

Food & Workplace Safety

Cleaning & Sanitizing & Transportation Safety

2025-2026 August Edition

In This Issue

As part of the District's continuing commitment to food and workplace safety, an in-depth training on various safety topics will be discussed and reviewed monthly. Please review the monthly newsletter as to why and how to keep our students, faculty and staff safe.

Training requirements

Food Services Manager or Sr. Food Service Worker duties:

- Allocate 15-30 minutes each month to conduct training
- Conduct a separate 5-minute breakout session on the **Safety Review** topic once or twice a month
- Trainings must be completed each month
- File all training materials in the Miscellaneous Folder
- Store training materials with end of year files at the end of the school year
- Complete the survey on the Food Services website to indicate that training is complete

All employees must:

- Sign the 2-part sign-in sheet. One for the Monthly Safety & Sanitation training and for the other column for Spotlight on Safety breakout session



SAFETY REVIEW: Transportation Safety

- Transporting Food Safely to Off-Site Programs
- Distracted Driving
- Tips on Driving Safely

What is Cleaning & Sanitizing?

Cleaning removes germs and dirt from surfaces or objects. Cleaning requires soap/detergent, water and scrubbing to remove germs. This process does not necessarily kill germs but will lower their numbers and the risk of spreading infection.



Disinfecting kills germs on surfaces or objects. Disinfecting uses chemicals to kill germs. This process does not clean dirty surfaces or remove dirt; however, kills germs on a surface after cleaning and lowers the risk of spreading infection.

When To Wash, Rinse, And Sanitize

Food contact surfaces such as sinks, tables, serving counters, utensils, thermometers, carts, racks and stationary equipment should be cleaned and sanitized regularly.

Before and after each use:

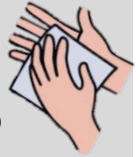
Anytime you begin working with another type of food.

When you are interrupted during a task.

At the start of the workday and at the end of the day.

DRY YOUR HANDS!!

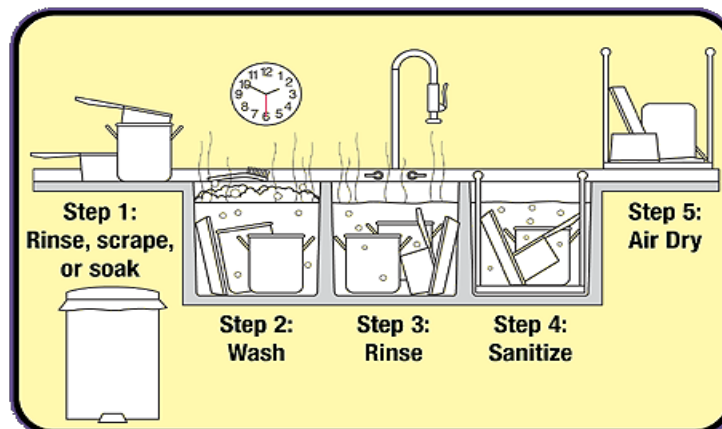
You're 1000 times likely to spread more bacteria with damp hands. Use paper towels or hand dryers to dry your hands to help create a hygienic environment.



Helpful
Tips

The 5 Steps of Cleaning And Sanitizing

- Step 1:** **Scrape** and rinse the surface to remove food, debris, etc. Pre-soak, if necessary.
- Step 2:** **Wash** items with dish detergent. Use hot water (at least 110°F) and detergent to remove debris. Use a scouring pad or a brush to remove debris. Change the detergent solution when the suds have disappeared, the water is dirty, or water has cooled to below 100°F.
- Step 3:** **Rinse** items using hot water (at least 110°F) to remove detergent and all traces of debris. Change rinse water when dirty or becomes full of suds.
- Step 4:** **Sanitize** the clean items using either heat or chemicals at the appropriate concentration level, per manufacturers instructions. Use test strips to check sanitize solution Ph levels.
- Step 5:** **Air dry** items upside down to drain away remaining liquids. Using towels to dry items may lead to re-contamination.



SAFETY REVIEW

Transportation Safety



Transporting Food Safely To Off-Site Programs

Ensure the safety of all food served to off-site feeding programs and for field trips. Prevent cross-contamination with the following guidelines:

Use food containers (carriers) that are approved for transporting food.

Containers are clean and in good condition.

Food containers are undamaged and can maintain safe serving temperatures.

Use food containers that are rigid, tightly closed and non-porous.



Monitor food temperature with an approved thermometer and recorded on the Food Temperature Log prior to the food leaving the kitchen.

Line containers with plastic food grade bags to contain spills.

Do not use cardboard boxes to transport food.

Tips On Driving Safely

Use these tips to protect yourself and others while on the road.

- Wear your seat belt
- Signal when turning corners and changing lanes
- Keep a safe distance between vehicles
- Avoid distractions
- Do not race red lights
- Drive the speed limit
- Watch out for others
- In bad weather, increase car distance and decrease speed

Distracted Driving

Distracted driving is the leading cause of car accidents. In the United States alone, 25-50% of all auto vehicle crashes are directly related to distracted driving.

Common driver distractions include:

- | | |
|--------------------|---------------------------------|
| Daydreaming | Passenger interference |
| Eating | Listening to music |
| Applying makeup | Texting/emailing on cell phone |
| Taking in the view | Kids/pets backseat distractions |





Focus of the Month for August

As the new school year begins, we're placing a strong emphasis on **Pest Control**. Through diligent daily inspections and rigorous safety checks, our objective is to ensure we have no school closures due to pest issues. By working collaboratively, we can attain this goal.

Best Practices

- **Conduct Initial Inspection:** Check all areas for signs of pest activity. Identify potential entry points and nesting sites.
- **Establish Routine Monitoring:** Complete the Café LA Inspection Log on a daily basis.
- **Implement Preventative Measures:** Ensure windows and doors are kept closed.
- **Maintain Cleanliness:** Regularly clean all areas, especially where food is stored and prepared.
- **Food Storage Practices:** Keep food storage areas dry and organized.
- **Staff Training:** Educate staff on pest control best practices. Train staff to report any signs of pest activity immediately. Use the *6 Tips to Prevent Infestation* poster as a tool for training staff.
- **Emergency Response Plan:** Have a plan in place for addressing any pest sightings. Ensure quick and effective action to mitigate any infestations. Review our *HACCP 5-4 SOP on Integrated Pest Management*.



AFSS: Please review the focus of the month in your monthly meeting.

Managers: Please post in a visible area and discuss with your crew.