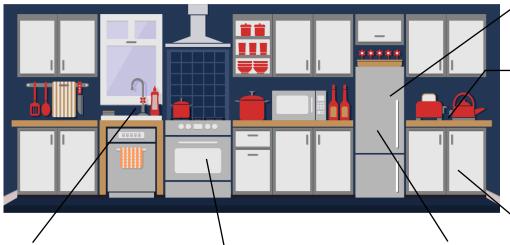


CACFP Federal Regulations require that CACFP participants follow state and local health and sanitation requirements:

- Licensed Programs follow state requirements outlined in DCF 251 Licensing Rules for Group Child Care Centers.
- Non-licensed Programs submit Health and Safety Documents, which may include an annual inspection by the
 city or county health department. For these programs, state requirements in DCF 251 Licensing Rules for Group
 Child Care Centers are best practice.
- ✓ DPI CACFP defers to DCF licensing requirements for food safety and sanitation, and checks these requirements during a review.
- ✓ Refer to the *DCF Safe Food Storage* resource for information on package dates, and storage and use of used food.

Kitchen Requirements:



Food preparers must use a hair net or cap to keep hair from

coming in contact with food during preparation

Thaw foods in the refrigerator, under cold running water or on the defrost setting in microwave DO NOT THAW ON COUNTER

Keep refrigerators at or below 40° F and freezers at or below 0° F

Avoid Cross-Contamination:

- Wash utensils & surfaces that have touched raw meat
- Use different platters, cutting boards, & utensils for ready-toeat foods and raw meats
- Store raw meats on refrigerator's bottom shelf

 Store dry foods in clean, dry, ventilated areas protected from sewage, condensation, leakage or vermin

Dishwashing:

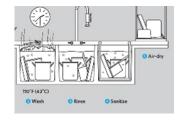
Wash hands before starting

work, after handling food and

after using the bathroom

Three-Step Process

- Wash, Rinse, Sanitize
- Sanitize for at least 2 minutes in bleach solution



Commercial Dishwasher

- Chemical sanitizer in rinse cycle
- Heat sanitize

Must have visible temp gauge to see that rinse and sanitize step reaches at least 180°F



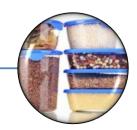
Home-Type Dishwasher



- Need a sanitizing step
 - Sanicyles do not meet the sanitize requirement unless it can be documented that the hot water temp is at least 180° F for at least 10 seconds
- Submerge dishes for at least 2 minutes in bleach solution / other sanitizing solution

Food Storage:





STORAGE CONTAINERS:

Bags with zip-type closures or metal, glass or food-grade plastic containers with tightfitting covers.



FOOD IDENTIFICATION:

Containers must be labeled unless they hold food that can be reliably and unmistakably identified, such as dry pasta.



DATE FOOD:

Label foods with date placed in container. If original label on food package indicates EXPIRATION, USE BY, BEST BY or SELL BY date, that date must be on the label.

Cleaning Before & After Meals:

Wash & Sanitize Eating Surfaces

- Before and after each use
- Tables and high chairs
- Two-step process
- •2-in-1 cleaner/ sanitizer products must be used two times

Infant & Child Hand Washing

- •Before meals: Hands
- •After meals: Hands and face

How to Wash Hands

- •Age 1+: Use soap & running water
- •Infants: Wash with a single-use fabric, cloth, or paper wipe with soap and water



Cover foods until served

- During transit
- At table

Do not touch food with bare hands

- •Use single-use gloves; do not touch anything besides food with gloves
- Throw away/change gloves after using or touching anything other than food



Use utensils Spoons, spatulas and tongs, etc.



• Kids can serve themselves with measuring cups, small serving

Leftover Food:



Leftover prepared food which has not been served shall be labeled, dated, refrigerated promptly and used within 36 hours, or frozen immediately for later use.



Food removed from the kitchen is considered served and may not be reused. It must be thrown away.



Milk served from the original container may be reused.