

KEEPING FOOD SAFE FOR ALL STUDENTS

Helpful tips for serving safe food

TALK TO YOUR HEALTH DEPARTMENT

Contact your local health department to **schedule an inspection**. This helps ensure your facility complies with health department guidelines for serving food safely.

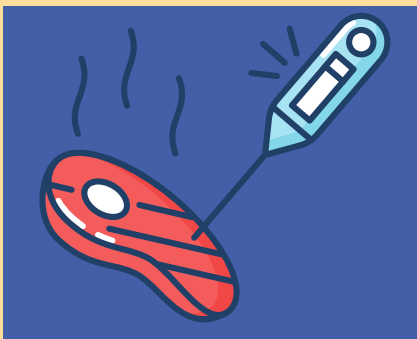


PROPER HANDWASHING

Wash your hands thoroughly with soap and warm water for at least 20 seconds: before, during, and after handling food, after using the restroom, before and after changing gloves, and after coughing, sneezing, or blowing your nose.

HOW TO TAKE FOOD TEMPERATURES

Purchase an electric **food thermometer**. Clean and insert into the thickest part of the food. Wait for temperature to stabilize and record. Do not touch pans while recording. Wash and sanitize the probe.



PROPER FOOD TEMPERATURES

Hot food items should always stay **above 135 degrees**. **Cold** food items should always stay **below 41 degrees**. Once cold food is delivered and temped, it should be refrigerated. Hot food should go into a warm holding oven. Food can also be stored in hot or cold insulated bags.

FOOD SAFETY IMPORTANCE

Food safety is a critical priority when serving food to ensure students remain healthy and free from foodborne illnesses, which result from consuming contaminated food or drinks. **As the food service provider, you could be held liable if a student becomes ill due to improper food handling or contamination.**



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Resources:

- [CSI School Food Authority](#)
- [Institute of Child Nutrition](#)
- [Colorado Department of Education](#)
- [Electric Food Thermometer](#)

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