

FOOD SAFETY PLAN FOR CAMP MIRIAM KITCHEN

******The Food Safety Temperature Checklist will be updated daily******

RECEIVING:

All food is delivered to the camp kitchen from food suppliers.

All dairy foods except ice cream are transferred immediately to the walk-in cooler, ice cream to the freezer.

Meat arrives frozen & is transferred to the freezer.

STORAGE:

Walk in cooler is kept at **4* C or 40* F**, there is a thermostat in place.

Temperature logs to be completed each morning.

The cooler has wire racks for all the storage.

Top shelves will have: cheese, vegetables, fruit and cooling foods.

Middle shelves will have: cooked food like lasagna, rice, wieners, soup, left over chicken

Bottom shelves will have raw meat and poultry

Prepared food is kept in metal or plastic containers, covered and dated. Oldest product must be used first.

All perishables are kept in the walk-in cooler.

Dry storage i.e.; flour, rice, etc are kept in plastic bins with covers.

THAWING:

Chicken & meat are taken out of the freezers 2 days prior to cooking and put in walk-in cooler. They must be placed in such a location that they will not drip on prepared or raw foods in the cooler, i.e.; the bottom shelves.

COOKING:

Meat & poultry dishes will be cooked to an internal temperature of **at least 85*C or (185*F)** and held at that temperature for **at least 15 seconds**.

Ground meat such as hamburger patties and also eggs in the shell which are not for immediate service must be cooked to an internal temperature of at least **70*C (158*F)** and held at that temperature for **at least 15 seconds**.

All foods containing eggs:

Eggs in the shell for immediate cooking and serving and foods which contain eggs such as casseroles, quiches and French toast must be cooked to an internal temperature of **63*C (145*F)** or hotter and held at that temperature for **at least 15 seconds**.

Most cooked foods are served immediately.

COOLING:

Liquid foods such as soup will be cooled in plastic or metal containers **4 quarts or smaller** in the walk-in cooler, stirred frequently, not covered. They will be covered with plastic wrap or lids after cooled.

Meat or chicken will be cooled uncovered in the walk-in cooler in shallow pans or containers. They will be covered with plastic wrap or tin foil after completely cooled.

Cooked food will be cooled **from 60°C (140°F) to 20°C (70°F) in two hours or less**. Food must then be cooled **from 20°C (70°F) to 4°C (40°F) in 4 hours or less**.

REHEATING:

Food will be reheated to an internal temperature of at least **74°C (165°F)** and held for **at least 15 seconds** at that temperature.

HOLDING:

Food for immediate serving after cooking, that may need to be held in the oven will be kept at a minimum internal temperature of **60°C (140°F)**.

This temperature will be **monitored every 15 minutes**.

ADVANCE PREPARATION:

Cut up vegetables, sauce for lasagna, hardboiled eggs, chicken for chicken salad, pizza pockets, and pasta for salad may be prepared in advance. They will be stored in the walk-in cooler until ready to use.

LEFTOVERS:

All leftovers will be dated and stored in the cooler. **Leftovers will only be reheated once. If reheated and not eaten they will be discarded.**

Leftover food will not be mixed with fresh food.

Foods that may be leftover could be pancakes and French toast that will be served cold for a snack.

Chili may be leftover and served on the baked potato.

Potentially hazardous foods like meat and poultry should be used up within 3 days of cooking date.

CROSS-CONTAMINATION:

All surfaces where meat has been prepared is rinsed with hot water and a bleach solution. Hands are washed before and after handling any meat or poultry.

HANDWASHING:

All staff and volunteers wash their hands **each** time they enter the kitchen at a designated hand washing sink, using hot water, soap and paper towels to dry. They will also wash their hands after any interruption that may contaminate hands.

They will also wash before and after using meat or poultry.

They will also wash their hands after using the washroom, sneezing, coughing, touching their face, hair or smoking. Also washing is necessary after cleaning duties, handling garbage, touching telephone and touching dirty vegetables.

If a staff member becomes ill, they will not handle food or utensils, they will be sent away from the kitchen.

SANITATION PLAN:

Wash, rinse and sanitize all utensils after use.

All dishes will be rinsed and put through the high temp dishwasher with final rinse cycle to reach 82°C (180°F) at least.

Rags for wiping are kept in a bucket with a bleach-water solution of 1 teaspoon of bleach to 1 litre of water.