

Purpose

This tells site teams the four steps to take to make sure food served in the classroom is safe to eat.

Procedure

1. Food Handlers Card

- All site staff and volunteers involved in preparation or serving of food in the classroom must have a current Washington State Food Handler's Card.
- All staff with a food handler's card will post a copy of their current card at the site where they work.
- New staff must obtain a current Washington State Food Handler's Card within 10 days of employment.
- Washington State Food Handler's Cards are now obtained online. See link at bottom of this document to obtain or renew an existing card.

2. Hand washing

- All site staff must follow the PSESD Early Learning *Hand Washing Procedure*.

3. Food handling

- Staff preparing or serving food must follow Washington State food handling procedures, with one exception: PSESD Early Learning Program requires hot foods be held at 140 degrees F or higher. See link in the Resources section of this document for *Washington State Food & Beverage Worker's Manual*.

4. Food sources and food preparation sites

- All food prepared for Early Learning programs must be prepared in an approved kitchen or food service establishment.
- Foods purchased from grocery stores must be obtained in their original packages and maintained at safe temperatures while transporting to site.
- Donated foods are not allowed because the quality and safety cannot be guaranteed.

Related Documents

Daily Food Temperature Record

Daily Refrigeration Temperature Record

Hand Washing Procedure

Food Handling and Holding Guidance

Food Holding Protocol

Resources

Food Safety is Everybody's Business: Your Guide to Preventing Foodborne Illness

<http://www.doh.wa.gov/Portals/1/Documents/Pubs/332-036.pdf>

Washington State Food Handler's Card

<https://www.foodworkercard.wa.gov/language.html>

Washington State Retail Food Code, Chapter 246-215 WAC (PDF)

<http://www.doh.wa.gov/Portals/1/Documents/Pubs/332-033.pdf>