Safety Awareness Training

Food & Workplace Safety

Chemical Usage In Kitchens & Transportation Safety

2024-2025 March 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: Fats, Oils, & Grease

- What are fats, oils, and grease (FOG)?
- Best practices when handling fats, oils, and grease
- FOG do's and don'ts

Proper Use Of Chemicals

Chemicals make cleaning and sanitizing the kitchen possible; but there are many hidden dangers that come with today's chemicals.
All chemicals on district properties have been approved by the Office of Environmental Health and Safety (OEHS). Unapproved chemicals are not allowed on any district property. When using chemicals on the job, refer to the information provided on the manufacturer's label or the Safety Data Sheet (SDS).

Precautionary Measures For Using Chemicals And Personal Protective Equipment (P.P.E.)

Cleaners Containing Bleach

- Make sure there is good ventilation
- Read and follow the manufacturer's directions on the label
- Wear P.P.E. when using bleach (rubber gloves and goggles)
- ***Never mix bleach with ammonia***

Signs or symptoms of overexposure:

- Respiratory: Irritant, cough, difficulty breathing, nausea
- Skin: Irritation and/or redness with prolonged contact
- Eyes: Irritation and pain
- Ingestion: Damage to esophagus and stomach

Sanitizers/Disinfectants

- Used to sanitize and disinfect utensils and food contact surfaces
- Mix, test, and use sanitizing solutions as recommended by the manufacturer and the State or local health department
- Wear P.P.E. (rubber gloves and goggles) when handling

Signs or symptoms of overexposure:

- Eyes: Irritation and pain
- Skin: Irritation, redness with prolonged contact

Personal Protective Equipment When Using Chemicals

When using chemicals, many hazards can occur. Wearing the correct P.P.E. can make all the difference in staying safe and avoiding injury. Each task you preform requires specific P.P.E. for the task.

See chart below for types and usage:

Equipment	When To Use	Potential Exposure
Protective Eyewear 	Use when pouring chemicals and spraying from bottles	Chemical exposure and burns to eyes
 Rubber Chemical Resistant Gloves	Wear when handling chemicals and performing warewashing	Chemical exposure and burns to arms, hands, and fingers

How To Store Cleaning Products

- Store all cleaning chemicals in designated secured area away from food and food contact surfaces
- Limit access to chemicals by cabinets or storage closet doors
- When possible, keep cleaning products in their original containers with labels
- Read label instructions and warnings and take them seriously
- Wear rubber gloves when handling cleaners
- Wear goggles when pouring sanitizer, cleaning ovens or handling any cleaning chemicals
- Wash hands thoroughly after handling cleaning materials
- Do not mix cleaning products
- Dispose of empty containers according to label instructions
- Never use old chemical containers for storing food or water

Sanitizer Test Kit

A sanitizing test kit must be available and used to test the strength of the liquid sanitizing solution. All cafeteria staff should be trained on how to use the test strip.

Step 1: After filling container with water and sanitizer, dip the strip into the solution for 10 seconds, avoiding any bubbles and foam.
Step 2: After 10 seconds, immediately compare the color of the strip to the color chart on the test strip dispenser.

- The correct concentration of the sanitizer is 200 – 400 ppm
- The concentration of a sanitizer should be tested each time a new batch is mixed

Safety Data Sheets (SDS)

Safety Data Sheets (SDS) are documents required by manufactures that list information relating to safety and health for the use of chemicals and products.

The SDS contains 16-sections, each with different information relating to the chemical.

*Although all sections are important, staff should focus on the **bolded sections.***

- **Section 1: Identification**
- **Section 2: Hazard(s) identification**
- Section 3: Composition/ information on ingredients
- **Section 4: First-aid measures**
- Section 5: Fire-fighting measures
- Section 6: Accidental release measures
- **Section 7: Handling and storage**
- **Section 8: Exposure control/ personal protection**
- Section 9: Physical and chemical properties
- Section 10: Stability and reactivity
- Section 11: Toxicological information
- Section 12: Ecological information
- Section 13: Disposal considerations
- Section 14: Transport information
- Section 15: Regulatory information
- Section 16: Other information

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

Focus of the Month: - Milk Deliveries and Storage

This month's focus is on ensuring receiving storage and milk delivery and storing practices. To maintain quality and food safety standards, follow these best practices:

Receiving of Milk Deliveries:

- Always check milk deliveries for the correct quantity, temperature, and expiration dates upon arrival.
- Ensure deliveries are signed for by the food services manager or designee and promptly move to refrigerated storage areas.

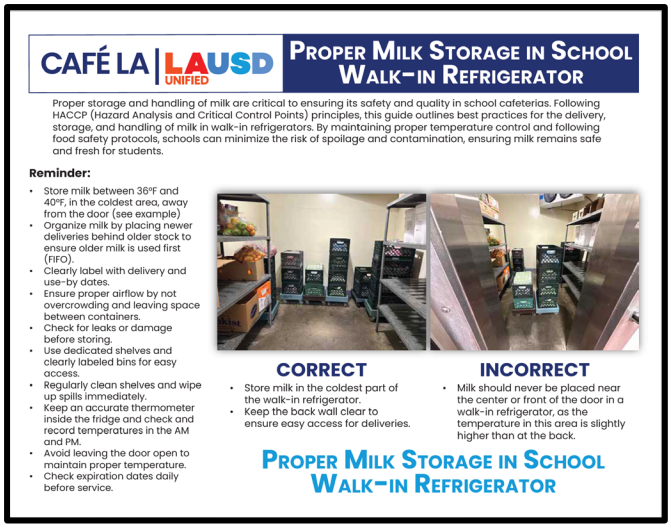
FIFO (First In, First Out):

- Rotate all milk stock using the FIFO method to ensure older milk is used first. This helps minimize waste and ensures that milk remains fresh for consumption.
- Check milk regularly for expired products. Discard damaged products and document them on the *Discarded Log.*

Milk Storage Guidelines:

- Store milk at the proper temperature of 36°F - 41°F to prevent spoilage and ensure safety.
- Milk should be kept away from direct sunlight or heat sources, and stored in clean, organized, and refrigerated spaces to avoid contamination and time-temperature abuse.

Please Print and Post



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

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