

Table 1. Frequency of observations of food handling practices in school foodservice operations observed during food safety audits (N=15)

| Food-Handling Practices | Yes | No | Not Observed |
|--|------------|-----------|---------------------|
| Time/Temperature Control | | | |
| 1. Probe-type thermometers are provided for monitoring temperatures. | 8 | 7 | |
| 2. Employees take temperatures of reheated foods. | 5 | | 10 |
| 3. Employees take internal temperatures of hot foods prepared from scratch and cold food items. | | 5 | 10 |
| 4. Temperatures were observed being taken: | | | |
| a. On the line. | 1 | | |
| b. During the cooking process. | 6 | | |
| 5. Employees refrigerate potentially hazardous foods (PHFs) between preparation steps. | 2 | 8 | 5 |
| 6. Employees maintain food temperature logs. | 6 | 9 | |
| 7. Thermometers are available for refrigerator/freezer units. | 13 | 2 | |
| Food Preparation/Service | | | |
| 1. Appropriate utensils are used whenever possible to minimize bare hand contact with food. | 5 | 10 | |
| 2. Gloves are changed after soiling. | 3 | 5 | 7 |
| 3. Separate boards are used for PHFs and ready-to-eat foods. | | 2 | 13 |
| 4. Sneeze guards are used in foodservice areas. | 6 | 9 | |
| Storage | | | |
| 1. Raw meats, poultry, and seafood are stored below ready-to-eat foods in refrigeration units. | | 10 | 5 |
| 2. Food is covered to protect from overhead contamination. | 9 | 6 | |
| 3. Food and beverages are stored at least 6" off the floor. | 9 | 6 | |
| 4. Food is properly labeled and dated. | 1 | 14 | |
| 5. Storage facilities are kept clean and in good order. | 14 | 1 | |
| 6. Toxic materials are stored in an area separate from food, utensils, food equipment, or food contact surfaces. | 13 | 2 | |
| Employees | | | |
| 1. Employees wash their hands after contaminating them. | | 13 | 2 |
| 2. Hand-wash facilities are operable, accessible, and supplied with soap and towels in dispensers. | 13 | 2 | |
| 3. Employees wear clean clothes. | 15 | | |
| 4. Employees use hair restraints. | 2 | 13 | |
| 5. Employees do not use tobacco in food preparation/storage/dishwashing areas. | 14 | 1 | |
| 6. Employees do not eat or drink in food preparation/storage/dishwashing areas. | 7 | 8 | |
| Utensils/Equipment/Facilities | | | |
| 1. Food contact surfaces and utensils are cleaned and sanitized after each use. | | 10 | 5 |
| 2. Employees use test strips to check sanitizer concentration. | | 15 | |
| 3. Employees use proper hand dishwashing techniques. | 3 | 9 | 3 |
| 4. Equipment is clean, operable, and in good repair. | 14 | 1 | |
| 5. All utensils and containers are kept clean. | 14 | 1 | |
| 6. Floors, walls, and ceilings are kept clean and in good repair. | 13 | 2 | |