



COUNTY OF SAN BERNARDINO
PRESCHOOL SERVICES DEPARTMENT
POLICY

NO. 01 NS ISSUE 1
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EFFECTIVE: 08-13-2012

SUBJECT:

Guidance on Leftover Food in Child Nutrition Programs

APPROVED: 00-00-00

BY: Ron Griffin, Director

PURPOSE

Preschool Services Department is committed to the responsible use of federal dollars while feeding children.

POLICY

This updated policy (NSD Management Number: USDA-CNP-04-2012) aims to first limit food waste and unnecessary costs. If a CACFP institution has leftover food on a frequent basis, menu planning and production practices should be adjusted to reduce leftovers. In order to use Federal dollars responsibly, PSD will reuse "non hazardous" foods at other meals

REFERENCE

Head Start Performance Standards 1304.23(b)(1)(i).

PROCEDURE

PSD will strictly adhere to the **California Health and Safety Code**, Sections 113871, "potentially hazardous foods" and 113879; prepackaged foods when determining which foods can be reused. **Under no circumstances** may any "potentially hazardous food" or beverage served be re-used or recycled by the food service operation for human consumption, even if the temperature guidelines are maintained and the food or beverage container has been sanitized.

"Potentially hazardous" foods that **will be discarded** after meal service includes:

- Any food that requires time or temperature control to limit pathogenic microorganism growth or toxin formation.
- Any food of animal origin that is raw or heat treated
- Any food or plant origin that is heat treated or consists of raw seed sprouts, cut melons, cut tomatoes etc.,
- Unopened cartons of milk, single servings of prepackage cheeses and yogurt.

"Non-hazardous" prepackaged foods that **can be reused** includes any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution or:

- A container of food that is not potentially hazardous may be reused if the food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, syrup etc.
- A food in an unopened, hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution (condiments, crackers, individual cereals etc.) and is in an unopened original package and is maintained in sound condition and if the food is checked periodically on a regular basis.