

FOOD SAFETY - School Food Delivery Program

Checklist for food preparation and safety:

- × Immediately refrigerate vegetables and fruits that require refrigeration.
- × Keep vegetables and fruits separate from meat, poultry, seafood and their juices in the refrigerator.
- × Wash hands with soap and warm water for at least 20 seconds before handling food.
- × Wash fresh vegetables and fruits thoroughly under cool running water to prevent the spread of bacteria. Many others have handled the produce before you purchased/received it.
- × Use a clean produce brush to scrub produce with firm surfaces such as oranges, melons, potatoes, carrots, parsnips, beets, etc. Commercial produce cleansers are not necessary.
- × Remove bruised or damaged areas on vegetables and fruits. Clean knife with hot water and soap before reusing it.
- × Use one cutting board for fresh produce and a separate one for raw meat products.
- × Sanitize countertops, cutting boards and utensils before and after preparing food. Prepare your own sanitizer with bleach (100 ppm) or quaternary ammonium (200 ppm) to the proper concentration. Rinse with water. **Please consult your Board's health and safety representative for which products are approved for use in your school.**
- × Use disposable paper towels to clean kitchen counters and other surfaces with your sanitizing solution.
- × Food items/packaging that have been opened should be discarded and not reused.