

# Resource List for Food Safety in Child Nutrition Programs

This document contains websites and online resources for food safety in the U.S. Department of Agriculture’s (USDA) [Child Nutrition Programs](#). The USDA’s Child Nutrition Programs include the National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program (ASP), Fresh Fruit and Vegetable Program (FFVP), Special Milk Program (SMP), Seamless Summer Option (SSO) of the NSLP, Child and Adult Care Food Program (CACFP), CACFP At-risk Afterschool Meals, and the Summer Food Service Program (SFSP).

Resources are listed by main category. Many websites contain information on multiple content areas. The inclusion of commercial websites is for informational purposes only and does not constitute approval or endorsement by the Connecticut State Department of Education (CSDE).

For resources on the requirements for Child Nutrition Programs, see the CSDE’s document, [Resource List for Child Nutrition Programs](#). For additional resource lists related to nutrition and healthy school environments, visit the CSDE’s [Resources for Child Nutrition Programs](#) webpage.



## Contents

- [Food Recalls and Alerts](#) ..... 2
- [Food Safety Education and Training](#) ..... 2
- [Food Safety Education for Children](#) ..... 3
- [Food Safety Resources](#) ..... 3
- [Food Safety Resources for Child Care](#) ..... 5
- [Food Safety Resources for Schools](#) ..... 5
- [Food Safety Resources for Summer Meals](#) ..... 6
- [Food Thermometers](#) ..... 7
- [Foodborne Diseases](#) ..... 8
- [Hazard Analysis Critical Control Point \(HACCP\)](#) ..... 8
- [Handwashing](#) ..... 9
- [Regulations and Guidelines](#) ..... 10
- [Standard Operating Procedures \(SOPs\)](#) ..... 10

**Quick search tips:** Click on the blue titles above to go directly to each section. Search for key words using the “Find” option in the PDF toolbar, or go to “Edit” then “Find.”

# Resource List for Food Safety in Child Nutrition Programs

## Food Recalls and Alerts

Food Recalls and Outbreaks (U.S. Department of Health & Human Services):

<https://www.foodsafety.gov/recalls-and-outbreaks>

Recalls and Public Health Alerts (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts>

Responding to a Food Recall (ICN): <https://theicn.org/icn-resources-a-z/food-recall/>

Responding to a Food Recall: Procedures for Recalls of USDA Foods (ICN and USDA):

<https://fns->

[prod.azureedge.net/sites/default/files/Responding\\_Food\\_Recall\\_FNS\\_Final\\_May\\_30\\_2014.pdf](https://fns-prod.azureedge.net/sites/default/files/Responding_Food_Recall_FNS_Final_May_30_2014.pdf)

Standard Operating Procedure (SOP): Handling a Food Recall (ICN):

<https://theicn.org/resources/181/food-safety-standard-operating-procedures/105684/handling-a-food-recall.docx>

## Food Safety Education and Training

10 Tips: Be Food Safe (USDA): <https://www.choosemyplate.gov/ten-tips-be-food-safe>

Fight BAC™ Campaign (The Partnership for Food Safety Education): <https://www.fightbac.org/>

Food Safety Basics (ICN): <https://theicn.org/icn-resources-a-z/food-safety-basics>

Food Safety Education (Iowa State University): <https://www.extension.iastate.edu/foodsafety/>

Food Safety Education (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education>

Food Safety Education Images (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/fsis-images/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/fsis-images/ct_index)

Food Safety Education in Spanish (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/informational/en-espanol>

Food Safety Fact Sheets (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets?src\\_location=content&src\\_page=FSEd](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets?src_location=content&src_page=FSEd)

Food Safety Fact Sheets: English and Spanish (ICN):

<https://theicn.org/icn-resources-a-z/food-safety-factsheets/>

Food Safety for Summer Meals (ICN):

<https://theicn.org/icn-resources-a-z/foodsafety-for-summermeals/>

Food Safety Information Research Office (USDA): <https://www.nal.usda.gov/fsrio>

# Resource List for Food Safety in Child Nutrition Programs

Food Safety Mini Posters: English and Spanish (ICN):

<https://theicn.org/icn-resources-a-z/foodsafetyminiposters/>

Food Safety Resources: English and Spanish (ICN):

<https://theicn.org/icn-resources-a-z/food-safety>

Food Safety Videos (ICN): <https://theicn.org/icn-resources-a-z/foodsafety-videos/>

Food Safety Videos: A Flash of Food Safety (USDA):

<https://www.fns.usda.gov/ofs/food-safety-flashes>

Keep Food Safe! Food Safety Basics (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keep-food-safe-food-safety-basics/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keep-food-safe-food-safety-basics/ct_index)

## Food Safety Education for Children

Fight BAC! Curricula and Programs: Grades K-12 (Partnership for Food Safety Education):

<https://www.fightbac.org/kidsfoodsafety/curricula-and-programs/>

Food Safety & Nutrition Information for Kids and Teens (USDA Food Safety and Inspection Service): <https://www.fda.gov/food/people-risk-foodborne-illness/food-safety-kids-teens>

Food Safety Coloring Book (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/shared/PDF/Mobile\\_Coloring\\_Book.pdf?redirecthttp=true](https://www.fsis.usda.gov/shared/PDF/Mobile_Coloring_Book.pdf?redirecthttp=true)

Food Safety Education Resources for Families (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/for-kids-and-teens>

Food Safety for Kids & Teens (FDA):

<https://www.fda.gov/food/people-risk-foodborne-illness/food-safety-kids-teens>

Hand Washing Lesson Plans for Kindergarten through Grade 6 (Glo Germ):

<http://www.glogerm.com/worksheets.html>

Kids Food Safety (USDA Nutrition.gov):

<https://www.nutrition.gov/topics/audience/children/kids-food-safety>

Kids Games and Activities (Fight Bac! Partnership for Food Safety Education):

<https://www.fightbac.org/kidsfoodsafety/kids-games-and-activities/>

# Resource List for Food Safety in Child Nutrition Programs

## Food Safety Resources

Basics for Handling Food Safely (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/basics-for-handling-food-safely/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/basics-for-handling-food-safely/ct_index)

Chemicals, Metals & Pesticides in Food (FDA):

<https://www.fda.gov/food/chemicals-metals-pesticides-food>

Extension Food Safety (Kansas State University): <https://www.ksre.k-state.edu/foodsafety/>

Fight Bac Safe Food Handling: The Core Four Practices (Partnership for Food Safety Education):

<https://www.fightbac.org/food-safety-basics/the-core-four-practices/>

Food Preparation and Handling (USDA National Agricultural Library):

<https://www.nal.usda.gov/fsrio/food-preparation-and-handling>

Food Product Dating (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/food-labeling/food-product-dating/food-product-dating>

Food Safety (Centers for Disease Control and Prevention): <https://www.cdc.gov/foodsafety/>

Food Safety (Penn State Extension): <https://extension.psu.edu/food-safety-and-quality>

Food Safety (University of Connecticut): <http://foodsafety.uconn.edu/>

Food Safety Education Month (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodsafety/education-month.html>

Freezing and Food Safety (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/freezing-and-food-safety/CT\\_Index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/freezing-and-food-safety/CT_Index)

Keeping Bag Lunches Safe (USDA Food Safety and Inspection Service):

[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keeping-bag-lunches-safe/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/keeping-bag-lunches-safe/ct_index)

Leafy Greens Safe Handling Posters (Iowa State University):

<https://store.extension.iastate.edu/product/hs7>

Meat & Poultry Hotline (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/programs-and-services/contact-centers/usda-meat-and-poultry-hotline/usda-meat-and-poultry-hotline>

Produce Safety (USDA): <https://www.fns.usda.gov/ofs/produce-safety>

Produce Safety Resources (ICN): <https://theicn.org/icn-resources-a-z/produce-safety/>

Still Tasty Shelf Life Guide: <https://www.stilltasty.com/>

# Resource List for Food Safety in Child Nutrition Programs

USDA Food Safety and Inspection Service (FSIS):

<https://www.fsis.usda.gov/wps/portal/fsis/home>

USDA Food Safety Research Information Office: <http://fsrio.nal.usda.gov/>

## Food Safety Resources for Child Care

Child Care Food Safety Mini Posters (ICN):

<https://theicn.org/icn-resources-a-z/child-care-mini-posters/>

Child Care Training: Fight Bac! Goes to Child Care (Partnership for Food Safety Education):

<http://www.fightbac.org/kidsfoodsafety/young-children-child-care-training/>

Family Child Care Food Safety Kit (ICN):

<https://theicn.org/icn-resources-a-z/family-child-care-food-safety-kit>

Food Safety in Child Care (ICN): <https://theicn.org/icn-resources-a-z/food-safety-in-child-care/>

Food Safety Self-Inspection for Child-Care Facilities (University of Nebraska Cooperative Extension): <http://extensionpublications.unl.edu/assets/pdf/g1232.pdf>

Online Training: Food Safety in Child Care (ICN):

<https://theicn.docebos.com/learn/public/course/view/elearning/20/FoodSafetyinChildCare>

Standard Operating Procedures for Child Care (Iowa State University):

<https://www.extension.iastate.edu/foodsafety/SOP-child-care>

## Food Safety Resources for Schools

Food Safety in Schools (ICN): <https://theicn.org/icn-resources-a-z/food-safety-in-schools>

Food Safety in Schools Infographic (USDA):

[https://fns-prod.azureedge.net/sites/default/files/foodsafetyschools\\_infographic.pdf](https://fns-prod.azureedge.net/sites/default/files/foodsafetyschools_infographic.pdf)

Food Safety in Schools Training (ICN): <https://theicn.org/icn-resources-a-z/food-safety-in-schools>

Food Safety Mini-Posters (ICN): <https://theicn.org/icn-resources-a-z/foodsafetyminiposters/>

Food-Safe Schools Action Guide: Creating a Culture of Food Safety (USDA):

<https://fns-prod.azureedge.net/sites/default/files/Food-Safe-Schools-Action-Guide.pdf>

Online Training: Food Safety in Schools (ICN):

<https://theicn.docebos.com/learn/course/external/view/elearning/21/FoodSafetyinSchools>

Online Training: S.T.A.R. Strategies That Promote a Culture of Food Safety (ICN):

<https://theicn.docebos.com/learn/course/external/view/elearning/108/STARStrategiesThatPromoteaCultureofFoodSafetyAug2019>

Videos: Food Safety Flashes (USDA): <https://www.fns.usda.gov/ofs/food-safety-flashes>

# Resource List for Food Safety in Child Nutrition Programs

## Food Safety Resources for Summer Meals

Summer meals include the [Summer Food Service Program \(SFSP\)](#) and the [Seamless Summer Option \(SSO\)](#) of the NSLP.

Food Safety for Summer Meals (ICN):

<https://theicn.org/icn-resources-a-z/foodsafety-for-summermeals/>

Online Training: Best Practices in SFSP – Clearing and Sanitizing (ICN):

<https://theicn.docebosaas.com/learn/course/external/view/elearning/133/BestPracticesinSFS P-CleaningandSanitizing>

Online Training: Best Practices in SFSP – Personal Hygiene (ICN):

<https://theicn.docebosaas.com/learn/course/external/view/elearning/134/BestPracticesinSFS P-PersonalHygiene>

Online Training: Best Practices in SFSP – Time and Temperature Control (ICN):

<https://theicn.docebosaas.com/learn/course/external/view/elearning/132/BestPracticesinSFS P-TimeandTemperatureControl>

Online Training: S.T.A.R. Food Safety in Summer Meals (ICN):

<https://theicn.docebosaas.com/learn/course/external/view/elearning/89/FoodSafetyinSummerMeals>

Online Training: S.T.A.R. Strategies for Implementing Safe Summer Meals (ICN):

<https://theicn.docebosaas.com/learn/course/external/view/elearning/104/STARStrategiesforImplementingSafeSummerMealsApr2019>

Summer Meals Food Safety Kit (ICN):

<https://theicn.org/ibites-news/ibites2018-01/summer-meals-food-safety-kit/>

Summer Meals Food Safety Training Guide (ICN): <https://theicn.org/resources/517/food-safety-for-summer-meals/107057/summer-meals-food-safety-training-guide.pdf>

# Resource List for Food Safety in Child Nutrition Programs

## Food Thermometers

How to Use a Metal-Stem Thermometer (from Care Connection Food Safety Grab and Go Lesson) (ICN): <https://theicn.org/resources/671/care-connections-food-safety/108309/grab-and-go-lesson-how-to-use-a-metal-stem-thermometer.pdf>

Pass the Taste Test...Use a Thermometer! (University of Nebraska):  
<https://food.unl.edu/documents/PassThermometerTest.pdf>

Thermometer Calibration Guide (Kansas State University):  
<https://www.asi.k-state.edu/doc/meat-science/thermometer-calibration-guide-2.pdf>

Thermometers and Food Safety (USDA Food Safety and Inspection Service):  
[https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/fsis-educational-campaigns/thermy/thermometers-and-food-safety/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/fsis-educational-campaigns/thermy/thermometers-and-food-safety/ct_index)

Thermy Educational Campaign (USDA Food Safety and Inspection Service):  
<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/fsis-educational-campaigns/thermy>

Use That Thermometer Mini Poster (English) (ICN):  
<https://theicn.org/resources/348/food-safety-mini-posters/107206/use-that-thermometer.pdf>

Use That Thermometer Mini Poster (Spanish) (ICN):  
<https://theicn.org/resources/348/food-safety-mini-posters/107183/use-ese-termometro.pdf>

Video: A Flash of Food Safety Calibrating a Thermometer: Boiling Method (USDA):  
[https://www.youtube.com/watch?v=Y2SzAWFVYUY&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=4](https://www.youtube.com/watch?v=Y2SzAWFVYUY&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=4)

Video: A Flash of Food Safety Calibrating a Thermometer: Boiling Method: Spanish (USDA):  
[https://www.youtube.com/watch?v=IZkoKoZaITQ&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=9](https://www.youtube.com/watch?v=IZkoKoZaITQ&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=9)

Video: A Flash of Food Safety Calibrating a Thermometer: Ice Water Method: Spanish (USDA):  
[https://www.youtube.com/watch?v=tcrediblesRNlvGwo&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=8](https://www.youtube.com/watch?v=tcrediblesRNlvGwo&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=8)

Video: A Flash of Food Safety Calibrating a Thermometer: Ice Water Method (USDA):  
<https://www.youtube.com/watch?v=KCjb85pZb6c>

# Resource List for Food Safety in Child Nutrition Programs

## Foodborne Diseases

A-Z Index for Foodborne Illness (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodsafety/diseases/>

Foodborne Germs and Illness (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodsafety/foodborne-germs.html>

Foodborne Illness and Disease Fact Sheets (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/foodborne-illness-and-disease>

## Hazard Analysis Critical Control Point (HACCP)

Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles (USDA): <https://www.fns.usda.gov/ofs/developing-school-food-safety-program-based-process-approach-haccp>

HACCP for School Food Service (Iowa State University):

<https://www.extension.iastate.edu/foodsafety/haccp-school-foodservice>

Hazard Analysis Critical Control Point (HACCP) (FDA): <https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/hazard-analysis-critical-control-point-haccp>

Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments (FDA): <https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/managing-food-safety-manual-voluntary-use-haccp-principles-operators-food-service-and-retail>

Online Training: Introduction to HACCP for School Nutrition Programs (ICN):

<https://theicn.docebos.com/learn/course/external/view/elearning/93/IntroductiontoHACCPforSNPs>

Standard Operating Procedures (SOPs) (ICN):

<https://theicn.org/icn-resources-a-z/standard-operating-procedures/>



# Resource List for Food Safety in Child Nutrition Programs

## Handwashing

Hand Washing (USDA National Agricultural Library):

<https://www.nal.usda.gov/fsrio/hand-washing>

Handwashing (University of Nebraska-Lincoln):

<https://food.unl.edu/article/handwashing>

Handwashing and Cleaning Resources (USDA):

<https://www.fns.usda.gov/tn/handwashing-and-cleaning-resources>

How to Properly Wash Your Hands (ICN):

<https://theicn.org/resources/182/food-safety-for-summer-meals/108261/how-to-properly-wash-your-hands-poster-2.pdf>

How to Properly Wash Your Hands: Spanish (ICN): <https://theicn.org/resources/182/food-safety-for-summer-meals/108260/como-lavarse-las-manos-correctamente.pdf>

Video: A Flash of Food Safety Handwashing: How to Wash Your Hands (USDA):

[https://www.youtube.com/watch?v=SGeefsvF3U&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=2](https://www.youtube.com/watch?v=SGeefsvF3U&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=2)

Video: A Flash of Food Safety Handwashing: How to Wash Your Hands: Spanish (USDA):

[https://www.youtube.com/watch?v=bwAUskwJgyI&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=7](https://www.youtube.com/watch?v=bwAUskwJgyI&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=7)

Video: A Flash of Food Safety Handwashing: Why to Wash Your Hands: (USDA):

[https://www.youtube.com/watch?v=LtiLFu04fSE&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=6](https://www.youtube.com/watch?v=LtiLFu04fSE&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=6)

Video: A Flash of Food Safety Handwashing: Why to Wash Your Hands: Spanish (USDA):

[https://www.youtube.com/watch?v=7zWHkZI-7lg&list=PL8wgGeKVh\\_7cef0FpLyFNHpXBNHBTYzJi&index=1](https://www.youtube.com/watch?v=7zWHkZI-7lg&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=1)

When to Wash Your Hands (ICN): <https://theicn.org/resources/348/food-safety-mini-posters/116964/when-to-wash-your-hands-2.pdf>

When to Wash Your Hands (ICN): <https://theicn.org/resources/348/food-safety-mini-posters/116964/when-to-wash-your-hands-2.pdf>

# Resource List for Food Safety in Child Nutrition Programs

## Regulations and Guidelines

Alternate Person in Charge Demonstrated Knowledge Statement for Connecticut Child Nutrition Programs (Alternate QFO) (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/FoodSafe/AltQFO.pdf>

Connecticut Department of Public Health Food Protection Program:

<https://portal.ct.gov/DPH/Food-Protection-Program/Main-Page>

Connecticut Food Regulations (Connecticut Department of Public Health):

<https://portal.ct.gov/DPH/Food-Protection-Program/Regulations>

Food and Drug Administration (FDA) Food Code:

<https://www.fda.gov/food/retail-food-protection/fda-food-code>

Food Service Inspections (Connecticut State Department of Public Health):

<https://portal.ct.gov/DPH/Food-Protection-Program/Food-Service-Inspections>

Qualified Food Operator Education and Training (Connecticut Department of Public Health):

<https://portal.ct.gov/DPH/Food-Protection-Program/Education-and-Training>

Qualified Food Operator Responsibilities for Child Nutrition Programs (Connecticut Department of Public Health): [https://portal.ct.gov/-/media/SDE/Nutrition/FoodSafe/QFO\\_CNPs.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/FoodSafe/QFO_CNPs.pdf)

## Standard Operating Procedures (SOPs)

Food Safety Standard Operating Procedures (ICN):

<https://theicn.org/icn-resources-a-z/food-safety-standard-operating-procedures/>

Preventing Food Allergen Contamination (Wisconsin Department of Public Instruction):

[https://www.dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop\\_allg.doc](https://www.dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop_allg.doc)

HACCP School Food Service SOPs (Iowa State University):

<https://www.extension.iastate.edu/foodsafety/haccp-school-foodservice>

# Resource List for Food Safety in Child Nutrition Programs

## Temperatures for Cooking, Holding, and Cooling

Controlling Time and Temperature During Preparation (ICN):

<https://theicn.org/resources/521/food-safety-fact-sheets/107108/controlling-time-and-temperature-during-preparation.pdf>

Cooking Foods (ICN): <https://theicn.org/resources/521/food-safety-fact-sheets/107109/cooking-foods.pdf>

Cooling Food Safely (ICN): <https://theicn.org/icn-resources-a-z/cooling-food-safely/>

Holding Cold Foods (ICN): <https://theicn.org/resources/521/food-safety-fact-sheets/107117/holding-cold-foods.pdf>

Holding Hot Foods (ICN): <https://theicn.org/resources/521/food-safety-fact-sheets/107118/holding-hot-foods.pdf>

Thawing Foods (ICN): <https://theicn.org/resources/521/food-safety-fact-sheets/107153/thawing-foods.pdf>

## Resource List for Food Safety in Child Nutrition Programs



For more information, visit the CSDE's [Food Safety for Child Nutrition Programs](#) webpage or contact the [child nutrition staff](#) in the Connecticut State Department of Education, Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at <https://portal.ct.gov/-/media/SDE/Nutrition/Resources/ResourcesFoodSafety.pdf>.

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Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Levy Gillespie, Equal Employment Opportunity Director/Americans with Disabilities Act (ADA) Coordinator, Connecticut State Department of Education, 450 Columbus Boulevard, Suite 505, Hartford, CT 06103, 860-807-2071, [levy.gillespie@ct.gov](mailto:levy.gillespie@ct.gov).