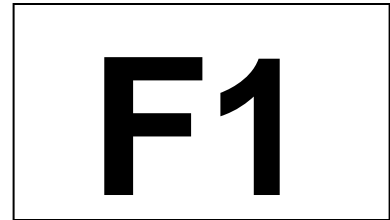


# FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



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**Subject: SAFETY TO LIFE**

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## **PURPOSE**

The purpose of this procedure is to ensure foodservice facilities are in compliance with Life Safety Codes.

## **PROCEDURE**

The implementation of School Board policy regarding safety in all school sites is administered by District Inspection and Operations Emergency Management (DIOEM). Specific questions regarding safety, utility usage and conservation, custodial operations, recycling, solid waste etc. may be directed to this Department by calling 305-995-1550 or on their District website <http://safety.dadeschools.net/>.

### **Decorations in Food Service Operations**

According to Life Safety Code NFPA10131-1.4 Furnishings, Contents, Decorations and Treated Finishes 31.1.4.1 “Draperies, curtains and other similar loosely hanging furnishings and decorations shall be flame-resistant by-passing test, of NFPA701, Standard Methods of fire Tests for Flame-Resistant Textiles and Films”.

Please note that hanging decorations in the food service area that have not been tested by NFPA are not permitted in the food service area where any heat producing equipment is utilized.

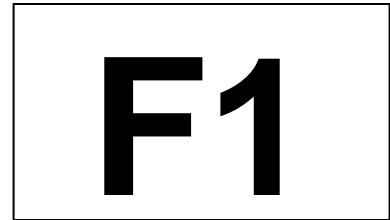
### **Hood Suppression/Fire System/Boiler (Steamer) Inspections**

Various state, district personnel and outside vendors perform routine safety checks on hoods, fire alarm systems and boilers. An inspection report, updated tag or permit is required at the end of each visit. Please make sure all inspection reports are posted in a visible place within the food service area.

When the hood suppression/fire systems/boiler (steamer) is due for an inspection the food service manager must contact the principal and/or the Division of Safety and Emergency Management at 305-995-4900 to report an expired tag. The Department of Food and Nutrition **DOES NOT** handle these inspections.

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## Hood Cleaning

Each food service site that has a hood system(s) is cleaned according to Florida State Fire guidelines, which entails the stacks, roof fans, filters, and all components to ensure grease does not build up and start a fire. Individual schools are scheduled to receive one hood cleaning per year. The general dusting and outside of the hood can be cleaned daily or weekly with the assistance of school site staff.

## Propane Gas Tank

The District bid for propane gas is administered by DIOEM's Utilities Administration department. When a new bid is awarded, school site administration is notified by e-mail with vendor contact information. Questions regarding propane gas service may be directed to the DIOEM's Utilities Administration department at 305-995-1550.

Please note the school site administration is responsible to call for refill of propane gas and diesel fuel.

*For Action By: Principals, Food Service Managers and Satellite Assistants*

*Refer Questions to: District Inspections Operations Emergency Management (DIOEM) and Department of Food and Nutrition*

*Revised: June 2005, July 2008, June 2010, July 2011, July 2023, June 2024*

*Reviewed: July 2024*