

Immaculate Conception School (ICS)

School Food Safety Program

2023-2024 School Year

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Immaculate Conception School – List of Standard Operating Procedures

- Cleaning and sanitizing food contact surfaces
- Personal hygiene
- Lunchroom volunteers and staff
- Hand washing
- Receiving deliveries
- Storing and using poisonous or Toxic chemicals
- Using suitable utensils when handling ready to eat foods
- Washing fruits and vegetables
- Serving food
- Using and calibrating thermometers
- Cooling potentially hazardous foods
- Controlling time and temperature during preparation
- Cooking potentially hazardous food
- Handling a food recall
- Preventing cross contamination

Food Safety Program ICS 2023-2024 School year

Description of Facility:

This program was reviewed in August 2022 by Vickie Zelinka, Certified Food Protection Manager, appropriate changes were made at that time. Immaculate Conception School is located in Columbia Heights, Minnesota. This program follows USDA guidance in developing a food safety program based on the Process Approach to HACCP.

Average daily Participation Months September 2021-June 2022

- Breakfast 5508 Student
- Lunches 21342 Student

School Foodservice Staff

- Coordinator

Kitchen Equipment

- 1 Mixer
- 1 Convection Oven (5 shelf)
- 2 Ranges (6 burners each)
- 1 Milk cooler
- 1 Chemical dish washing machine
- 1 Walk-in cooler
- 1 walk-in freezer
- 1 microwave oven
- 1 gas steam table (4 compartment) currently NOT in use
- 1 electric steam table (3 compartment)

Menu

Breakfast menus are created at this facility and vary monthly. Lunch menus are provided by Trio Catering who delivers lunches daily.

Chemicals stored in ICS School Kitchen Store Room

- Steramine/Quat 2 bottles
- Palmolive Dish Soap 1 bottle
- Super Tech Lubricant 1 can
- Easy Off Oven Cleaner 2 cans
- ChloroBrite 3 -2 gallon containers
- Sparkle Rinse Agent 2 – 1 gallon container
- Result 2 – 1 gallon container