

# **Immaculate Conception School (ICS)**

## ***School Food Safety Program***

2018-2019 School Year

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## Immaculate Conception School – List of Standard Operating Procedures

- Cleaning and sanitizing food contact surfaces
- Personal hygiene
- Lunchroom volunteers and staff
- Hand washing
- Receiving deliveries
- Storing and using poisonous or Toxic chemicals
- Using suitable utensils when handling ready to eat foods
- Washing fruits and vegetables
- Serving food
- Using and calibrating thermometers
- Cooling potentially hazardous foods
- Controlling time and temperature during preparation
- Cooking potentially hazardous food
- Handling a food recall
- Preventing cross contamination

## **Food Safety Program ICS 2018-2019 School year**

### ***Description of Facility:***

This program was reviewed in June 2018 by Vickie Zelinka, Food Service Coordinator, appropriate changes were made at that time. Immaculate Conception School is located in Columbia Heights, Minnesota. This program follows USDA guidance in developing a food safety program based on the Process Approach to HACCP.

### ***Average daily Participation Months September-May 2018***

- Breakfast        6581 Student
- Lunches         15960 Student

### ***School Foodservice Staff***

- Coordinator

### ***Kitchen Equipment***

- 1 Mixer
- 1 Convection Oven (5 shelf)
- 2 Ranges (6 burners each)
- 1 Milk cooler
- 1 Chemical dish washing machine
- 1 Walk-in cooler
- 1 walk-in freezer
- 1 microwave oven
- 1 gas steam table (4 compartment) currently NOT in use
- 1 electric steam table (3 compartment)

### ***Menu***

Breakfast menus are created at this facility and vary monthly. Lunch menus are provided by Lancer Catering who delivers lunches daily.

## Chemicals stored in ICS School Kitchen Store Room

- Steramine 2 bottles
- Ajax Dish Soap 1 bottle
- Super Tech Lubricant 1 can
- Bleach 3 bottles
- Baking Soda 1 #5 bag
- Easy Off Oven Cleaner 2 cans
- ChloroBrite 3 -2 gallon containers
- Sparkle Rinse Agent 2 – 1 gallon container
- Result 2 – 1 gallon container