



FOOD SAFETY BACKGROUND and CHECKLIST

Backgrounder Introduction

Proper operation of a school food service operation minimizes the risks of food-related illness and the spread of infectious diseases. The procedures and training required to achieve proficiency in a school-based food safety and education program have been detailed in the USDA's program, *Serving It Safe: A Manager's Tool Kit* (publication FCS-295).

Additional copies are available from:
National Food Service Management Institute (NFSMI)
The University of Mississippi
P.O. Drawer 188
University, MS 38677-0188
Phone: (800)321-3054
Fax: (800)321-3061

Copies are \$25.00 each plus shipping.

For implementation of this resource and training, it is recommended that you contact your Landgrant University and local Extension Service for assistance.

Major topic areas of *Serving It Safe: A Manager's Tool Kit* include:

- Getting the Most from "Serving It Safe"
- First Line of Defense - Food Safety Hazards
- Focus on Foodborne Illness
- Equipment Sanitation
- Hazardous Analysis of Critical Points - (purchasing, receiving, storing, preparing, cooking, serving and holding, cooling and reheating)
- What Does Safe and Sanitary Look Like?
- Personal Injury Protection (burns, cuts, electrical shock, strains, slips and falls, fires, choking, exposure to hazardous chemicals)
- Managing the Food Safety System

Checklist

A brief self-inspection checklist from *Serving It Safe: A Manager's Tool Kit* follows. For more detailed assessments, refer to the kit.