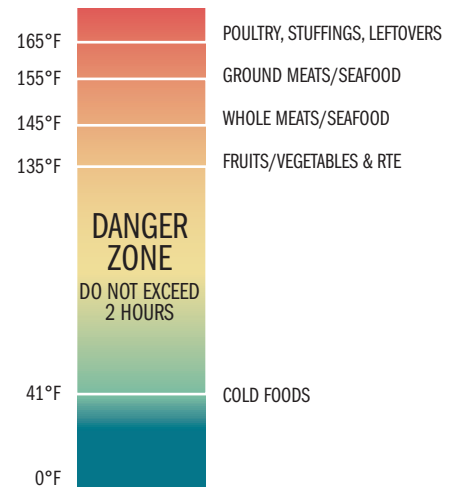


RECIPE HACCP PROCESSES

The Process Approach to Hazard Analysis & Critical Control Points (HACCP) is used to describe number of times a menu item makes a complete trip through the temperature danger zone. All recipes in school meal programs can be assigned to one of three processes, depending on the procedures used in preparing the foods. Recipes in MRS are divided into the following processes:

- Process #1 – “No Cook Preparation”
Foods are either at room temperature or kept cold from preparation through service. Foods are not heated.
- Process #2 – “Same Day Service Preparation Process”
Foods are prepared hot and served hot the same day.
- Process #3 – “Complex Food Preparation Process”
Foods are prepared hot, cooled, and possibly reheated. The complex food preparation process indicates a cooling step.



TEMPERATURE REQUIREMENTS FOR FOOD SAFETY IN SCHOOL MEAL PROGRAMS

MINIMUM REQUIRED INTERNAL TEMPERATURES	TYPE OF FOOD	NOTES
165 degrees F for 15 seconds	Poultry Stuffed beef, pork, or seafood Pasta stuffed with beef, eggs, pork, or seafood such as lasagna	All food reheated for hot holding must reach an internal temperature of 165 degrees F for 15 seconds.
155 degrees F for 15 seconds	Ground products containing beef, pork, or fish Cubed or Salisbury steaks	
145 degrees F for 15 seconds	Whole muscle or intact beef or pork Seafood	
135 degrees F for 15 seconds	Fresh, frozen, or canned fruits and vegetables cooked for hot holding Ready to eat food (RTE) that has been commercially prepared and comes directly from intact packaging from food processor	All hot foods served must be held at 135 degrees F or above.
41 to 135 degrees F		Foods should stay in this temperature range less than two hours. <i>Temperature at which microorganisms grow quickly and sometimes reach levels that make people ill.</i>
41 degrees F	Cold foods	Cold foods should be kept at 41 degrees F or below
0 degrees F		Freezer temperatures

COOLING FOODS

1. Hot food must be cooled from 135 degrees F to 70 degrees F within 2 hours.
2. Hot food must be cooled from 70 degrees F to 41 degrees F in an additional 4 hours.
3. Foods at room temperature (70 degrees F) must be cooled to 41 degrees F within 4 hours.

References and Additional Information:

Food Safety Fact Sheets National Food Service Management Institute (2013). www.nfsmi.org/ResourceOverview.aspx?ID=109
 National Restaurant Association Education Foundation (2014). ServSafe® Manager (6 ed.) Chicago, IL; National Restaurant Association Solutions.
 Participant Workbook for Developing a School Food Safety Program. National Food Service Management Institute (2006): www.nfsmi.org/ResourceOverview.aspx?ID=57
 United States Food and Drug Administration and Mississippi Food Codes (2015) http://msdh.ms.gov/msdhsite/_static/30,0,77.html