

Module 8: Healthy Practices (Part II)

- Cream-filled pastries, and
- Other prepared foods containing milk, meat, poultry, fish, and/or eggs
- Prevent the growth of bacteria by maintaining all potentially hazardous foods at temperatures lower than 41°F or higher than 135°F during transportation and while holding until served. Bacteria multiply most rapidly between 41°F and 135°F.
- Cover or completely wrap foods during transportation.
- Never re-use a spoon that has been used even once for tasting.
- Make sure each serving bowl has a spoon or other serving utensil.
- Reserve food for second serving times at safe temperatures in the kitchen.
- Any food that has been served to the children must be thrown away.
- Place foods to be stored for re-use in shallow pans and refrigerate or freeze immediately to bring temperature rapidly to 41°F or lower.
- Leftovers or prepared casseroles held in the refrigerator must be discarded after 2 days.
- Leftover foods should not be sent home with children or adults because of the hazards of bacterial growth during transport.
- Keep lunches (with perishable foods) brought from home in the refrigerator until lunch time.