Summer Meals & Improving Food Safety

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Affiliation or Financial Disclosure

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  • Research Associate Professor at The Center for Food Safety in Child Nutrition Programs (Does not consult)
  • Nothing to disclose

• Kerri Cole
  • Project Coordinator at The Center for Food Safety in Child Nutrition Programs (Does not consult)
  • Nothing to disclose

• Liz Dixon, MS
  • Education and Training Specialist at The Institute of Child Nutrition (Does not consult)
  • Nothing to disclose
USDA Office of Food Safety Partnerships
Recipe for a Great Session

Ingredients:
1. Background
2. Food safety concerns for SFSP
3. Connecting research to practice
4. Summer meals food safety kits

Instructions:
• Tune in
• Participate
Facts about SFSP

• In 2016, the Summer Food Service Program (SFSP) provided 154 million meals and snacks

• SFSP operational conditions could increase food safety risks:
  • Diverse cooking sites
  • Diverse service sites including outdoor locations
  • Transportation from preparation to service sites
  • Higher ambient temperatures during meal service hours
Purpose of the Study

• Identify current food safety practices at Summer Food Service Program (SFSP) sites
  • Collect observational data of how food was handled
  • Collect temperatures of foods served

• Establish recommendations for food safety training in the SFSP
What are your biggest food safety concerns for SFSP?
Food safety concerns for SFSP
Personal Hygiene

• Wear a hairnet!
  • 67% were out of compliance

• Change gloves and utensils as needed
  • 64% were out of compliance

• Wash hands as needed
  • 58% were out of compliance

• Use proper handwashing procedures
  • 56% were out of compliance
Time and Temperature Control for Hot Holding

- Use hot holding equipment or insulated containers to maintain temperatures
  - 45 minutes (average) that food was in the danger zone
- Use hot packs as needed
- If possible, reduce the time from end of preparation to service
Time and Temperature Control for Cold Holding

- Use insulated containers to maintain temperature
  - 90 minutes (average) that food was in the danger zone
- Use ice, ice sheets, or ice packs to help maintain temperature
- If possible, reduce the time from end of preparation to service
Thermometer Use

• Use thermometers to check the temperatures of food
  • 29% were out of compliance

• Calibrate thermometers as needed!
  • 73% were out of compliance

• Wash, rinse, sanitize, and air dry between uses
  • 60% were out of compliance
Cleaning and Sanitizing of Work Surfaces

- Remember to wash, rinse, and sanitize food contact surfaces
  - 26% out of compliance
- Use test strips to verify the correct concentration
  - 50% out of compliance
- Change solutions often
  - 57% out of compliance
- Document sanitizing concentration for your records
  - 95% out of compliance
Transportation of Food

• Check temperatures of food throughout the transportation process to ensure food is out of the danger zone.
  • 50% were out of compliance

• Maintain equipment in good condition for the best possible temperature control

• Adapt methods to ensure food stays out of the danger zone
Recommendations

- Develop educational materials for each audience.
  - Sponsors
  - Employees
  - Volunteers

- Customize food safety training to address learning styles and generational differences among staff members.

- Develop a kit for sites to address some of the food safety challenges.
Connecting Research to Practice

PERSONAL HYGIENE

Personal hygiene is especially important for keeping food safe. This includes restricting or excluding all staff from preparing or handling food, using effective hand-washing procedures, and eliminating bare-hand contact with ready-to-eat foods. Using all three practices together will help prevent foodborne illnesses at a summer meals site. Each practice will be covered more in the following pages.

Good personal hygiene begins with arriving to a summer meals site properly dressed. This minimizes possible contamination from dirty clothes or people. When working for a summer meals site, follow these guidelines for proper attire:

- Come to the site dressed in clean clothes.
- Wear close-toed shoes.
- Restrain your hair with a hat or hairnet.
- Trim nails short, and do not wear jewelry.
- Do not wear jewelry.
- Follow any guidance from the site.

PORTABLE HAND WASHING STATION

It is important to create a source of running water when program sites do not have handwashing facilities. A portable handwashing station allows you to wash hands when there is no running water on-site. These facilities should be used primarily for handwashing. You can create a portable handwashing station like the one shown in the photo.

CALIBRATING A THERMOMETER

When do you calibrate a thermometer?
- Ideally daily, but at least weekly.
- When a thermometer is dropped.
- More often if specified by local policy.

How to calibrate a dial thermometer - Ice Water Method

1. Fill a large container with ice.
2. Add water to within 1 inch of top of container.
3. Stir solution well.
4. Let it sit for one minute.
5. Place thermometer in a container so that the sensing area of stem or probe (usually indicated by a dip) is completely submerged in the water.
6. Keep the thermometer from touching the sides or bottom of the container.
7. Let thermometer stay in ice water for 30 seconds or until the dial stops moving.
8. Place the calibration test on the ice and adjust test until the dial reads 32°F while in ice water.
9. Repeat process with each thermometer, and record on the log.
Summer Meals Food Safety Kit
Translation of Recommendations

• Center recommendations for Summer Food Service Program (SFSP) operations
  • Personal hygiene
  • Time/temperature control
  • Transportation of food
  • Service practices
  • Cleaning and sanitizing practices
Development and Design of Kits

USDA and ICN ➔ best modality for Center recommendations for SFSP operations

• Non-traditional sites
• Provide tools and tips for food safety best practices
• Usable
• Functional
• Tangible kit
• Not just left on a shelf
• Packaged in a convenient bag
Food Safety Kits Design

- Interact w/ Audience
- Develop Prototype
- Test Prototype
- Finalize Kit
- Mass Produce
- Feedback
<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
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<tbody>
<tr>
<td>2015</td>
<td>Observed 28 summer meals sites</td>
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<tr>
<td></td>
<td><strong>Center</strong> wrote report of observations</td>
</tr>
<tr>
<td></td>
<td><strong>Non-traditional summer meals prototype</strong> developed</td>
</tr>
<tr>
<td></td>
<td>• Tested at State Agency Conference</td>
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<tr>
<td>2016</td>
<td><strong>Non-traditional summer meals kit</strong> launched</td>
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<tr>
<td></td>
<td>• Feedback surveys gathered</td>
</tr>
<tr>
<td></td>
<td>• Family child care providers surveyed for adaptation</td>
</tr>
<tr>
<td></td>
<td><strong>Traditional summer meals kit</strong> developed</td>
</tr>
<tr>
<td>2017</td>
<td><strong>Traditional summer meals kit</strong> launched</td>
</tr>
<tr>
<td></td>
<td>• Feedback surveys gathered</td>
</tr>
<tr>
<td></td>
<td><strong>Family child care prototype</strong> developed</td>
</tr>
<tr>
<td></td>
<td>• Family child care providers surveyed again with prototype</td>
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<tr>
<td></td>
<td>• Child care expert group finalized kit</td>
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<tr>
<td>2018</td>
<td><strong>Traditional summer meals kit</strong> relaunched</td>
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<tr>
<td></td>
<td><strong>Family child care kit</strong> finalized</td>
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<tr>
<td></td>
<td><strong>Child care center prototype</strong> began</td>
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<tr>
<td>2019</td>
<td><strong>Family child care kit</strong> finalized</td>
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Summer 2017, Non-Traditional Kit

- Designed for summer only operations
  - Pools, mobile sites, library, parks, etc.
- 8,344 kits distributed in 37 states and territories
Non-traditional Kit Feedback

Descriptor of Kits

- One stop shop
- Informative
- High-quality
- Very colorful and easy-to-read
- Useful information
- Handy and very simple to use
- Simple and straight to the point
- Focused information, eye-catching, and useful

HOW KITS WERE USED

- Reference and Resource: 20 responses
- Training: 38 responses
- Used in Kitchen: 19 responses
Summer 2018, Traditional Kit

- Designed for year-round summer operations
  - Schools, child cares, Boys & Girls Clubs, etc.

<table>
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<th>Total Kits Distributed</th>
<th>18,402</th>
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<tr>
<td>Traditional Kits</td>
<td>16,998</td>
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<tr>
<td>Non-traditional Kits</td>
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<td>States/territories</td>
<td>48</td>
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</tbody>
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## Traditional Kit Feedback

### Descriptor of Kits
- All inclusive
- Convenient
- Easy to use
- Helpful
- Useful information
- Informative
- Practical
- Resourceful
- Well Organized

### How Kits Were Used

<table>
<thead>
<tr>
<th>HOW KITS WERE USED</th>
<th>NUMBER OF RESPONSES</th>
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</thead>
<tbody>
<tr>
<td>Reference and Resource</td>
<td>40</td>
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<tr>
<td>Training</td>
<td>103</td>
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<tr>
<td>Used in Kitchen</td>
<td>50</td>
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<td>Used at Mobile Site</td>
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Summer 2019 – Traditional Kit Relaunch

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<tbody>
<tr>
<td>Total Kits Ordered</td>
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<tr>
<td>Traditional Kits</td>
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<td>Non-traditional Kits</td>
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<tr>
<td>Mini-kits</td>
<td>202</td>
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<tr>
<td>States/territories ordered</td>
<td>48</td>
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<tr>
<td>States/territories using kits for Summer 2019</td>
<td>53</td>
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</tbody>
</table>
Free SFSP Resources
www.theicn.org/foodsafety
Available in Español
www.theicn.org/espanol

SUGERENCIAS DE SEGURIDAD ALIMENTARIA

1. Lave las manos.
2. No entre en contacto con los alimentos.
3. Utilice guantes limpios o atravesados para tocar los alimentos.
4. No toque nada más antes de limpiar los guantes.
5. No trabaje si se siente enfermo.
6. No utilice un teléfono móvil mientras trabaja con comida.
Now Available!

Free Online Course

Food Safety in Summer Meals

www.theicn.org/elearning
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Thank You!