

NUTRITIONAL DEVELOPMENT SERVICES
SUMMER MEALS - FOOD SAFETY RULES



- Clean all food serving stations before, during & after meal service.
- **Calibrate the thermometer weekly. If dropped, it will need to be recalibrated again.**
- Take milk temperatures by placing thermometer between 2 cartons of milk; it should read 45°F or lower.
- **Wash hands before handling food items.**
- Store food properly with refrigeration or ice.
- **Keep food 6 inches off the ground at all times.**
- Sites with refrigeration - only take out the number of meals needed for the day.
- **Sites without refrigeration, store food in shaded areas & use ice to keep items cold.**
- Follow all food safety tips on site & on field trips.
- Don't leave food out on uncleaned surfaces or near garbage cans.
- **Don't forget to calibrate the thermometer. Call for assistance if needed!**
- Don't make the driver wait for you to take the milk temperature.
- **Don't forget- wash hands after using restroom, handling trash, etc.**
- Don't leave food out in the heat for long periods of time.
- **Don't take out more meals than need.**
- Don't take out more meals than needed. You can always bring more out from refrigeration.
- **Don't leave meals out in direct sunlight.**
- Don't assume, if unsure about keeping meals safe, call the office!