



Summer Meals Farm to School, USDA Foods Food Safety

May 23, 2024

Monica Pacheco, RD, CT State Dept of Education
Matthew Payne, Epidemiologist, CT Dept of Public Health



Annual Summer Meal Programs Training



- Next training will cover Summer Meals Outreach
- CSDE encourages sponsors to participate in the live webinars
- All trainings are Thursdays from 2:00 to 3:00 pm

• ~~March 28, 2024~~

• ~~April 11, 2024~~

• ~~May 9, 2024~~

• **May 23, 2024**

• June 6, 2024

• June 20, 2024





Summer Meals Training USDA Foods Farm to School

May 23, 2024

Connecticut State Department of Education
Bureau of Child Nutrition Programs



USDA Foods



SPSP sponsors eligible to receive USDA Foods (donated commodities) include

- **sponsors that prepare meals on site or at a central kitchen**
- **sponsors that purchase meals from a school food authority (SFA) that participates in the National School Lunch Program (NSLP)**
- **SFA sponsors that procure SFSP meals from the same food service management company that provided their most recent NSLP and/or SBP meals**



USDA Foods



Connecticut utilizes the DoD SFSP Fresh Fruit and Vegetable Program to spend USDA Foods dollars for SFSP

- 23 SFSP SFA sponsors are participating the program
- 2024- \$19,611
- 2023- \$20,777
- 2022- \$358,832
- 2021- \$169,915





USDA Foods



SSO Sponsors- NSLP USDA DoD Fresh Program

- Can use NSLP DoD during the summer but...
- It pulls from your allocation for the 24-25 school year
- Contact Gargiulo to let them know if you do want to order over the summer to verify delivery location and day of delivery





Farm to School



- Summer is an ideal opportunity to highlight all the great local produce and farm products available in Connecticut during the summer months
- Put Local on Your Tray website, hosted by the University of Connecticut's Cooperative Extension has many resources
 - Marketing Materials such as posters and stickers
 - Activity Materials
 - Social Media Tools
 - Farmer Directory





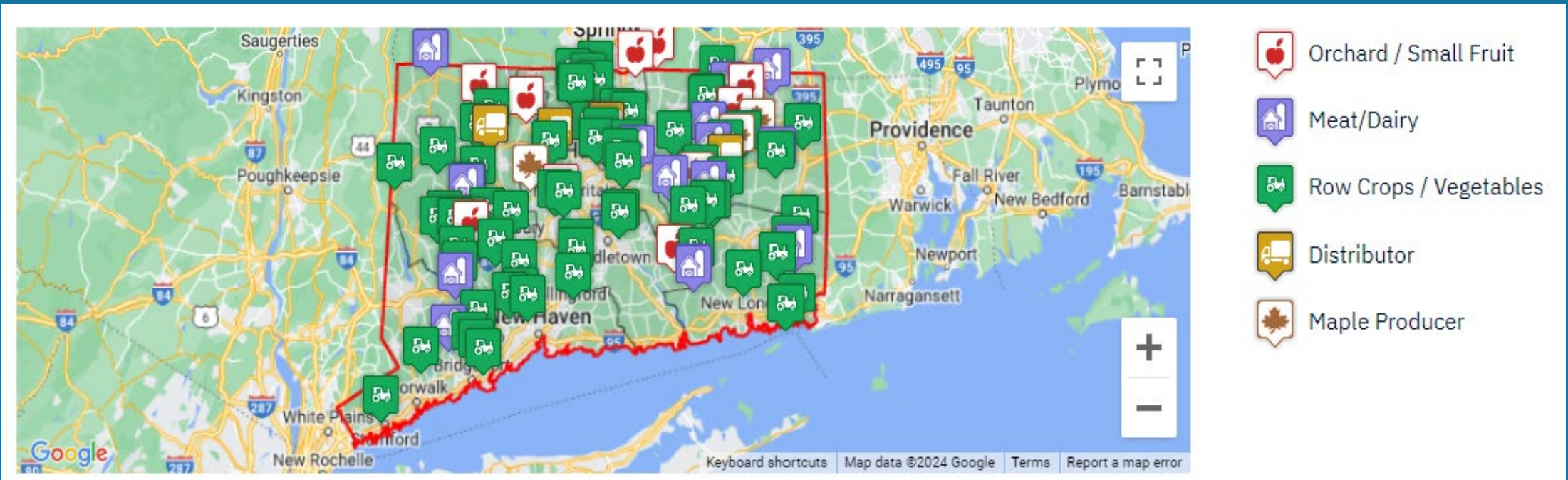
Farm to School



- Farm to Summer activities are also a great way to bring children to summer meal sites
 - Invite a farmer to visit
 - Highlight local product being served that day
 - Coordinate with local Farmer's Markets
 - Taste Tests



■ Put Local on Your Tray- CT Farm to School Directory





Farm to School



■ Put Local on Your Tray- CT Farm to School Directory

Cloverleigh Farm Columbia, CT

Farmer: Susan Mitchell, owner/operator

Website: <https://www.cloverleighfarm.com/>

Phone: (860) 373-6324

Email: susan@cloverleighfarm.com

Preferred Contact: Email

Delivery Range: < 25 miles

Products: Summer Squash / Zucchini, Winter Squash, Cucumbers, Kale (and other dark leafy greens), Lettuce, Carrots, Root Vegetables

Our farm can accommodate field trips: Yes

Certifications, permits, licenses etc.:

- Registered Fruit & Vegetable Grower with the CT Dept of Agriculture
- Certified Organic

Districts and/or school in my delivery range: Mansfield, Vernon, Hebron, RHAM, Lebanon, Windham, Bolton, Manchester, Norwich, EastConn

Farmer Identity: Women owned and/or operated farm



Farm to School



- **Federal Local Food For Schools Incentive Programs (LFSIP)**
 - Federal LFSIP through the Connecticut Department of Education (CSDE)
 - Can only be used with Seamless Summer Option
 - Start planning for the fall!



Farm to School



- **Connecticut LFSIP- just announced this month!**
 - Administered by Department of Agriculture
 - State funded program that can be used for both Seamless Summer Option and Summer Food Service Program
 - Sign-ups happening right now!
 - Can also be used for National School Lunch and School Breakfast Programs



Farm to School



■ Federal Local Food For Schools Incentive Programs (LFSIP)

Apple slices
Apples- Gala, Macoun, Empire, Golden Del, Red Del, Macintosh, Fuji, Ginger Gold, Jonagold, Honey Crisp, Pink Lady, Granny Smith, Sweetie, Evercrisp, Cameo, Rosalee, Esopus Spitzenberg, Hidden Golden Gem, Sansa, Courtland

Apples, Cider
Barkshire Pork
Beef
Beets- Chioggia,
Blueberries
Bok Choi
Broccoli
Brussel Sprouts
Butter
Cabbage, green
Cantaloupe, Honey Dew
Carrots
Cauliflower
Celeriac
Cheese
Corn on the cob
Corned Beef
Cucumber
Eggs
Fennel
Fresh Ginger
Fresh Mozzarella
Garlic
Greek Yogurt

Green Beans
Greens
Ground Beef
Heirloom Tomato Salsa
Herbs- basil, cilantro, rosemary, parsley, sage, dill
Honey
Kale- red, curly green, Dino
Kohlrabi
Leeks
Lettuce- Arugula, Romaine, Red Oak, Green Oak, Butterhead, Summer Crisp, Mesclun,
Liquid Eggs
Maple Syrup
microgreens- basil, cilantro, Radish, parsley, pea, purple basil, Radish mix
Mushrooms- lions mane, oyster
Onions- red, yellow, shallots

Parsley
Parsnips
Peaches
Pears
Peppers- green, sweet, poblano
Pork Shoulder
potatoes- Sweet, Blue, Yukon
Radicchio
Radishes- watermelon, red
Snap Peas
Spices
Spinach
Squash- acorn, butternut, green, yellow, patty pan, stripetti, honeynut, spaghetti, georgia candy roaster, winter, summer, red buttercup, delicata, sugar dumpling
Strawberries
Sugar Pumpkins
Tomatillos
Tomatoes- cherry, slicing, heirloom, grape
Watermelons- red, orange, yellow
Yogurt



Questions





Attendance Survey



<https://forms.office.com/g/ABLFAwshYp>



Summer Meals Training Food Safety

May, 23 2024

Connecticut State Department of Education
Bureau of Child Nutrition Programs





5/23/2024

2024 SFSP Food Safety

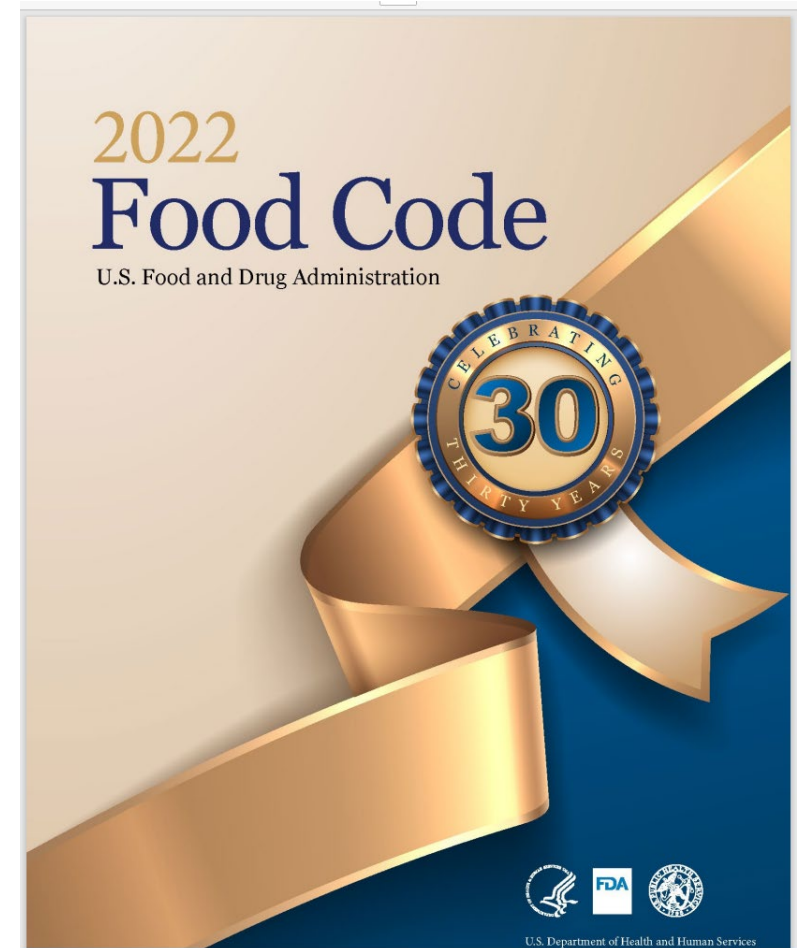
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Food Code/Regulations in CT

CT Food Code & Regulations

- On 2/17/2023, the state of Connecticut officially adopted regulations that shifted our state to the FDA Model Food Code.
- Current version is the 2022 FDA Food Code.
- While it may be intimidating it is based on a similar foundation as our previous health code.



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

Top of Inspection Form

| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | | | | | |
|---|-----------------------|-----------------------|-----------------------|-----------------------|---|--------|-----------------------|-----------------------|--|-----------------------|-----------------------|-----------------------|-----------------------|--|--------|-----------------------|-----------------------|
| <i>Risk factors</i> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. <i>Interventions</i> are control measures to prevent foodborne illness or injury. | | | | | | | | | | | | | | | | | |
| Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed | | | | | | | | | | | | | | | | | |
| P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation | | | | | | | | | | | | | | | | | |
| | IN | OUT | N/A | N/O | | V | COS | R | | IN | OUT | N/A | N/O | | V | COS | R |
| Supervision | | | | | | | | | Protection from Contamination | | | | | | | | |
| 1 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Person/Alternate Person in charge present, demonstrates knowledge and performs duties | Pf | <input type="radio"/> | <input type="radio"/> | 15 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food separated and protected | P/C | <input type="radio"/> | <input type="radio"/> |
| 2 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Certified Food Protection Manager for Classes 2, 3, & 4 | C | <input type="radio"/> | <input type="radio"/> | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food-contact surfaces: cleaned & sanitized | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| Employee Health | | | | | | | | | Time/Temperature Control for Safety | | | | | | | | |
| 3 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Management, food employee and conditional employee; knowledge, responsibilities and reporting | P/Pf | <input type="radio"/> | <input type="radio"/> | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 4 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper use of restriction and exclusion | P | <input type="radio"/> | <input type="radio"/> | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper reheating procedures for hot holding | P | <input type="radio"/> | <input type="radio"/> |
| 5 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Written procedures for responding to vomiting and diarrheal events | Pf | <input type="radio"/> | <input type="radio"/> | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooling time and temperatures | P | <input type="radio"/> | <input type="radio"/> |
| Good Hygienic Practices | | | | | | | | | Consumer Advisory | | | | | | | | |
| 6 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco products use | P/C | <input type="radio"/> | <input type="radio"/> | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | P | <input type="radio"/> | <input type="radio"/> |
| 7 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No discharge from eyes, nose, and mouth | C | <input type="radio"/> | <input type="radio"/> | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cold holding temperatures | P | <input type="radio"/> | <input type="radio"/> |
| Preventing Contamination by Hands | | | | | | | | | Highly Susceptible Population | | | | | | | | |
| 8 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Hands clean and properly washed | P/Pf | <input type="radio"/> | <input type="radio"/> | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper date marking and disposition | P/Pf | <input type="radio"/> | <input type="radio"/> |
| 9 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | P/Pf/C | <input type="radio"/> | <input type="radio"/> | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Time as a public health control: procedures and records | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Adequate handwashing sinks, properly supplied/accessible | Pf/C | <input type="radio"/> | <input type="radio"/> | Food/Color Additives and Toxic Substances | | | | | | | | |
| Approved Source | | | | | | | | | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food additives: approved and properly used | P | <input type="radio"/> | <input type="radio"/> |
| 11 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food obtained from approved source | P/Pf/C | <input type="radio"/> | <input type="radio"/> | 28 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Toxic substances properly identified, stored & used | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 12 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food received at proper temperature | P/Pf | <input type="radio"/> | <input type="radio"/> | Conformance with Approved Procedures | | | | | | | | |
| 13 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food in good condition, safe, and unadulterated | P/Pf | <input type="radio"/> | <input type="radio"/> | 29 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Compliance with variance/specialized process/ROP criteria/HACCP Plan | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 14 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Required records available: molluscan shellfish identification, parasite destruction | P/Pf/C | <input type="radio"/> | <input type="radio"/> | | | | | | | | | |

Bottom of Inspection Form

| GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
|--|-----------------------|-----------------------|-----------------------|---|--------|-----------------------|------------------------|--|-----------------------|--|--------|-----------------------|-----------------------|
| <i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i> | | | | | | | | | | | | | |
| Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation | | | | | | | | | | | | | |
| OUT | N/A | N/O | Safe Food and Water | | | OUT | Proper Use of Utensils | | | V | COS | R | |
| 30 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Pasteurized eggs used where required | P | <input type="radio"/> | <input type="radio"/> | 43 | <input type="radio"/> | In-use utensils: properly stored | C | <input type="radio"/> | <input type="radio"/> |
| 31 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Water and ice from approved source | P/Pf/C | <input type="radio"/> | <input type="radio"/> | 44 | <input type="radio"/> | Utensils/equipment/linens: properly stored, dried, & handled | Pf/C | <input type="radio"/> | <input type="radio"/> |
| 32 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Variance obtained for specialized processing methods | Pf | <input type="radio"/> | <input type="radio"/> | 45 | <input type="radio"/> | Single-use/single-service articles: properly stored & used | P/C | <input type="radio"/> | <input type="radio"/> |
| Food Temperature Control | | | | | | | | | | | | | |
| 33 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | Pf/C | <input type="radio"/> | <input type="radio"/> | Utensils and Equipment | | | | | |
| 34 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Plant food properly cooked for hot holding | Pf | <input type="radio"/> | <input type="radio"/> | 47 | <input type="radio"/> | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 35 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Approved thawing methods used | Pf/C | <input type="radio"/> | <input type="radio"/> | 48 | <input type="radio"/> | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | Pf/C | <input type="radio"/> | <input type="radio"/> |
| 36 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Thermometers provided and accurate | Pf/C | <input type="radio"/> | <input type="radio"/> | 49 | <input type="radio"/> | Non-food contact surfaces clean | C | <input type="radio"/> | <input type="radio"/> |
| Food Identification | | | | | | | | | | | | | |
| 37 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Food properly labeled; original container | Pf/C | <input type="radio"/> | <input type="radio"/> | Physical Facilities | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | | |
| 38 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Insects, rodents, and animals not present | Pf/C | <input type="radio"/> | <input type="radio"/> | 50 | <input type="radio"/> | Hot and cold water available; adequate pressure | Pf | <input type="radio"/> | <input type="radio"/> |
| 39 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Contamination prevented during food preparation, storage & display | P/Pf/C | <input type="radio"/> | <input type="radio"/> | 51 | <input type="radio"/> | Plumbing installed; proper backflow devices | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 40 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Personal cleanliness | Pf/C | <input type="radio"/> | <input type="radio"/> | 52 | <input type="radio"/> | Sewage and waste water properly disposed | P/Pf/C | <input type="radio"/> | <input type="radio"/> |
| 41 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Wiping cloths: properly used and stored | C | <input type="radio"/> | <input type="radio"/> | 53 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, & clean | Pf/C | <input type="radio"/> | <input type="radio"/> |
| 42 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Washing fruits and vegetables | P/Pf/C | <input type="radio"/> | <input type="radio"/> | 54 | <input type="radio"/> | Garbage and refuse properly disposed; facilities maintained | C | <input type="radio"/> | <input type="radio"/> |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available. | | | | | | | | | | | | | |
| Person in Charge (Signature) | | | | | Date | | | Violations documented | | Date corrections due | | # | |
| Person in Charge (Printed) | | | | | | | | Priority Item Violations | | | | | |
| Inspector (Signature) | | | | | Date | | | Priority Foundation Item Violations | | | | | |
| Inspector (Printed) | | | | | | | | Core Item Violations | | | | | |
| | | | | | | | | Risk Factor/Public Health Intervention Violations | | | | | |
| | | | | | | | | Repeat Risk Factor/Public Health Intervention Violations | | | | | |
| | | | | | | | | Good Retail Practices Violations | | | | | |
| | | | | | | | | Requires Reinspection - check box if you intend to reinspect | | | | | |
| Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order. | | | | | | | | | | | | | |

Violation Types

- **Priority** - contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard
- **Priority foundation** - supports, facilitates or enables one or more PRIORITY ITEMS.
- **Core** - means an item that isn't already designated as a PRIORITY ITEM or a PRIORITY FOUNDATION ITEM.

Examples of Violation Types

- Food Temperatures

- **Priority**

- We have several deli meats for sandwiches all left out on a counter, they have an internal temperature of 85°F.

- **Priority foundation**

- There is a single refrigeration unit that is too small for the amount of foods to be cold held.

- **Core**

- The unit has a thermometer to read the temperature, however, it is buried in the back

The CDC's 5 Risk Factor's for Foodborne Illness

Foodborne Illness Risk Factors

The Centers for Disease Control and Prevention (CDC) research indicates there are certain practices that contribute to most foodborne illness outbreaks. These practices fall into five broad categories known as foodborne illness risk factors. They focus on areas including:

- Holding Temperatures
- Cooking Temperatures
- Contamination
- Employee Health & Hygiene
- Food Sources

Reducing the occurrence of these risk factors can help prevent outbreaks/foodborne illnesses from occurring.

When developing a written plan that addresses the need for the cleaning and disinfection of a vomitus and/or diarrheal contamination event, a food establishment should consider:

- The procedures for containment and removal of any discharges, including airborne particulates;
- The procedure for cleaning, sanitizing, and, as necessary, the disinfection of any surfaces that may have become contaminated;
- The procedures for the evaluation and disposal of any food that may have been exposed to discharges;
- The availability of effective disinfectants, such as EPA registered disinfection products sufficient to inactivate norovirus, personal protective equipment, and other cleaning and disinfecting equipment and appurtenances intended for response and their proper use;
- Procedures for the disposal and/or cleaning and disinfection of tools and equipment used to clean up vomitus or fecal matter;
- The circumstances under which a food employee is to wear personal protective equipment for cleaning and disinfecting of a contaminated area;
- Notification to food employees on the proper use of personal protective equipment and procedures to follow in containing, cleaning, and disinfecting a contaminated area;
- The segregation of areas that may have been contaminated so as to minimize the unnecessary exposure of employees, customers and others in the facility to the discharges or to surfaces or food that may have become contaminated;
- Minimizing risk of disease transmission through the prompt removal of ill customers and others from areas of food preparation, service and storage; and
- The conditions under which the plan will be implemented.



Bodily Fluid Pickup At-A-Glance Guide

How to identify & clean up non-infectious and potentially infectious bodily fluid spills

■ Infectious waste?

Due to disease risks of bloodborne pathogens, blood is considered potentially infectious. Bodily fluids such as urine and antiseptics are not considered infectious unless there is evidence of blood in fluids or there is potential for blood in the fluids.

■ How to clean up a spill

- Put on protective gloves and apron.
- Cover the entire spill with absorbent granules from the spill kit. The compound instantly binds vomit, urine, feces, blood and other bodily fluids.
- After a semi-solid form, use the scooper to scoop material and either:
 - dispose into the RED biohazard waste bag if the spill is considered infectious or
 - dispose into the CLEAR plastic bag if the spill is NOT deemed infectious.
- The absorbent towels may also be used to contain remaining fluid from the spill and then placed in RED biohazard waste bag or CLEAR plastic bag as required per manufacturer.

■ Proper disposal of waste bag

- Dispose of RED biohazard waste bag in accordance with local, state and federal regulations. For information regarding disposal methods, contact your local health department.
- Dispose of CLEAR bag containing non-infectious waste in the usual manner.

HEALTH DEPARTMENT

DOCTOR



Allergens



FOOD ALLERGEN AWARENESS

You play an important part!

Know the "BIG 9" Major Food Allergens



When a Customer Notifies You That They Have a Food Allergy

- **Take it seriously.** Allergic reactions can be life-threatening.
- **Report** allergy information to the manager or person in charge.
- **Report** allergy information to food preparation staff.
- **Know** about the menu items and their specific ingredients.
- **Provide accurate information** to customers with food allergies.
- **Communicate effectively** with customers about their concerns.

Allergy Symptoms to Look Out For



Cross Contact

Cross Contact occurs when an allergen touches an ingredient that does not contain the allergen. For example, when tongs used for fish touches lettuce or other nonallergen food.

Preventing Cross Contact

- Label allergens in storage and store away from non-allergens.
- Wash hands, utensils, and surfaces between allergen and non-allergen foods. Sanitize surfaces, as needed.
- Use clean utensils and equipment for food preparation. Wear clean disposable non-latex gloves.
- Be aware of cooking oil, splatter, and steam from cooking foods with allergens.

CALL 911 IMMEDIATELY IF YOU OBSERVE ANY OF THE SYMPTOMS AND NOTIFY YOUR MANAGER.



How to Prevent Cross Contact

Cross Contact

Cross Contact occurs when an allergen touches an ingredient that does not contain the allergen. For example, when tongs used for fish touches lettuce or other nonallergen food.

Preventing Cross Contact

- **Label allergens in storage and store away from non-allergens.**
- **Wash hands, utensils, and surfaces between allergen and non-allergen foods. Sanitize surfaces, as needed.**
- **Use clean utensils and equipment for food preparation. Wear clean disposable non-latex gloves.**
- **Be aware of cooking oil, splatter, and steam from cooking foods with allergens.**

Be
Vigilant !

<https://portal.ct.gov/dph/food-protection-program/food-protection-communications>


Everyone needs to take all reports of allergies and intolerances very seriously!
If you don't it could lead to serious injury/illness or worse!

National NSW Education

Restaurant 'devastated' after Shore student's allergy death

Ben Cubby and Angus Dalton

Updated March 29, 2024 – 5.48pm, first published March 28, 2024 – 3.16pm

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2023 SFSP Inspection Findings

Food Preparation Facilities

Frequencies for the Foodborne Illness Risk Factors and Public Health Interventions violations were tallied from the Summer Food Service Program inspection reports.

- 4 facilities (57%) were debited for not documenting training of food workers adequately (Item #3)
- 3 facilities (43%) were debited for lack of a restriction and exclusion policy/agreement for food workers experiencing symptoms or having an illness diagnosis (Item #4)
- 2 facilities (29%) were debited for not having a procedure and/or a kit for cleaning up vomit and diarrhea events (Item #5)
- 2 facilities (29%) were debited for lacking adequate handwashing supplies at handwash sinks (Item #10)

Highlighted frequencies for the Good Retail Practices violations include:

- 4 facilities (57%) were debited for having unclean or improperly designed food or non-food contact surfaces (Item #47)
- 3 facilities (43%) were debited for deficiencies of the respective ware washing facilities (Item #48)
- 4 facilities (57%) were debited for plumbing deficiencies (Item #51)
- 3 facilities (43%) were debited for a part of their physical facilities to not have been properly installed, maintained or cleaned (Item #55)

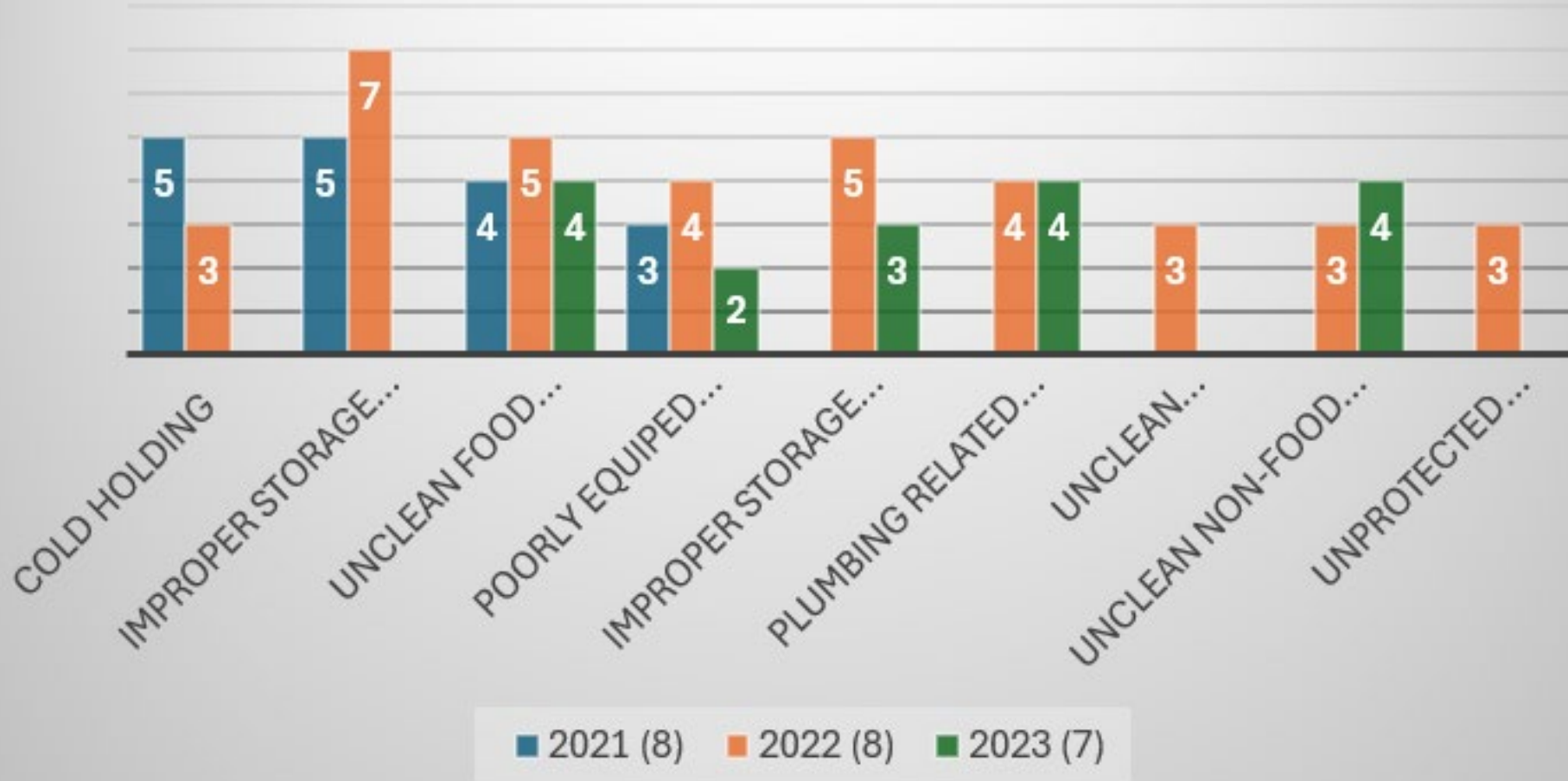
Feeding/Distribution Locations

The following list highlights some of the most common violations noted during inspections at the feeding/distribution locations:

- Twenty-eight (28) sites (47.5%) had violations pertaining to improper cold holding – **item #22**
- Seventeen (17) of the twenty-eight (28) sites (60.7%) with cold holding temperature violations took corrective actions on-site, which included six (6) sites that voluntarily discarded the out of compliance foods as the corrective action.
- Four (4) sites with hot TCS food were in violation of the hot holding requirement of 135°F – **item #21**
- Of the four (4) sites, three (3) took corrective action; all three (3) discarded the food that was not being held hot enough as their respective corrective actions.
- Ten (10) sites had cold holding temperature violations simply because they did not have adequate capacity to keep TCS foods cold enough, either by not having enough ice on hand or having faulty refrigerators – **item #33**
- Eight (8) sites had violations pertaining to either inaccurate thermometers or having no thermometers to measure cold holding temperatures – **item #36**
- Ten (10) new complementary cold temperature monitoring thermometers, purchased by CT DPH for program use, were handed out to site managers in need of one.

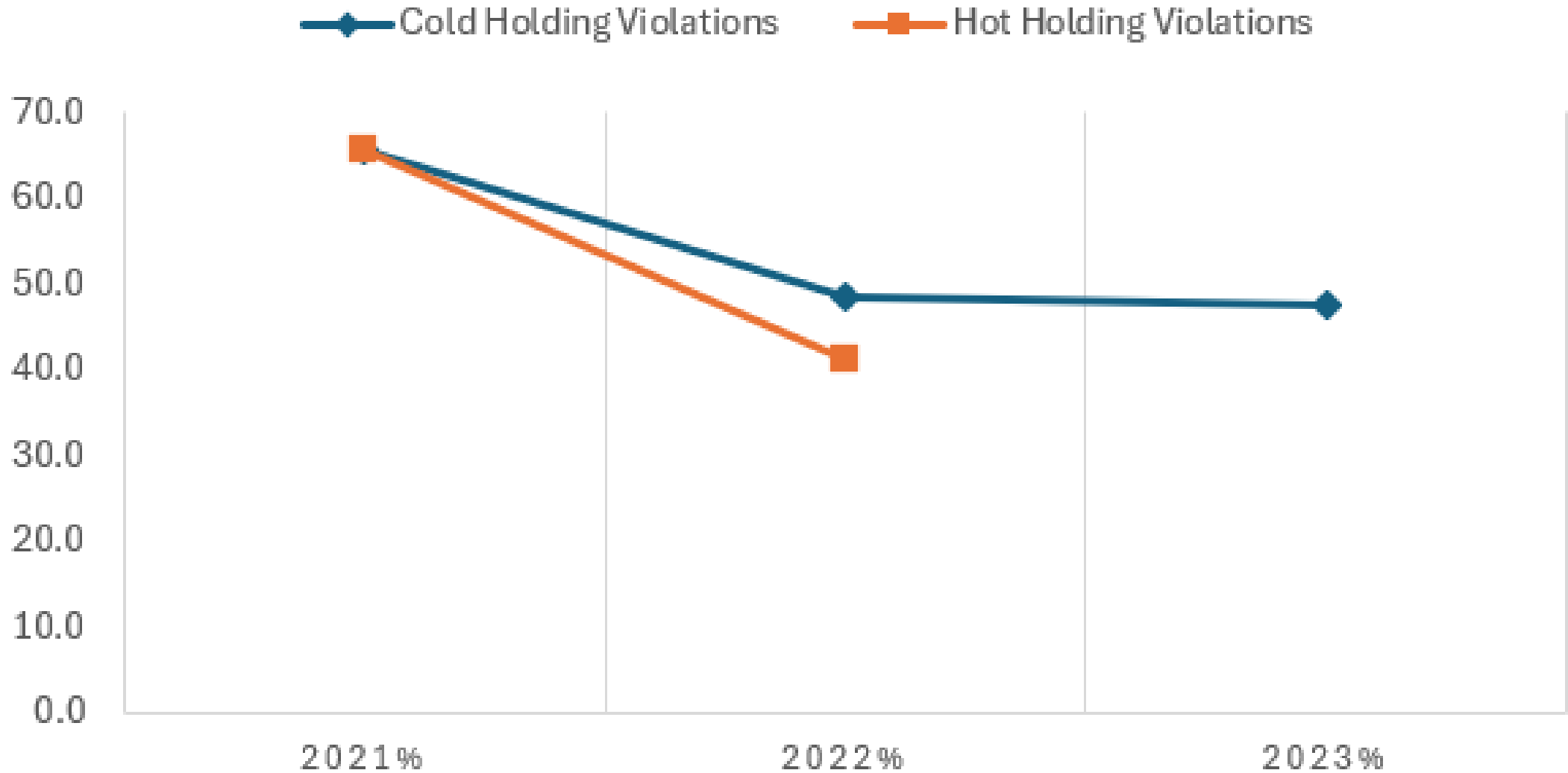
Comparison of Last 3 Years

Food Preparation Facilities



| 2021% | 2022% | 2023% |
|-------|-------|-------|
| 62.5 | 37.5 | |
| 62.5 | 87.5 | |
| 50 | 62.5 | 57.1 |
| 37.5 | 50 | 28.6 |
| | 62.5 | 42.9 |
| | 50 | 57.1 |
| | 37.5 | |
| | 37.5 | 57.1 |
| | 37.5 | |

FEEDING/DISTRIBUTION LOCATIONS



Feeding/Distribution Locations



Recommendations

- Attend this training.
 - Virtual trainings in 2022 & 2023 both had 80 individuals attend, **which only accounted for 16% of workers.**
- All sponsors should submit a corrective plan of action addressing any outstanding violations documented on the summer food inspections reports specifying corrections taken **or planned prior to the start of the 2024 program.**
- All sponsors should be reminded that food preparation facilities must comply with the Regulations of Connecticut State Agencies (RCSA) 19a-36h-1 to 19a-36h-7 & Connecticut General Statutes (CGS) 19-36a through 19a-36o, which specify that all food establishments shall comply with the latest version of the Federal Food and Drug Administration (FDA) Food Code adopted by the State of Connecticut in February of 2023.
- CFPMs are responsible for ensuring that their food preparation facilities operate in compliance with these regulations, **ensuring training of food service workers, and documentation of both individual training and the training program topics on food safety.**
- All food workers who are temporarily preparing food at sites that are not their regular school locations need to have a CFPM certificate and or documentation of training at the school where they are preparing food.

Recommendations continued.

- All sponsors, CFPMs, food service workers, food transport staff and feeding/distribution location staff and supervisors should be well versed in the current maximum cold and minimum hot holding temperatures of TCS foods specified in the code. **Cold holding of TCS foods must be held at 41°F or below & hot TCS foods must be held at 135°F or above.**
- All locations must be provided with an adequate number of insulated coolers of sufficient size, with a plentiful supply of ice or ice packs and/or refrigerators of sufficient size and capacity (provides space for adequate air flow surrounding the food) to allow for on-site storage to maintain cold TCS foods at required temperatures. **Coolers and refrigerators must be maintained in a sanitary condition.**
- Use of ice blankets, also commonly referred to as flexible ice mats, layered on top, bottom and between layers of food items for cold. **The layering of these products with layers of food is much more effective at trapping cold and keeping cold temperatures than placing conventional ice packs alongside food inside the coolers.**
- **Sites serving hot foods must have the equipment needed to keep temperatures at or above 135°F during storage up to the time of service.** Hot food pouches, cambro units or mechanical means of heating should be assessed for adequacy to keep foods at the proper hot temperature.

Recommendations continued.

- All transportation vehicles must be provided with an adequate number of insulated coolers of sufficient size, with a plentiful supply of ice, ice blankets, ice packs and/or refrigerators of sufficient size and capacity for food transport and delivery to maintain cold TCS foods, and adequate temperature control equipment to maintain hot TCS foods at required temperatures. Vehicles, coolers, refrigerators, reusable ice containers and other equipment must be maintained in a sanitary condition.
- All refrigerators and coolers must be provided with an accurate thermometer located at the warmest area of the unit where it can be readily observed. **This is repeatedly seen as a common violation from year to year.**
- Emphasis should be placed on monitoring actual food temperature as opposed to air temperature where the food is stored. Due to a variety of factors, there may be large discrepancies between air temperature and product temperature. **Personnel should be trained in the proper use of “probe” type thermometers to monitor food product temperatures.**
- Appropriate and accurate food thermometers must be utilized at preparation facilities and feeding/distribution sites to ensure that TCS foods are stored, cooked, and held at the required temperatures. **Personnel should be trained in thermometer use and calibration.**

Recommendations continued.

- Nineteen (19) feeding/distribution sites were attempted to be inspected but were not inspected because of previously mentioned factors. **For purposes of efficiency for the SFSP Sanitarian, we request that closure of sites prior to the reported end date and any changes in site schedules and status be communicated to the SFSP as soon as possible.**
- Feeding/distribution sites, without the support of trained staff, an on-site approved kitchen or necessary equipment, should not be portioning food into individual servings in the field. **This was not witnessed this year to the degree it was in previous years.**
- At least one program suggested the use of time in lieu of temperature practice between the production site and feeding/distribution site in case of inadequate temperatures during transport or at the distribution/feeding site. **The DPH FPP strongly discourages this practice as part of the Summer Food Service Program and this practice would also require special qualifying procedures by code to be allowed at all.**
- The SFSP Sanitarian witnessed a large decrease in the number of programs choosing to freeze their food ahead of time and deliver it to the feeding/distribution sites frozen or partially frozen. These were typically programs that were transporting food to several sites during the day or distributing enough food for a few or more days. **From a temperature standpoint only, this method with large quantities of TCS foods may be considered a best practice.**

Recommendations continued.

- The SFSP Sanitarian observed evidence of problems with large batch size and cold temperature issues. **It is suggested that preparation practices attempt to reduce batch size so that TCS foods are not outside of mechanical temperature control for excessive periods of time.** For example, assembled sandwich ingredients, allowed to warm as part of a large batch assembly, contributes to slower recovery time of out of compliance temperatures after assembly.
- Some sites were observed cold storing non TCS foods and TCS foods that were bagged together in individual meal bags. The operators struggled to keep these bags under proper cold temperature with limited cooling capacity at hand. **An effective corrective action was to separate the TCS foods from the non TCS foods or shelf stable foods and then only cold store the TCS foods.** This drastically reduces the burden of trying to keep large volumes cold enough when only a portion of the total amount needed to be held under cold temperature control.
- For production facilities, documents like: CFPM certificates, Safe Food Handler Certificates, training records, conditional employee reporting and exclusion agreements, written procedures for vomiting and diarrheal events, allergen information and copies of previous food establishments inspections should be properly organized and kept in a central location in the food establishment for easy access by the staff and the food inspector. **Much precious time is wasted trying to locate this code required information during an inspection.**

One Last Reminder

DISEASE

Dad reflects on son's death from E. coli: Don't assume food is always safe

February marks the 30th anniversary of the toddler's death, one of four children who died during an E. coli outbreak traced to hamburgers.



The No. 1 mistake I see people make is a blanket assumption that food is always safe. I don't want to make people afraid, but there needs to be a better priority put on the idea that food comes with risks. We need to cook it properly, put things in the refrigerator and wash our hands.

Having a raw piece of steak or hamburger does not make you more manly or more American. If you want to do that as a healthy adult in your own house, great. But if you're in a house with a pregnant woman, young child or an elderly grandparent, you've got to realize these are vulnerable populations. They are much more likely to end up in the hospital and dead because of a foodborne pathogen.

~Darin Detwiler

THANK YOU



MATTHEW PAYNE

Epidemiologist, Food Protection Program

Environmental Health Drinking Water

Branch/Environmental Section

[Connecticut](#) Public Health

860-509-7297

Matthew.Payne@ct.gov



Questions





CSDE Child Nutrition Programs Summer Meals Staff



| Program | CSDE Staff |
|--|---|
| <ul style="list-style-type: none">• Seamless Summer Option (SSO) of NSLP• Summer Food Service Program (SFSP) Hartford County (includes Region 10) Litchfield County (includes Regions 1, 6, 7, 12, and 14) Tolland County (includes Regions 8 and 19) Windham County (includes Region 11) | <p>Caroline Cooke 860-807-2144, caroline.cooke@ct.gov</p> |
| <ul style="list-style-type: none">• Special Milk Program (SMP)• Summer Food Service Program (SFSP) Fairfield County (includes Region 9) Middlesex County (includes Regions 4, 13, and 17) New Haven County (includes Regions 5, 15, and 16) New London County | <p>Terese Maineri 860-807-2145, terese.maineri@ct.gov</p> |



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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

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