

SOP to Reduce Food Waste in School Cafeterias

This SOP is a guide to help schools monitor food safety hazards that could exist when implementing shared tables and donations of leftover food prepared at the school that has not been served.

Monitors of Shared tables

Shared tables shall be monitored by a person who is educated in food safety requirements (ie ANSI Food handler card, in house training). This person will be responsible for ensuring food safety regulations are followed and logs maintained as required.

Time/temperature control for safety food (TCS):

Means a FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

This SOP only applies to food provided by the School Nutrition Program; no homemade food can be placed on shared tables or donated.

Any unpackaged or open food that has been served to students cannot be placed on shared tables or donated.

Type I - Unopened Packaged Non-Perishable Food and Whole Produce with Inedible Skin

- 1. Individually <u>unopened</u> packaged non-perishable food (Non-TCS food) (ie. Individually prepackaged Crackers, muffins, cookies)
 - Monitor package and food integrity (ie. wrapping not opened, food in good condition)
- 2. Whole produce with <u>inedible</u> skin (ie. banana, orange)
 - Monitor that the produce skin is not cut, punctured, or removed.

Type II – Unopened Packaged Perishable Food and Whole produce with Edible Skin

- 1. Individually <u>unopened packaged perishable</u> food (TCS Food) (ie. Milk, Yogurt)
 - Equipment: For cold foods use refrigeration or ice and for hot foods use steam tables or hot boxes to maintain proper temperatures.
 - Monitoring of food temperature and time: (see attached example)
 - Logs shall be maintained verifying the temperature of food and time.
 - Cold food 41° F or colder, hot food 135° F or hotter.
 - If food is found to be out of temperature it shall be consumed or discarded within 4 hours of losing temperature control. Food cannot be reserved if the temperature is not maintained.
 - Monitor package integrity
 - Do not re-serve if package has been opened.
- 2. Whole produce with edible skin (ie. apple, peach)
 - Produce must be rewashed before being re-served.

Donation of Unserved Leftover Food Prepared by the School Cafeteria

Due to the complexity of this process, donations of food can only be done by trained cafeteria staff.

- 1. Leftover food prepared by the school cafeteria that will be donated.
 - Food must be maintained and donated at the proper temperature.
 - 41° F or colder for Cold Foods.
 - 135° F or hotter for Hot Foods.
 - Food that is cooked and cooled to 41° F shall be done in accordance with regulations.
 - Logs maintained to show proper cooling of food from 135° F to 41° F in accordance with the regulations.
 - If you have questions on proper cooling of food, please contact your local NMED field office.
 - Recommended handling instructions for consumer:
 - Refrigerate immediately.
 - Reheat to an internal temperature of 165° F
 - Use or discard within 3 days.

Please note this is a working document and is subject to change. Version 1 - November 3, 2023

District I

Albuquerque

121 Tijeras Ave NE, Suite 1000

Albuquerque, NM 87102 Ph: 505-222-9500

Fax: 505-222-9510

M-F 8-5

Closed for lunch 12-1

Clovis

100 E Manana, Unit 3 Clovis, NM 88101 Ph: 575-762-3728 Fax: 575-769-2527

Office Hours:

M-F 8-5

Closed for lunch 12-1

Gallup

1720 East Aztec Avenue Gallup, NM 87301

Ph #1: (505) 470-2473 Ph #2: (505) 670-5754

Fax: 505-863-2664

Office Hours:

M-F 8-5 closed for lunch 12-1

Milan

708 Uranium Ave. Milan, NM 87021

Ph: 505-209-4042 Fax: 505-285-2977

Office hours by appointment

call 1-505-209-4042

District II

Santa Fe

2540 Camino Edward Ortiz Santa Fe, NM 87507 Ph: 505-827-1840

Fax: 505-827-1839 Office Hours:

M-F 8-5

Closed for lunch 12-

1

Espanola

912 N. Railroad Avenue Espanola, NM 87532

Ph: 505-753-7256 Fax: 505-753-1840

Office Hours:

M-F 8-5

Closed for lunch 12-

1

Farmington

1800 E 30th St, Suite B Farmington, NM

87401

Ph: 505-566-9741 Fax: 505-566-9757

Office Hours:

M-F 8-5 closed for

lunch 12-1

Las Vegas

2538 Ridgerunner Road

Las Vegas, NM

87701

Ph: 505-454-2800 Fax: 505-425-6604

Office Hours: M-F 8-5 closed for

lunch 12-1

District III

Las Cruces

2301 Entrada Del Sol Las Cruces, NM 88001

Ph: 575-288-2050 Fax: 575-526-6162

M-F 8-5

Office Hours:

Closed for lunch 12-1

Alamogordo

811 E First St, Suite D Alamogordo, NM 88310

Ph: 575-437-7115 Fax: 575-434-1813 Office Hours:

M-Thurs -8-6

Fri 8-12

Closed for lunch 1-2

Carlsbad

406 N Guadalupe, Suite C Carlsbad, NM 88220

Ph: 575-885-9023 Fax: 575-887-9283

Office Hours: M-F 8-5 closed for lunch

11:30 -12:30.

District I

Los Lunas

475 Courthouse Rd SE, Suite B
Los Lunas, New Mexico
87031
Ph: 505-841-5280
Office Hours:
M-F 8-5
Closed for lunch 12-1

Rio Rancho

4359 Jager Drive NE, Suite B Rio Rancho, NM 87144 Ph: 505-771-5980 Fax: 505-771-5981 Office Hours: M-F 8-5 Closed for lunch 12-1

Tucumcari

113 W Center Tucumcari, NM 88401 Ph: 575-461-1671 Fax: 575-461-1864 Office Hours: Office hours by appointment call 1-575-461-1671

District II

Raton

1277A S 2nd Street Raton, NM 87740 Ph: 575-445-3621 Fax: 575-445-3376 Office Hours: By appointment 505-454-2800

Taos

145 Roy Road, Suite B Taos, NM 87571 Ph: 575-758-8808 Fax: 575-758-9851 Office Hours: M-F 8-5 Closed for lunch 12-

District III

Hobbs

2120 N Alto Hobbs, NM 88240 Ph: 575-397-6910 Fax: 575-397-6916 Office Hours: M,T,Th 8-12

Roswell

1914 W 2nd Roswell, NM 88201 Ph: 575-624-6046 Fax: 575-624-2023 Office Hours: M-F 8-5 Closed for lunch 11:30-12:30

Ruidoso

1216 Mechem Dr., Bldg 2 Ruidoso, NM 88345 Ph: 575-258-3272 Fax: 575-258-4891 Office Hours: Monday-Thurs 8:00-12:00 and 1:00 -5:00 Friday 8:00-4:00 PM

Silver City

3082 32nd Street Bypass, Suite D Silver City, NM 88061 Ph: 575-388-1934 Fax: 575-388-3258 Office Hours: M-F 8-5 Closed for lunch 12-1

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Cold Foods Shall be maintained at 41 degrees F or colder. Hot Food shall be maintained at 135 degress F or hotter.

If food is out of required temperatures food must be discarded after 4 hours.