

PURPOSE:

Food that is mishandled can cause serious consequences for anyone. For this reason, it is important to be careful and understand proper food preparation, storage, serving, and handling. Safety and compliance are priority for any teacher(s) and/or student(s) planning to serve or sell food items as a part of a YE classroom activity or project (to include market day).

SCOPE:

This policy applies to all YE staff, teachers, and/or students participating in any activity or event that requires the preparation, handling, storage, or serving of food items.

RESPONSIBILITY:

YE staff or classroom teacher leading or supervising an activity or project involving the preparation, handling, storage, or serving of food in the classroom or to others is responsible for ensuring all parties (staff, teacher, students, others) have received instruction per local health department and/or school district requirements.

RESOURCES:

The USDA Food Safety and Inspection Service's YouTube Channel (<https://www.youtube.com/user/USDAFoodSafety>) offers a variety of videos you can use to educate yourself and your students not only on the importance of food safety but how to practice it. Below is a list of suggested videos to view prior to conducting a Market Day or other activity which involves the preparation, storage, serving, or handling of food:

Below is a list of suggested USDA videos to view:

- > Importance of Cleaning and Washing Food
 - <https://www.youtube.com/watch?v=JFq4sWTzTA8>
- > Importance of Cleaning and Washing Food (2:51 min.)
 - <https://www.youtube.com/watch?v=JFq4sWTzTA8>
- > How Does Cross-Contamination Happen? (3:11 min.)
 - https://youtu.be/Xm_X5LJmrw
- > The Importance of Cooking to a Safe Internal Temperature and How to Use a Thermometer (3:17 min.)
 - <https://www.youtube.com/watch?v=-2KkV2yFiN0>

- > How to Thaw Foods Properly (3:19 min.)
 - <https://www.youtube.com/watch?v=T5C335jleZA&feature=youtu.be>
- > Spanish link to food safety videos: (3:10 min.)
 - <https://www.youtube.com/watch?v=0wKnex1Jax8&feature=youtu.be>

PDF version of the aforementioned videos

- **English:** https://www.fsis.usda.gov/wps/wcm/connect/18cece94-747b-44ca-874f-32d69fff1f7d/Basics_for_Safe_Food_Handling.pdf?MOD=AJPERES
- **Spanish:** https://www.fsis.usda.gov/wps/wcm/connect/685d9f31-4edd-4149-83c7-1184c0bfc5b3/Spanish+Basics_for_Safe_Food_Handling.pdf?MOD=AJPERES

eFoodHandlers videos available on YouTube:

- > The Importance of Food Safety by eFoodHandlers Inc.
 - **English:** <https://www.youtube.com/watch?v=F-qeFLMkEng> (5:27 min.)
 - **Spanish:** <https://www.youtube.com/watch?v=VxC0leExoGw> (6:30 min)
- > Health & Hygiene by eFoodHandlers Inc. (8:35 min.)
 - <https://www.youtube.com/watch?v=1oZl4FmEeHo>
- > Temperature Control by eFoodHandlers Inc. (6:30 min.)
 - <https://www.youtube.com/watch?v=0dL9et91nJA>
- > Avoiding Cross Contamination by eFoodHandlers Inc. (2:30 min.)
 - <https://www.youtube.com/watch?v=yiNTqUU-h6w>

Additional resources for food safety are listed below:

- > Cook it Safe - Know your Microwave Wattage
 - <https://www.youtube.com/watch?v=uHWbqAhaP9A>
- > Cook it Safe - Microwave or Conventional Oven
 - https://www.youtube.com/watch?v=RFuqQ8_h6Oc

NOTE: Additional videos in English, Spanish, and other languages can be found on YouTube using a simple search with "Food Safety" in the search parameters.

In addition to USDA resources, some States or locals, may require a food handlers certificate for any individual who prepares or serves food to others. There are numerous companies that provide this service for the food service industry. eFoodHandlers is one of those providers and they provide their service to any public classroom wishing to teach food safety to youth for FREE. For more information on this free service, contact eFoodHandlers customer service at CustomerService@eFoodhandlers.com or go to their web page at www.eFoodHandlers.com.

Other companies that provide food handler training are listed below. They both have a per person fee for training that ranges from \$7 to \$15 each (not recommended as a first choice for use unless eFoodHandlers is not available).

- > State Food Safety
 - www.statefoodsafety.com
- > ServSafe
 - www.servsafe.com

RISK MANAGEMENT:

Careful attention needs to be paid to the handling of food before, during, and after preparation to make sure it is safe for consumption. These guidelines in addition to resources on food safety, apply to the serving of foods as part of the YE program. Any sales of food must comply with local and state sanitation laws, rules, and regulations.

“Risk Factors” means improper practices or procedures, which have been identified by the Centers for Disease Control as the most prevalent contributing factors of food borne injury or illness. Risk factors include:

- > Poor personal hygiene
- > Food from unsafe sources
- > Inadequate cooking
- > Improper cooking temperatures
- > Contaminated equipment

Students are expected to follow reasonable food safety practices when preparing and serving food for classroom activities or other class related events.

All persons handling food should completely wash their hands (rub using soap and water for at least 20 seconds before rinsing thoroughly) before handling any food.

Ingredients should be fresh and have been properly stored. Hazardous foods include foods that contain meat, poultry, fish or uncooked or partially cooked eggs (such as mayonnaise or custard, quiche, etc.) or any foods that are required to be heated or cooled to be served.

Use thermometers to check oven and food temperatures to ensure adequate cooking and proper cooking temperatures.

Do not attempt to cook food in equipment that is inadequate for the task. Make sure all equipment is clean and sanitary before using it.