

Best Practices

Quality Control Check

It is the priority of the Food Services Division to continuously serve the highest quality of food. Do not serve damaged, spoiled, or poor-quality food items. Per the agreement, Food Service Division will provide meals meeting USDA requirements. Meals delivered not meeting USDA requirements will not be paid for by the agency, as they are not reimbursable by USDA regulations. Such meals would include:

- An imbalance between the number of milks and/or juices and the number of meals.
- Missing components/incomplete meals.
- Insufficient wrapping of lunches, juices, or milk.
- Damaged or spoiled components.
- Components significantly short of required weight or size.
- Same fruit or vegetable component used to meet $\frac{3}{4}$ cup fruit/vegetable requirement.



Milk

Visually inspect each item for:

- Expiration date
- Leaks and openings
- Mold around the cartons
- Odd smell on cartons
- Damaged cartons



Bread Items

Visually inspect each item for:

- Expiration date
- Mold
- Abnormal color



Fruits

Visually inspect each item for:

- Bruises
- Brown spots
- Indentations
- Soft spots



Wrapped Items

Ensure food items are completely wrapped in a neat, tight, and attractive manner. This prevents the food from becoming unsafe and falling out of the package.



Vegetables

Visually inspect each item for:

- Bruises
- Brown spots
- Soft spots
- Insects
- Slime or mold



Juices

Visually inspect each item for:

- Expiration date
- Leaks and openings
- Chilled for consumption
- Cold food over 41°F



Time & Temp

Prevent time and temperature abuse by keeping food out of the temperature danger zone of 41°F-135°F.

- Cold food under 41°F
- Hot food above 135°



Slushies

Visually inspect each item for:

- Leaks and openings
- Expiration date
- Thawed for consumption
- 30 minutes before packaging