



San Marcos Unified School District

Guidelines for Safe Food Handling Procedures in the Classroom

Whenever food is prepared, caution must be taken to avoid foodborne illness. In order to protect students and staff from foodborne illness, please use the following guidelines:

1. The number one cause of foodborne illness is due to improper hand washing. Make sure that anyone who is preparing and/or serving food has washed their hands prior to handling any food. Plastic gloves should be utilized.
2. Wherever possible, use commercially prepared foods such as those purchased in a grocery store or bakery. Such establishments are monitored by the San Diego County Department of Environmental Health and can be expected to provide safe food if it has been stored appropriately after purchase.
3. Foods that are most likely to contain harmful bacteria (potentially hazardous foods) are foods containing protein such as meats, poultry, fish and dairy products. Mixed foods such as casseroles and cream pies are especially hazardous as they take more preparation with more risk of being contaminated.
4. Be aware of how to avoid cross contamination. Cross contamination is the transfer of harmful microorganisms from one food to another by means of non-food surfaces such as utensils, equipment or human hands. For instance, if someone has cut up fruit on a surface that was used to prepare raw chicken, the salmonella bacteria that commonly occurs in chicken can be passed on to the fruit, which is then eaten.
5. Be prepared to ask volunteers when and how their food was prepared.
6. Bacteria that causes foodborne illness grows best in the *Danger Zone* when temperatures are between 41°F - 135°F. Potentially hazardous foods should be kept outside of this temperature range.
7. Hot foods must be kept at an internal temperature of 135°F or higher in order to keep it safe while waiting to be served. Cold foods must be kept at or below 41°F prior to serving.
8. If anyone cut themselves while preparing the food, any food in the area should be thrown away if there was any possibility it came in contact with the blood. All utensils should be sanitized with bleach solution before using again.
9. Include ingredients with the foods that are brought in to assist with identification of allergies.
10. Any person preparing or serving food to students is required to read and sign these guidelines. Parents should submit this form to the teacher and teachers retain their own forms.

Name	Signature	Date
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Type of Food	Date to be Served
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