good health, clean, and dressed in clean attire.
  - Do not wear jewelry
  - Keep fingernails trimmed, filed, and maintained. Do not wear artificial fingernails and fingernail polish.
  - Wash hands frequently for at least 20 seconds




### EQUIPMENT & SUPPLY CHECK

- Ensure that the food carrier will maintain cold food temperature for cold food and hot temperature for hot foods.
- Obtain food containers suitable for transportation.  
Containers should be:
  - Rigid and sectioned so that foods do not mix
  - Tightly closed to retain the proper temp
  - Nonporous to avoid leakage
  - Disposable
  - Approved to hold food

## PUTTING IT INTO ACTION

### PREPARE FOOD CARRIER

- 
- Wash, rinse, and sanitize all surfaces of the food carrier.
  - Check the air temperature of the food carrier to ensure that the temperature is within the proper range.
  - Place a calibrated thermometer in the warmest/coolest part of the carrier while transporting food.



### TEMPERATURE CHECK AND LOGS

- Check the internal temperature of food before placing it into the food carrier.
- Cold food stored at 41 degrees or lower; hot food stored at 135 degrees or higher
- Have a temp log in the classroom, at curbside station, and on the bus. Check temperatures every 20 minutes.

## BEST PRACTICES



### CLASSROOM

- Provide safety and sanitation instructions to teachers
- Schedule food distribution to minimize the time between cooking and delivery. Batch cook when possible.
- Clean and sanitize equipment returned to cafeteria



### CURBSIDE

- Batch cook when possible
- Only take what you need from the kitchen and restock often
- Keep food items in cooler as long as possible
- Provide food safety and reheating instructions with each meal



### BUS ROUTE

- Preheat or precool the food carrier before use
- Schedule food transportation to minimize the time between cooking and delivery
- Temp check food every 20 minutes
- Provide food safety and reheating instructions with each meal