

Big Sandy Area C.A.P., Inc. – HEAD START
Program Policies and Procedures

Food Handling and Sanitation

POLICY:

The program will comply with all applicable Federal, State and Local food safety and sanitation laws, including those related to storage, preparation, service and health of food handlers.

- *This policy relates to Head Start Performance Standards 45 CFR Part 1302.47*

PROCEDURE:

1. Evidence of compliance with all applicable Federal, State and local food safety and sanitation laws is posted and information about the health of food handlers will be on file.
2. The program contracts only with food service vendors that are licensed in accordance with state and local laws.
3. Staff and Volunteers wear gloves when serving foods.
4. Handwashing procedures from the Handwashing Policy will be followed.
5. School cafeteria staff wash and sanitize tables before meals.
6. Head Start staff wash and sanitize classroom tables before snack.
7. If tables show debris, soap and water must be used to clean the tables.
8. Tables must be sanitized before snack. To sanitize tables, staff must use a Clorox/water solution or EPA-certified wipes, one wipe per table. Tables must air dry or be dried by a paper towel before kids can be seated.