

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](#). 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, refer to the CSDE's [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.



Resource List for Food Safety in Child Nutrition Programs

Contents

| | |
|---|----|
| Disaster Preparedness and Response..... | 3 |
| Employee Health and Personal Hygiene..... | 4 |
| Food Recalls and Alerts | 4 |
| Food Safety Education and Training..... | 4 |
| Food Safety Education for Children..... | 5 |
| Food Safety Resources | 6 |
| Food Safety Resources for Child Care..... | 7 |
| Food Safety Resources for Schools..... | 8 |
| Food Safety Resources for Summer Meals | 9 |
| Food Thermometers..... | 10 |
| Foodborne Diseases | 11 |
| Handwashing | 11 |
| Hazard Analysis Critical Control Point (HACCP)..... | 12 |
| Regulations and Guidelines | 13 |
| Standard Operating Procedures (SOPs) | 13 |
| Temperatures for Cooking, Holding, and Cooling..... | 13 |

Quick search tips: Click on the topics above to go directly to each section. Search for key words using the “Find” option in the PDF toolbar or Control + F.

Resource List for Food Safety in Child Nutrition Programs

Disaster Preparedness and Response

Child Nutrition Programs During Disaster (USDA):

<https://www.fns.usda.gov/disaster/child-nutrition-programs-during-disaster>

Designing An Emergency Preparedness Templates (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/designing-an-emergency-preparedness-templates/>

Disaster Feeding Guidance for USDA Foods (“Documents/Forms” section of CSDE’s Food Distribution Program webpage):

<https://portal.ct.gov/SDE/Nutrition/Food-Distribution-Program-USDA-Foods/Documents#DisasterFeedingGuidance>

Emergency Response Pocket Guide (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/emergency-response-pocket-guide/>

FNS-101: Disaster Assistance (USDA):

<https://www.fns.usda.gov/fns-101-disaster-assistance>

Food Safety Emergency Response (USDA):

<https://www.fns.usda.gov/fs/food-safety-emergency-response>

Food Safety Fact Sheet: Salvaging Food After a Flood (Institute of Child Nutrition):

<https://theicn.org/resources/521/food-safety-fact-sheets/107146/salvaging-food-after-a-flood.pdf>

Food Safety in a Disaster or Emergency (U.S. Department of Health and Human Services):

<https://www.foodsafety.gov/keep-food-safe/food-safety-in-disaster-or-emergency>

Preparing for Water Safety Disasters Fact Sheet (Institute of Child Nutrition):

https://theicn.org/wpfd_file/preparing-for-water-safety-disasters-fact-sheet/

Reopening Your School Kitchen after a Flood (Institute of Child Nutrition):

<https://theicn.org/resources/521/food-safety-fact-sheets/107145/reopening-your-school-kitchen-after-a-flood.pdf>

Responding to Emergencies Fact Sheet (Institute of Child Nutrition):

https://theicn.org/wpfd_file/responding-to-emergencies-fact-sheet/

Tips for Handling Food Following a Disaster (USDA):

<https://www.fns.usda.gov/disaster/tips-handling-food-following-disaster>

USDA Foods in Disasters Manual (USDA):

<https://www.fns.usda.gov/usda-foods/program-disaster-manual>

USDA Memo SP 04-2020, CACFP 03-2020, and SFSP 03-2020: Meal Service During Unanticipated School Closures:

<https://www.fns.usda.gov/cn/meal-service-during-unanticipated-school-closures>

Resource List for Food Safety in Child Nutrition Programs

Employee Health and Personal Hygiene

Employee Health and Personal Hygiene for Child Nutrition Professionals (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/employee-health-and-personal-hygiene/>

Employee Health and Personal Hygiene Handbook (U.S. Food and Drug Administration):

<https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook>

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 (Institute of Child Nutrition):

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

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

<https://www.fns.usda.gov/fs/responding-food-recall-procedures-usda-foods>

Standard Operating Procedure (SOP): Handling a Food Recall (Institute of Child Nutrition):

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

Food Safety Education and Training

Food Safety Basics (Institute of Child Nutrition):

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

Food Safety Education (Iowa State University):

<https://www.extension.iastate.edu/foodsafety/>

Food Safety Fact Sheets: English and Spanish (Institute of Child Nutrition):

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

Food Safety for Summer Meals (Institute of Child Nutrition):

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

Food Safety Mini Posters: English and Spanish (Institute of Child Nutrition):

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

Resource List for Food Safety in Child Nutrition Programs

Food Safety Research Information Office (FSRIO) (USDA):

<https://www.nal.usda.gov/fsrio>

Food Safety Resources: English and Spanish (Institute of Child Nutrition):

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

Food Safety Videos (Institute of Child Nutrition):

<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>

The Partnership for Food Safety Education:

<https://www.fightbac.org/>

Food Safety Education for Children

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

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

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

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

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>

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

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

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

<https://www.govinfo.gov/app/details/GOVPUB-A110-PURL-LPS68817>

Resource List for Food Safety in Child Nutrition Programs

Food Safety Resources

Chemical Contaminants & Pesticides (FDA):

<https://www.fda.gov/food/chemical-contaminants-pesticides>

Extension Food Safety (Kansas State University):

<https://www.ksre.k-state.edu/foodsafety/>

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 (University of Connecticut):

<https://foodsafety.uconn.edu/>

Food Safety (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/food-safety>

Food Safety and Quality (Penn State Extension):

<https://extension.psu.edu/food-safety-and-quality>

Food Safety Educational Materials (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodsafety/communication/index.html>

Food Safety Resources (USDA):

<https://www.fns.usda.gov/fs/food-safety-resources>

Four Steps to Food Safety: Clean, Separate, Cook, Chill (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodsafety/keep-food-safe.html>

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

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/freezing-and-food-safety>

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

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/keeping-bag-lunches-safe>

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/food-safety/safe-food-handling-and-preparation/usda-meat-and-poultry-hotline>

Nutrition and Food Safety Education (USDA National Agricultural Library):

<https://www.nal.usda.gov/human-nutrition-and-food-safety/nutrition-and-food-safety-education>

Resource List for Food Safety in Child Nutrition Programs

Produce Safety (USDA):

<https://www.fns.usda.gov/fs/produce-safety>

Produce Safety Lab (Institute of Child Nutrition):

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

Research Publications (Food Safety) (USDA National Agricultural Library)::

<https://www.nal.usda.gov/human-nutrition-and-food-safety/research-publications-food-safety>

Safe Food Handling and Preparation (USDA FSAS):

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>

The Core Four Practices (Partnership for Food Safety Education):

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

USDA Food Safety and Inspection Service (FSIS):

<https://www.fsis.usda.gov>

USDA Food Safety Research Information Office:

<https://www.nal.usda.gov/programs/fsrio>

Food Safety Resources for Child Care

CACFP Food Safety Toolkit (Institute of Child Nutrition):

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

Child Care Center Food Safety Guide (Institute of Child Nutrition):

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

Child Care Food Safety Mini Posters (Institute of Child Nutrition):

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

Child Care Training (Partnership for Food Safety Education):

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

Family Child Care Food Safety Kit (Institute of Child Nutrition):

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

Food Safety in Child Care (Institute of Child Nutrition):

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

Food Safety Resources (Institute of Child Nutrition):

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

Food Safety Self-Inspection for Child-Care Facilities (University of Nebraska Cooperative Extension):

<https://extensionpubs.unl.edu/publication/g1232/pdf/view/g1232-2007.pdf>

Resource List for Food Safety in Child Nutrition Programs

Food Safety Videos (Institute of Child Nutrition):

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

Online Training: Food Safety in Child Care (Institute of Child Nutrition):

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

Responding to a Food Recall (Institute of Child Nutrition):

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

Spanish Child Care Child Food Safety Kit: Kit de seguridad alimentaria para niños de cuidado infantil español (Institute of Child Nutrition):

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

Food Safety Resources for Schools

Center for Food Safety in Child Nutrition Programs (Kansas State University):

<https://cnsafefood.k-state.edu/>

Food Safety in Schools (Institute of Child Nutrition):

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

Food Safety in Schools Infographic (USDA):

<https://www.fns.usda.gov/fs/food-safety-schools-infographic>

Food Safety in Schools Training (Institute of Child Nutrition):

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

Food Safety Mini-Posters (Institute of Child Nutrition):

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

Food Safety Resources (Institute of Child Nutrition):

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

Food Safety Standard Operating Procedures (Institute of Child Nutrition):

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

Food Safety Videos (Institute of Child Nutrition):

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

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

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

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

<https://www.fns.usda.gov/fs/foodsafeschools>

Online Training: Food Safety in Schools (Institute of Child Nutrition):

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

Resource List for Food Safety in Child Nutrition Programs

Produce Safety Lab (Culinary Institute of Child Nutrition):

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

Responding to a Food Recall (Institute of Child Nutrition):

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

Standard Operating Procedures (Iowa State University):

<https://www.extension.iastate.edu/humansciences/SOP>

Taking Action to Build Food-Safe Schools (USDA):

<https://www.fns.usda.gov/fs/taking-action-build-food-safe-schools>

Videos: Food Safety Flashes (USDA):

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

Food Safety Resources for Summer Meals

Best Practices in SFSP – Cleaning and Sanitizing (Institute of Child Nutrition):

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

Best Practices in SFSP – Personal Hygiene (Institute of Child Nutrition):

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

Best Practices in SFSP – Time and Temperature Control (Institute of Child Nutrition):

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

Food Safety for Summer Meals (Institute of Child Nutrition):

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

Food Safety Resources (Institute of Child Nutrition):

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

Online Training: Best Practices in SFSP – Cleaning and Sanitizing (Institute of Child Nutrition):

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

Online Training: Best Practices in SFSP – Personal Hygiene (Institute of Child Nutrition):

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

Online Training: Best Practices in SFSP – Time and Temperature Control (Institute of Child Nutrition):

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

Resource List for Food Safety in Child Nutrition Programs

Online Training: S.T.A.R. Strategies for Implementing Safe Summer Meals (Institute of Child Nutrition):

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

Summer Meals Food Safety Kit (Institute of Child Nutrition):

<https://theicn.org/summer-meals-food-safety-kit/>

Summer Meals Food Safety Training Guide (Institute of Child Nutrition):

https://theicn.org/wpfd_file/summer-meals-food-safety-training-guide-2/

Food Thermometers

Appliance Thermometers (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/appliance-thermometers>

Grab and Go Lesson: How to Use a Metal-Stem Thermometer (Institute of Child Nutrition):

https://theicn.org/wpfd_file/grab-and-go-lesson-how-to-use-a-metal-stem-thermometer/

Kitchen Thermometers (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/kitchen-thermometers>

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>

Use That Thermometer Mini Poster: English (Institute of Child Nutrition):

https://theicn.org/wpfd_file/use-that-thermometer/

Video: A Flash of Food Safety Calibrating a Thermometer: Boiling Method (USDA):

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

Video: A Flash of Food Safety Calibrating a Thermometer: Ice Water Method (USDA):

<https://www.youtube.com/watch?v=KCjb85pZb6c>

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

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 (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/food-safety/foodborne-illness-and-disease>

Norovirus Resources (Institute of Child Nutrition):

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

Handwashing

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>

Handwashing Posters (Institute of Child Nutrition):

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

How to Properly Wash Your Hands (Institute of Child Nutrition):

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

Keep Food Safe: Wash Hands the Best Way, CACFP iTrain Simple Lesson Plan (Institute of Child Nutrition):

<https://theicn.org/cacfp-itrain-simple-lesson-plans/training-scripts/Keep-Food-Safe-Wash-Hands-the-Best-Way.pdf>

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

https://www.youtube.com/watch?v=SGeefsvF3U&list=PL8wgGeKVh_7cef0FpLyFNHpXB NHBTYzJi&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_7cef0FpLyFNHpXB NHBTYzJi&index=7

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

https://www.youtube.com/watch?v=LtLFu04fSE&list=PL8wgGeKVh_7cef0FpLyFNHpXB NHBTYzJi&index=6

Resource List for Food Safety in Child Nutrition Programs

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

When to Wash Your Hands (Institute of Child Nutrition):

<https://theicn.org/resources/348/food-safety-mini-posters/116964/when-to-wash-your-hands-2.pdf>

Hazard Analysis Critical Control Point (HACCP)

Food Safety: HACCP (Iowa State University):

<https://educate.iowa.gov/pk-12/operation-support/nutrition-programs/school-meals/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/ofa/developing-school-food-safety-program-based-process-approach-haccp>

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 (Institute of Child Nutrition):

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

School Food Service HACCP Resources (University of Connecticut):

<https://foodsafety.uconn.edu/school-food-service-haccp-resources/>

Standard Operating Procedures (SOPs) (Institute of Child Nutrition):

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

Writing, Updating, and Revising a HACCP-Based Food Safety Plan for Schools Workshop (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/writing-a-haccp-based-food-safety-plan-for-schools/>

Resource List for Food Safety in Child Nutrition Programs

Regulations and Guidelines

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>

Standard Operating Procedures (SOPs)

Food Safety Standard Operating Procedures (Institute of Child Nutrition):

<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

Food Safety– HACCP (Iowa State University):

<https://educate.iowa.gov/pk-12/operation-support/nutrition-programs/school-meals/haccp>

Standard Operating Procedures (SOPs) (Iowa State University Extension and Outreach):

<https://www.extension.iastate.edu/humansciences/SOP>

Temperatures for Cooking, Holding, and Cooling

Controlling Time and Temperature During Preparation (Institute of Child Nutrition):

https://theicn.org/wpfd_file/controlling-time-and-temperature-during-preparation/

Cooking Foods (Institute of Child Nutrition):

<https://theicn.org/resources/521/food-safety-fact-sheets/107109/cooking-foods.pdf>

Cooling Food Safely (Institute of Child Nutrition):

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

Holding Hot Foods (Institute of Child Nutrition):

<https://theicn.org/resources/521/food-safety-fact-sheets/107118/holding-hot-foods.pdf>

Hot and Cold Holding Temperature Log (Institute of Child Nutrition):

https://theicn.org/wpfd_file/hot-and-cold-holding-temperature-log/

Resource List for Food Safety in Child Nutrition Programs

Safe Minimum Internal Temperature Chart (USDA Food Safety and Inspection Service):

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart>

Thawing Foods (Institute of Child Nutrition):

<https://theicn.org/resources/521/food-safety-fact-sheets/107153/thawing-foods.pdf>

Thawing Foods (Institute of Child Nutrition):

<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](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

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

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Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems, gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.