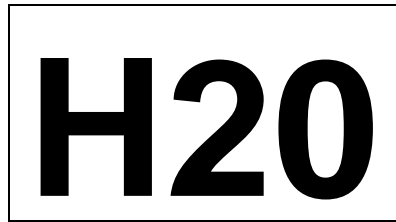


# FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



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Subject: **FOOD DEFENSE**

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**PURPOSE:** *Food defense is the protection of food products from contamination or adulteration intended to cause public health harm or economic disruption. The purpose of this procedure is to outline the steps the Department of Food and Nutrition takes for Food Defense.*

**SCOPE:** This procedure applies to foodservice employees who handle, prepare or serve food.

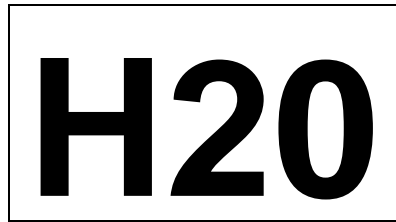
**KEY WORDS:** Foodborne Illness, Receiving, Evaluation, Quality Control, Access to Food Service Areas, Carbon Monoxide, Standards of Conduct, Continuing Education/Training, Food Recalls, Emergency/Disaster Preparedness, Safety and Security

## PROCEDURE

The Department of Food and Nutrition follows District policies and procedures related to emergency preparation and planning. In addition, the Department maintains emergency contact lists for all school site food service managers and District Food and Nutrition personnel; is a member of the District Critical Incident Response Team (DCIRT); and has multiple policies and procedures in place to ensure maximum protection of food products from contamination or adulteration intended to cause public health harm or economic disruption.

The Department of Food and Nutrition has the following procedures currently in place related to Food Defense:

- B-13: Examination and Follow-Up of Suspected Foodborne Illness (F.A.C. 64E-11)  
*The purpose of this procedure is to provide the steps that must be taken once a foodborne illness is suspected.*
- C-03: Receiving Food/Supplies/Service  
*The purpose of this procedure is to provide steps for receiving food/supplies/services to ensure excellent quality, correct quantities and proper processing of invoices for payment to vendors.*
- C-04: Evaluation of Products and Services  
*The purpose of this procedure is to ensure that products and services received in schools are compliant with Board approved contracts, as well as to examine the product or determine the quality of the service.*

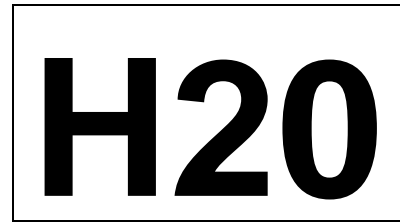


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- C-11: Quality Control: Food Products and Customer Service  
*The purpose of this procedure is to provide guidelines to operate high quality school food service programs and to outline the corrective action steps to be taken if a problem is discovered with the quality of a product received or served to a customer.*
- F-07: Access to School Food Service Areas  
*The purpose of this procedure is to protect the health and safety of students and all school personnel, by defining the authorized persons that are only permitted in food service areas.*
- F-10: Carbon Monoxide Detector Alarm  
*The purpose of this procedure is to ensure that all safety precautions are in place and followed in the event that a Carbon Monoxide Detector alarm sounds inside of a school kitchen.*
- G-15: District Employee Standards of Conduct  
*The purpose of these guidelines is to provide references to District policies for employee standards of conduct in order for all employees to work in a safe environment.*
- G-16: Professional Standards—Continuing Education/Training  
*The purpose of this procedure is to ensure all food service personnel meet annual continuing education/training requirements as established by the United States Department of Agriculture's Professional Standards for State and Local School Nutrition Programs Personnel as Required by the Healthy, Hunger-Free Kids Act of 2010 (80 FR 11077), effective July 1, 2015.*
- H-19: Food Recalls  
*The purpose of these guidelines is to prevent foodborne illness in the event of a food product recall.*
- J-06: Emergency/Disaster Preparedness and Loss  
*The purpose of this procedure is to outline the steps in preparing for an impending emergency and what to do upon returning after an emergency.*
- Weekly Briefing # 26113--Ensuring Safety and Security in the Kitchen and Keeping the Back Door Closed and Locked.  
*The purpose of this procedure is to maintain safety and security and to prevent pests and vermin from entering the facility.*



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Subject: **FOOD DEFENSE**

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**MONITORING**

Food service supervisors will review schools during scheduled visitations and food service managers/satellite assistants will monitor food service personnel to ensure adherence to the above referenced procedures and guidance.

**CORRECTIVE ACTION**

1. Retrain any food service employees found not following the procedures and guidance in this procedure.
2. Implement or correct any actions omitted from this procedure.

**VERIFICATION AND RECORD KEEPING**

The food service supervisor and/or food service manager/satellite assistant will submit information and/or documentation pertaining to the above referenced procedures and guidance as needed.

*For Action By: Department of Food and Nutrition, Food Service Managers, Satellite Assistants*

*Refer Questions to: Department of Food and Nutrition*

*Created: December 2019*

*Revised:*

*Reviewed: July 2024*