



NEWTRITION!

UPDATES ON NUTRITION AT YOUR SCHOOL

MAY 2012

Food Safety

Opaa!'s Best Practices Keep Your Students and Staff Safe

At Opaa! we take food safety very seriously! Opaa! takes great pride in offering a quality meal program that is both nutritious and safe for students and staff. Steps taken to ensure a safe foodservice program include meeting all standards for HACCP, ServSafe food safety certification of all Directors of Nutrition Services and Kitchen Managers, staff development through monthly in-service training for all foodservice employees and county health inspections.



HACCP is an acronym for Hazard Analysis and Critical Control Points. Our HACCP plan is used to control risks and hazards throughout the flow of food, from the moment the food is manufactured to the time it is served to our customers. Daily, weekly, and monthly records are maintained in our kitchens to monitor a variety of areas including: food temperatures during production and meal service, sanitizer strength in dish machines, and ware washing stations and equipment temperature logs. This documentation is reviewed by our kitchen managers and Director of Nutrition Services on a regular basis.

Keeping service safe is a number one priority for ALL Opaa! employees.

Opaa! minimizes the risk of food borne illness by certifying all Directors of Nutrition Services and the Kitchen Managers in each building through the ServSafe™ food safety training program. Servsafe™ is nationally recognized as the universal leader in food safety training. Certification is awarded to those that successfully complete the course study and exam. Areas covered in the class include identifying potential hazards to food from the first stage of production to service.

Monthly employee in-service training meetings are conducted to better develop our employee's understanding of best practices with food safety. Utilizing such tools as a weekly safety checklist, each employee is assigned a task such as checking to make sure all food is labeled and dated, equipment is cleaned and sanitized, food temperatures are recorded properly, and food and supplies are stored correctly.

Finally, we strive to develop a strong relationship with our county health inspectors. All school kitchens are mandated to receive two health inspections per school year. Rather than viewing these periodic inspections as negative, we embrace the partnership with health inspectors as a way to provide technical support and guidance regarding best practices. Food safety awareness requires continual training, communication and commitment. Keeping service safe is a number one priority for ALL Opaa! employees.