

Resource List for Food Safety in the Child Nutrition Programs

This document includes resources and websites related to food safety in the U.S. Department of Agriculture's (USDA) [Child Nutrition Programs](#). The 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. Additional resource lists are available on the CSDE's [Resources for Child Nutrition Programs](#) webpage.

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).

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Search for key words using the "Find" option in the PDF toolbar or Control + F.

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Disaster Preparedness and Response

[Child Nutrition Programs During Disaster](#) (USDA):

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

[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/>

[Disaster Assistance](#) (USDA):

<https://fns-prod.azureedge.us/disaster>

[Food Safety Emergency Response](#) (USDA):

<https://www.fna.usda.gov/fs/emergency-response>

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

https://theicn.org/wpfd_file/salvaging-food-after-a-flood/

[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/wpfd_file/reopening-your-school-kitchen-after-a-flood/

[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.fna.usda.gov/disaster/tips-handling-food-following-disaster>

[USDA Foods in Disasters Manual](#) (USDA):

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

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[USDA Memo SP 04-2020, CACFP 03-2020, and SFSP 03-2020: Meal Service During Unanticipated School Closures:](#)

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

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

[Current Outbreaks](#) (Centers for Disease Control and Prevention):

<https://www.cdc.gov/foodborne-outbreaks/outbreaks/index.html>

[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/recalls>

[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.fna.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>

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Food Safety Education and Training

[Food Safety Basics](https://theicn.org/icn-resources-a-z/food-safety-basics) (Institute of Child Nutrition):

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

[Food Safety Education](https://www.extension.iastate.edu/humansciences/foodsafety) (Iowa State University):

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

[Food Safety Fact Sheets: English and Spanish](https://theicn.org/icn-resources-a-z/food-safety-fact-sheets/) (Institute of Child Nutrition):

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

[Summer Meals Food Safety Kit](https://theicn.org/summer-meals-food-safety-kit/) (Institute of Child Nutrition):

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

[Food Safety Mini Posters: English and Spanish](https://theicn.org/icn-resources-a-z/food-safety-mini-posters/) (Institute of Child Nutrition):

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

[Food Safety Research Information Office \(FSRIO\)](https://www.nal.usda.gov/programs/fsrio) (USDA):

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

[Food Safety Resources: English and Spanish](https://theicn.org/icn-resources-a-z/food-safety/) (Institute of Child Nutrition):

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

[Food Safety Videos](https://theicn.org/icn-resources-a-z/food-safety-videos/) (Institute of Child Nutrition):

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

[Videos: Food Safety Flashes](https://www.fna.usda.gov/fs/food-safety-flashes) (USDA):

<https://www.fna.usda.gov/fs/food-safety-flashes>

[The Partnership for Food Safety Education](https://www.fightbac.org/):

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

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Food Safety Education for Children

[Curricula and Programs](https://fightbac.org/kidsfoodsafety/curricula-and-programs/) (Partnership for Food Safety Education):

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

[Educational Worksheets: Hand Washing Lesson Plans for Kindergarten through Grade 6](https://www.glogerm.com/worksheets.html) (Glo Germ):

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

[Food Safe Families Activity Book](https://www.fsis.usda.gov/sites/default/files/media_file/2021-04/FSF_Activity_Book_NOVEMBER_2019_FINAL.pdf) (USDA):

https://www.fsis.usda.gov/sites/default/files/media_file/2021-04/FSF_Activity_Book_NOVEMBER_2019_FINAL.pdf

[Four Food Safety Practices to Follow at Home](https://fightbac.org/four-food-safety-practices-to-follow-at-home/) (Partnership for Food Safety Education):

<https://fightbac.org/four-food-safety-practices-to-follow-at-home/>

[Kids Games and Activities](https://www.fightbac.org/kidsfoodsafety/kids-games-and-activities/) (Partnership for Food Safety Education):

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

[Nutrition and Food Safety Education](https://www.nal.usda.gov/human-nutrition-and-food-safety/nutrition-and-food-safety-education) (USDA National Agricultural Library):

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

Food Safety Resources

[A-Z Index Food Safety](https://foodsafety.uconn.edu/a-z-index/) (University of Connecticut):

<https://foodsafety.uconn.edu/a-z-index/>

[Chemical Contaminants & Pesticides](https://www.fda.gov/food/chemical-contaminants-pesticides) (FDA):

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

[Food Safety for You!](https://extension.k-state.edu/foodsafety/) (Kansas State University):

<https://extension.k-state.edu/foodsafety/>

[Food Product Dating](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/food-product-dating) (USDA Food Safety and Inspection Service):

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

[Food Safety](https://foodsafety.uconn.edu/) (University of Connecticut):

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

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[Food Safety](https://www.fsis.usda.gov/food-safety) (USDA Food Safety and Inspection Service):

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

[Food Safety and Quality](https://extension.psu.edu/food-safety-and-quality) (Penn State Extension):

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

[Food Safety](https://www.cdc.gov/food-safety/index.html) (Centers for Disease Control and Prevention):

<https://www.cdc.gov/food-safety/index.html>

[Food Safety Resources](https://www.fna.usda.gov/fs/food-safety-resources) (USDA):

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

[Freezing and Food Safety](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/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](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/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](https://shop.iastate.edu/extension/family-food-health/food-and-nutrition/food-safety/hs7.html) (Iowa State University):

<https://shop.iastate.edu/extension/family-food-health/food-and-nutrition/food-safety/hs7.html>

[USDA Meat and Poultry Hotline](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/usda-meat-and-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>

[Get Started Finding Food Safety Research Publications](https://www.nal.usda.gov/services/get-started-finding-food-safety-research-publications) (Food Safety) (USDA National Agricultural Library):

<https://www.nal.usda.gov/services/get-started-finding-food-safety-research-publications>

[Safe Food Handling and Preparation](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation) (USDA FSAS):

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

[USDA Food Safety and Inspection Service](https://www.fsis.usda.gov/food-safety) (FSIS):

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

[Food Safety Research Information Office \(FSRIO\)](https://www.nal.usda.gov/programs/fsrio) (USDA):

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

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Food Safety Resources for Child Care

[CACFP Food Safety Toolkit](https://theicn.org/icn-resources-a-z/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](https://theicn.org/icn-resources-a-z/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](https://theicn.org/icn-resources-a-z/child-care-mini-posters/) (Institute of Child Nutrition):

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

[Child Care Training](https://www.fightbac.org/kidsfoodsafety/young-children-child-care-training/) (Partnership for Food Safety Education):

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

[Family Child Care Food Safety Kit](https://theicn.org/icn-resources-a-z/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](https://theicn.org/icn-resources-a-z/food-safety-in-child-care/) (Institute of Child Nutrition):

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

[Food Safety Resources](https://theicn.org/icn-resources-a-z/food-safety/) (Institute of Child Nutrition):

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

[Food Safety Self-Inspection for Child-Care Facilities](https://extensionpubs.unl.edu/publication/g1232/pdf/view/g1232-2007.pdf) (University of Nebraska Cooperative Extension):

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

[Food Safety Videos](https://theicn.org/icn-resources-a-z/food-safety-videos/) (Institute of Child Nutrition):

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

[Spanish Child Care Child Food Safety Kit: Kit de seguridad alimentaria para niños de cuidado infantil español](https://theicn.org/icn-resources-a-z/spanish-family-child-care-food-safety-kit/) (Institute of Child Nutrition):

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

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Food Safety Resources for Schools

[Food Safe Schools: Creating a Culture of Food Safety](#) (USDA):

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

[Food Safety in Schools](#) (Institute of Child Nutrition):

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

[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>

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

<https://theicn.docebosaa.com/learn/courses/21/FoodSafetyinSchools>

[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.fna.usda.gov/fs/foodsafeschools/act>

[Videos: Food Safety Flashes](#) (USDA):

<https://www.fna.usda.gov/fs/food-safety-flashes>

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Food Safety Resources for Summer Meals

[Food Safety for Summer Meals - School Sites: HACCP](https://www.fna.usda.gov/fs/safe-summer-meals/school-sites/haccp) (USDA):

<https://www.fna.usda.gov/fs/safe-summer-meals/school-sites/haccp>

[Food Safety Resources](https://theicn.org/icn-resources-a-z/food-safety/) (Institute of Child Nutrition):

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

[Online Training: Best Practices in SFSP \(Cleaning and Sanitizing](https://theicn.docebosaas.com/learn/courses/133/BestPracticesinSFSP-CleaningandSanitizing) (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/133/BestPracticesinSFSP-CleaningandSanitizing>

[Online Training: Best Practices in SFSP \(Personal Hygiene](https://theicn.docebosaas.com/learn/courses/134/BestPracticesinSFSP-PersonalHygiene) (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/134/BestPracticesinSFSP-PersonalHygiene>

[Online Training: Best Practices in SFSP \(Time and Temperature Control](https://theicn.docebosaas.com/learn/courses/132/BestPracticesinSFSP-TimeandTemperatureControl) (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/132/BestPracticesinSFSP-TimeandTemperatureControl>

[Online Training: S.T.A.R. Strategies for Implementing Safe Summer Meals](https://theicn.org/s-t-a-r-strategies-for-implementing-safe-summer-meals-apr-2019/) (Institute of Child Nutrition):

<https://theicn.org/s-t-a-r-strategies-for-implementing-safe-summer-meals-apr-2019/>

[Safe Meals, Healthy Kids: Food Safety for Summer Meals](https://www.fna.usda.gov/fs/safe-summer-meals) (USDA):

<https://www.fna.usda.gov/fs/safe-summer-meals>

[Summer Meals Food Safety Kit](https://theicn.org/summer-meals-food-safety-kit/) (Institute of Child Nutrition):

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

[Summer Meals Food Safety Training Guide](https://theicn.org/wpfd_file/summer-meals-food-safety-training-guide-2/) (Institute of Child Nutrition):

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

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Food Thermometers

[Appliance Thermometers](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/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](https://theicn.org/wpfd_file/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/

[Food Thermometers](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/food-thermometers) (USDA Food Safety and Inspection Service)

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

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

<https://www.asi.k-state.edu/doc/meat-science/thermometer-calibration-guide-2.pdf>

[Use That Thermometer Mini Poster](https://theicn.org/wpfd_file/use-that-thermometer/) (Institute of Child Nutrition):

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

[Video: A Flash of Food Safety Calibrating a Thermometer: Boiling Method](https://www.youtube.com/watch?v=Y2SzAWFVYUY&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=4) (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, Calibrando el Termómetro: El Método de Agua Hirviendo](https://www.youtube.com/watch?v=IZkoKoZaITQ&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=9) (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](https://www.youtube.com/watch?v=KCjb85pZb6c) (USDA):

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

[Video: A Flash of Food Safety Calibrating a Thermometer: Ice Water Method: Spanish, Calibrando el Termómetro: El Método de Agua Helada](https://www.youtube.com/watch?v=tcridiblesRNlvGwo&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=8)(USDA):

https://www.youtube.com/watch?v=tcridiblesRNlvGwo&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=8

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Foodborne Diseases

[Foodborne Illness and Disease](https://www.fsis.usda.gov/food-safety/foodborne-illness-and-disease) (USDA Food Safety and Inspection Service):

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

[Norovirus Resources](https://theicn.org/icn-resources-a-z/norovirus-resources/) (Institute of Child Nutrition):

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

Handwashing

[Handwashing Posters](https://theicn.org/icn-resources-a-z/handwashing-posters/) (Institute of Child Nutrition):

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

[Keep Food Safe: Wash Hands the Best Way, CACFP iTrain Simple Lesson Plan](https://theicn.org/cacfp-ittrain-simple-lesson-plans/training-scripts/Keep-Food-Safe-Wash-Hands-the-Best-Way.pdf) (Institute of Child Nutrition):

<https://theicn.org/cacfp-ittrain-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](https://www.youtube.com/watch?v=SGeeofsvF3U&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=2) (USDA):

https://www.youtube.com/watch?v=SGeeofsvF3U&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=2

[Video: A Flash of Food Safety Handwashing: How to Wash Your Hands: Spanish,](https://www.youtube.com/watch?v=bwAUskwJgyI&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=7)

[Lavado de Manos: Cómo Lavarse las Manos](https://www.youtube.com/watch?v=bwAUskwJgyI&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=7) (USDA):

https://www.youtube.com/watch?v=bwAUskwJgyI&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=7

[Video: A Flash of Food Safety Handwashing: Why to Wash Your Hands](https://www.youtube.com/watch?v=7zWHkZI-7lg) (USDA):

<https://www.youtube.com/watch?v=7zWHkZI-7lg>

[Video: A Flash of Food Safety Handwashing: Why to Wash Your Hands: Spanish,](https://www.youtube.com/watch?v=7zWHkZI-7lg&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=1)

[El Lavado de Manos: El Por Qué Lavarse las Manos](https://www.youtube.com/watch?v=7zWHkZI-7lg&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=1) (USDA):

https://www.youtube.com/watch?v=7zWHkZI-7lg&list=PL8wgGeKVh_7cef0FpLyFNHpXBNHBTYzJi&index=1

[When to Wash Your Hands](https://theicn.org/wpfd_file/when-to-wash-your-hands/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/when-to-wash-your-hands/

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Hazard Analysis Critical Control Point (HACCP)

[Food Safety: HACCP](https://educate.iowa.gov/pk-12/operation-support/nutrition-programs/school-meals/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](https://www.fna.usda.gov/fs/developing-school-food-safety-program-based-process-approach-haccp) (USDA):

<https://www.fna.usda.gov/fs/developing-school-food-safety-program-based-process-approach-haccp>

[Hazard Analysis Critical Control Point \(HACCP\)](https://www.fda.gov/food/guidance-regulation-food-and-dietary-supplements/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](https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/managing-food-safety-manual-voluntary-use-haccp-principles-operators-food-service-and-retail) (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](https://theicn.docebosaas.com/learn/courses/93/IntroductiontoHACCPforSNPs) (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/93/IntroductiontoHACCPforSNPs>

[School Food Service HACCP Resources](https://foodsafety.uconn.edu/school-food-service-haccp-resources/) (University of Connecticut):

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

[Standard Operating Procedures \(SOPs\)](https://theicn.org/icn-resources-a-z/standard-operating-procedures/) (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](https://theicn.org/icn-resources-a-z/writing-a-haaccp-based-food-safety-plan-for-schools/) (Institute of Child Nutrition):

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

Resource List for Food Safety in the Child Nutrition Programs

Produce Safety

[Produce Safety](#) (USDA):

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

[Produce Safety Hack Videos](#) (USDA):

<https://fns-prod.azureedge.us/fs/produce-safety/hacks>

[Produce Safety Lab](#) (Institute of Child Nutrition):

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

[Produce Safety Resources](#) (USDA):

<https://fns-prod.azureedge.us/fs/produce-safety/resources>

[Washing Fruits and Vegetables](#) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/washing-fruits-and-/

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>

[FDA Food Code](#) (FDA):

<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/>

[Standard Operating Procedures \(SOPs\)](#) (Iowa State University Extension and Outreach):

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

Resource List for Food Safety in the Child Nutrition Programs

Temperatures for Cooking, Holding, and Cooling

[Controlling Time and Temperature During Preparation](https://theicn.org/wpfd_file/controlling-time-and-temperature-during-preparation/) (Institute of Child Nutrition):

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

[Cooking Time - Temperature Control for Control for Safety Foods](https://theicn.org/wpfd_file/cooking-time-temperature-control-for-control-for-safety-foods/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/cooking-time-temperature-control-for-control-for-safety-foods/

[Cooling Food Safely](https://theicn.org/icn-resources-a-z/cooling-food-safely/) (Institute of Child Nutrition):

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

[Effectiveness of Cooling Methods Fact Sheet](https://theicn.org/wpfd_file/effectiveness-of-cooling-methods-fact-sheet/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/effectiveness-of-cooling-methods-fact-sheet/

[Holding Hot Foods](https://theicn.org/wpfd_file/holding-hot-foods/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/holding-hot-foods/

[Hot and Cold Holding Temperature Log](https://theicn.org/wpfd_file/hot-and-cold-holding-temperature-log/) (Institute of Child Nutrition):

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

[Keep Food Safe: Control Food Temperature: CACFP iTrain Simple Lesson Plan](https://theicn.org/cacfp-ittrain-simple-lesson-plans/training-scripts/Keep-Food-Safe-Control-Food-Temperature.pdf) (Institute of Child Nutrition): <https://theicn.org/cacfp-ittrain-simple-lesson-plans/training-scripts/Keep-Food-Safe-Control-Food-Temperature.pdf>

[Keep Hot Foods Hot! Keep Cold Foods Cold Mini Poster](https://theicn.org/wpfd_file/keep-hot-foods-hot-keep-cold-foods-cold/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/keep-hot-foods-hot-keep-cold-foods-cold/

[Safe Minimum Cooking Temperatures](https://theicn.org/safe-minimum-cooking-temperatures/) (Institute of Child Nutrition):

<https://theicn.org/safe-minimum-cooking-temperatures/>

[Safe Minimum Internal Temperature Chart](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-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](https://theicn.org/resources/521/food-safety-fact-sheets/107153/thawing-foods.pdf) (Institute of Child Nutrition):

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

[Video Clip Cooling Food](https://theicn.org/wpfd_file/video-clip-cooling-food/) (Institute of Child Nutrition):

https://theicn.org/wpfd_file/video-clip-cooling-food/

Resource List for Food Safety in the 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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Resource List for Food Safety in the Child Nutrition Programs

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