

STORAGE & SERVING OF OLDER CHILDREN'S MEALS

LUNCH AND SNACK ITEMS BROUGHT FROM HOME:

Lunch and snack items brought from the child's home must be labeled with the child's name. All potentially hazardous food items must be kept below 41°F, or above 140°F. Vacuum bottles may be used for milk, soup, and similar items. A refrigerator with an accurate spirit stem alcohol thermometer is required for items such as meat, poultry, or fish. Milk or egg based puddings must be refrigerated if they are not stored in a vacuum bottle. Children must not share food items brought from home. Insulated lunch bags and containers should be unzipped prior to being placed in the refrigerator to allow cold air to flow in.

FAMILY STYLE SERVICE OF LUNCH AND SNACKS:

Family style service of lunch and snacks must be approved by the Health Department and Child Care Division. The food must be protected from contamination, and maintained at safe temperatures. Once a food or beverage has been removed from the kitchen, it must be discarded if it is not consumed during the initial meal. Serving platters, bowls, or pitchers must not be refilled without first having been washed, rinsed, and sanitized. Food should not be allowed to stand at room temperature for more than 2 hours in either the kitchen or dining area before serving. Hot food must be kept at 140°F or hotter and cold must be held at 41°F or colder until served to the children.

SNACKS/FOOD AT SITES WITHOUT AN APPROVED KITCHEN (BEFORE/AFTER SCHOOL PROGRAMS)

Foods which require washing, slicing, cutting, reconstituting, mixing, or baking must not be served or stored on-site.

Multiple use utensils, dishes, glasses, etc. must not be stored on the site.

Multiple use items are those which may be washed and reused, as opposed to single service items which are used once and discarded.

If there is no hand washing sink with soap and dispensed paper towels adjacent to a food service counter or a table used for no other purpose, then all food (snacks) must be catered from an approved kitchen in individual pre-wrapped servings on a daily basis, or purchased from a commercial source in commercially pre-wrapped individual servings.

If there is a hand washing sink with soap and dispensed paper towels, and an adjacent food service counter or table that is not used for any other purpose,

then food may be served on-site. Serving of food means dispensing individual portions with a utensil from a large size food or beverage container. Serving catered washed and sliced apples with a clean utensil to individual children is an example of proper food dispensing (serving). Multiple use utensils may be used to serve catered food if the utensils are provided by the caterer on a daily basis.

The food service counter or table must be washed, rinsed and sanitized prior to every use with an approved sanitizer. A good, economical sanitizer solution is chlorine bleach and water at a concentration of **50-100 ppm** (one tsp bleach per gallon water). Appropriate chemical test strips must be available to check the sanitizer concentration.

All readily perishable food must be maintained at or below 41°F, or at or above 140°F during transportation and before serving. A metal stem thermometer must be available to check the internal temperature of readily perishable food. A spirit stem alcohol thermometer must be available in all refrigeration units.

Food and utensils must be protected from contamination at all times, and must be transported in washed and sanitized, covered containers.

All food stored on-site (food stored on-site cannot require washing, slicing, cutting, reconstituting, mixing, cooking or baking) must be stored in locked cabinets or refrigerators used for no other purpose, except the storage of food or single service ware.

All single service utensils, dishes, cups, etc. stored on-site (they may not be of a type designed to be washed and reused) must be stored in a locked cabinet used for no other purpose, except for the storage of food or single service ware. Food and single service ware in original factory sealed packages or containers do not have to be kept in a locked cabinet or refrigerator, but must otherwise be protected from contamination.

Commercially wrapped individual servings that have been opened, unsealed, individual servings provided by a caterer, and all left over food from multiple size servings must be discarded at the completion of the meal. Such food items must not be returned to a cabinet or refrigerator, saved for another meal, or returned to the caterer.

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Revised 2/10 by CHICS Committee during our meetings between Child Care Division staff and Health Department staff in the Tri-County area