

SOPs of SHARED TABLES and DONATIONS

- Shared Tables and Donations shall be monitored and handled by *trained cafeteria staff only*
 - ✓ Certified by ANSI Food Handler Card
 - ✓ Received In-House Training
 - ✓ Maintain temperature logs as required
- Time/temperature control for safety food (TCS)
 - ✓ A FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation







SOPs of SHARED TABLES and DONATIONS

Type I: Unopened Packaged Non-Perishable Food & Whole Produce with INEDIBLE Skin

 Individually unopened packaged non-perishable food that is Non-TCS food



- Monitor package and food integrity (wrapping not opened, food in good condition).
- Whole produce with INEDIBLE skin



 ✓ Monitor that the produce skin is not cut, punctured, or removed.

Type II: Unopened Packaged Perishable Food & Whole Produce with EDIBLE Skin

- Individually unopened packaged perishable food that is TCS food
 - ✓ Use Refrigeration or Ice for cold foods.
 - \checkmark Use steam tables or hot boxes to maintain proper temperatures.



 Whole produce with EDIBLE skin: produce must be rewashed before re-served



- Temperature logs must be maintained
 - ✓ Cold foods at ≤41°F, Hot foods at ≥135°F
 - ✓ If food is out of proper temperature range it shall be consumed or discarded within 4 hours of losing temperature control. Food cannot be reserved if temperature is not maintained.



SOPs of SHARED TABLES and DONATIONS

DONATIONS of Unserved Leftover Food Prepared by the School Cafeteria

- Food must be maintained and donated at the proper temperature:
 - ✓ Cold foods at ≤41°F, Hot foods at ≥135°F
- Food that is cooked and cooled to 41°F shall be done in accordance with regulations
 - ✓ Temperature logs must be maintained to show proper cooling of food from 135°F to 41°F
 - ✓ 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.



Crain, J. (2018) Florida high school launches vegan meals [photograph]. Food Management. https://www.food-management.com/k-12-schools/florida-high-school-launches-vegan-meals