

Food Safety Education
for Residential Child Care Institutions

Food Safety Kit Products and Sources



Sources

Hubert

9555 Dry Fork Road
Harrison, OH 4530-1994
Phone: 866-482-4357
Fax: 513-367-8603
www.hubert.com

GLO-GERM

P.O. Box 189
Moab, UT 84532
Phone: 800-842-6622
Fax: 435-259-5930

Day Dots

1801 Riverbend West Drive
Fort Worth, TX 76118
Phone: 800-321-8687
Fax: 800-458-7002
www.daydots.com

Miljoco Corporation

14335 East Nine Mile Road
Warren, MI 48089
Phone: 888-888-1498
Fax: 586-777-7891
www.miljoco.com

Disclaimer: Specific items included in this kit are not endorsed by the Universities of Rhode Island and Massachusetts. Similar items are available from other vendors. You should consult your vendor to find the product that is best for your use.

Alcohol Towelettes



Alcohol wipes should be used to wipe off the food thermometer probe after use to prevent cross contamination. Always throw away the towelette after it has been used.

Source: Hubert

Disposable Gloves



Disposable gloves should be worn when handling ready-to-eat foods. To use disposable gloves properly:

- Wash and dry hands thoroughly before using gloves, when changing to a new pair, and after removing gloves.
- Use a new pair of disposable gloves: when changing tasks; after blowing your nose, touching hair, or going to the bathroom; after four hours of continuous use; when torn, etc.

Disposable gloves are not to be used in place of proper hand washing. Check local regulations about the use (and non-use) of latex gloves.

Source: Hubert

Colored Cutting Boards



Although colored cutting boards are included in your kit as an added protection against cross-contamination, they are not necessary. Any cutting boards can be used with proper cleaning and sanitizing. It is imperative to wash ALL cutting boards with soap and hot water and to sanitize them between each use!

When using colored cutting boards, designate a color for a specific use and post the information in your food service establishment. For example:

Use the **Green** board for chopping vegetables/fruits

Use the **Blue** board for preparing fish

Use the **Red** for preparing meat

Use the **Yellow** for preparing poultry

Use the **White** for other foods such as cheese, breads, etc.

Source: Hubert

Dishwasher test strips



A dishwasher test strip should be used to verify the water temperature. To use the test strip, place one on a plate, cup, etc. to be washed. Following the dishwasher cycle the strip should be bright orange indicating the water temperature has reached 165°F. If the strip does not turn orange it indicates the water temperature is not high enough and therefore cannot be used to sanitize. Have maintenance check your dishwasher.

Source: Hubert

Test Strips for Determining Sanitizer Strength



Test strips are used to determine sanitizer strength of the water being used to sanitize clean dishes, pots, utensils, etc. These strips are used to test for the proper concentration of the sanitizing agent being used. Place a droplet of water onto the strip and wait for the color to change. The strip can also be dipped into a clean, small container of sanitizer. Color change reflects the sanitizer concentration. Match the color on the strip to the package to find chemical strength in ppm.

Chlorine: 50–200 ppm Quats: 200–400 ppm

The results should be recorded on the *Food Contact Surfaces Cleaning and Sanitizing Log* which is included in the food safety kit.

Source: Hubert

Glo-Germ Kit



The GLO-GERM kit can be used to demonstrate proper handwashing. Apply a small amount of lotion to hands and rub in. Shine UV light onto hands. White spots indicate improper handwashing and the possibility of bacteria that could be transferred to food and cause illness. Wash hands and view again with UV light.

Source: Glo-Germ

Day-Dots Stickers



Day Dots are used for inventory control and to control food quality as well as food safety. They should be used after opening a product and before placing it in the refrigerator for storage. The labels should be marked with the date and time the food product was originally opened. Use older foods first: First In First Out. Labels like these are used to determine how old the product is and when it should be reused or discarded. The day dots in this kit are dissolvable labels.

Source: Day Dots

Refrigerator Thermometer



Refrigerator thermometers are used to measure the air temperature of the refrigerator. Controlling temperature is one of the critical factors in controlling bacterial growth in food. The thermometer should be hung in the center of your refrigerator. The temperature should be checked in the morning and afternoon to ensure that the refrigerator is maintaining the proper temperature between 34° and 40°F. Temperatures should be recorded on the *Refrigerator Temperature Log* sheet which is included in the food safety kit.

Source: Miljoco Corporation

Food Thermometer



A food thermometer is used to ensure foods are cooked to an internal temperature high enough to destroy harmful bacteria. The sensor of a digital thermometer is located at the tip of the probe so inserting the thermometer one-half inch into the food is sufficient. When using a bi-metallic thermometer be sure the “dimple” (indentation on the stem of the thermometer) is completely inserted into the center of the meat or casserole. A digital thermometer is preferred for measuring temperatures of thin foods such as hamburger patties; however, if only a bi-metallic thermometer is available the probe should be inserted sideways with the dimple in the very center of the patty.

Calibrate/test thermometers frequently to ensure accuracy. Use an ice bath or boiling water to check temperatures: ice bath should have a reading of 32°F and boiling water should read 212°F.

Source: Miljoco Corporation

Charts and Logs

Logs and Audit Forms

The following forms are included in the food safety kit. It is suggested to keep copies of the completed forms for at least 30 days. They should also be reviewed periodically to insure that Standard Operating Procedures and correct food safety practices are being followed. If not, the proper steps should be taken to correct the practices.

Refrigerator Temperature Log

Refrigerator temperatures should be taken twice a day to ensure proper temperature and control of bacteria growth. The temperature of the refrigerator should be checked at least twice a day, in the morning and afternoon. The temperature should be recorded in a *Refrigerator Temperature Log* sheet included in the food safety kit. Deviations and corrective actions should be noted in the log. It is suggested that logs should be saved for at least 30 days. Refrigerator temperature should be between 34° and 40°F.

Food Temperature Log

Food temperatures should be taken with a food thermometer to ensure foods are cooked or served at the proper temperature to control or destroy the growth of bacteria. Once taken, food temperatures should be recorded on a *Food Temperature Log* sheet included in the food safety kit. For temperatures that do not meet the requirements, corrective action should be noted. It is suggested that logs should be saved for at least 30 days.

Log for Thermometer Accuracy

Thermometers should be checked for accuracy on a regular basis and the results recorded. This chart is included in the food safety kit.

Sanitation Log

After checking the sanitizer concentration of the water used to sanitize pots, pans, dishes, etc. the level should be recorded on the sanitation log. Sanitizer levels should be checked using a test strip every time sanitizer is prepared, used or the sanitizing sink refilled.

Audit Monthly Checklist

The audit checklist is used by managers/leads to ensure proper techniques are followed when handling food, equipment, utensils, etc. The checklist is an audit for food safety assessment and should be built into the facility Standard Operating Procedures and should be conducted monthly. The checklist is included in the food safety kit.

