

Food

0520-12-01-11



Shelby County Schools

Division of Early Childhood

TDOE Notebook

0520-12-01-.11

(1) If the program provides meals, the program shall provide developmentally appropriate meals, snacks, and drinks for each child that are of sufficient proportions and nutritional value to meet each child's health needs in accordance with the following minimum requirements:

(c) Children in care seven (7) to ten (10) hours shall be provided one (1) meal and one (1) or two (2) snacks.

(f) Foods high in sugar and/or fat content but containing low nutritional value, shall not be served.

(g) All special needs diets shall be prepared as prescribed by a physician or by the written instructions of the parent.

(h) In order for parents to be aware of the food their children are receiving, the week's menus shall be planned and posted by the first day of each week and remain posted throughout the week. These menus shall be followed, although reasonable substitutions are permissible, if the substituted food contains the same nutrients. Any change shall be documented in advance of the meal.

(i) Food shall not be forced on or withheld from children.

(2) The following rules shall be followed for meal service:

(a) Teachers and children shall wash their hands with soap and water.

(9) The following rules for food storage shall be followed:

(a) Potentially hazardous foods requiring cold storage shall be maintained at forty-five (45) degrees Fahrenheit (F) or below, and accurate thermometers for measurement of the food temperature shall be kept in the refrigerators where such food is stored.

(b) Potentially hazardous food requiring hot storage shall be maintained at an internal temperature of one-hundred forty (140) degrees F or above.

(c) Frozen foods shall be maintained at a temperature of zero (0) degrees F or below.

(d) Thermometers shall be placed in all freezers and all other cold storage equipment.

(e) All dry food supplies shall be stored in closed containers. These foods shall be stored in a manner to prevent possible contamination and to allow for proper cleaning of the storage area. Containers of food shall be stored at a minimum of six (6) inches above the floor or on movable dollies.

(f) All food shall be protected from contamination during storage, preparation, transportation, and serving.

(g) No poisonous or toxic materials except those required for sanitization purposes may be used or stored in a food-service area of a facility.

(10) The following rules for food sanitation shall be followed:

- (a) Raw fruits and vegetables shall be washed before use.
- (b) Utensils shall be thoroughly cleaned and sanitized after each use. Single-service utensils shall be made from non-toxic materials and shall be discarded following use.
- (c) Milk and food shall not be placed on the table longer than fifteen (15) minutes prior to the beginning of the meal to avoid contamination and spoilage.