

2-7: CORRECTIVE ACTIONS

Although your HACCP plan is intended to prevent deviations from the standards outlined in 2-4: Hygiene, Sanitation, and Facilities Standards and 2-5 Safe Food Handling, perfection is rarely achieved. Therefore, you must have a plan to help you to decide what to do when you do not meet the standards. These are called “Corrective Actions.” The Food Safety Team Leader is in charge of correcting the problem. However, sometimes workers must correct problems and so they must also know what the corrective actions are.

HYGIENE, SANITATION, AND FACILITY STANDARDS	CORRECTIVE ACTIONS
Facilities	1. If deviations in the facility structure are noted either on the Annual Operation Assessment or detected any time during the school year, contact your School Nutrition Director or your Area Supervisor to determine to whom the repair request should be sent.
Equipment – Selection and Installation	1. If deviations in the facility structure are noted either on the Annual Operation Assessment or detected any time during the school year, contact your School Nutrition Director or your Area Supervisor to determine to whom the repair request should be sent.
Equipment – Maintenance	1. For an inaccurate, <u>bimetallic-dial-faced thermometer</u> adjust the temperature by turning the dial while securing the calibration nut (located just under or below the dial) with pliers or a wrench. 2. For an inaccurate, <u>digital thermometer</u> with a reset button, adjust the thermometer according to manufacturer’s instructions. <u>If it cannot be adjusted, throw out the thermometer.</u> 3. Retrain any foodservice worker who is not following the proper procedures for maintaining equipment

Workers – Health	1. Retrain any foodservice worker who is not following the procedures outlined under Workers – Health in 2-4: Hygiene, Sanitation, and Facilities Standards. 2. Immediately send home, any school foodservice worker who is working who has been diagnosed with an illness associated with <i>Salmonella</i> Typhi, Non-Typhoidal Salmonella, <i>Shigella</i>, <i>E. coli</i> 0157:H7, Norovirus, or Hepatitis A. 3. If a worker reports to work with symptoms of vomiting, diarrhea, fever, or jaundice send them home. 4. If a worker exhibits symptoms of vomiting, diarrhea, fever, jaundice has handled food, all food that they have handled must be thrown out.
Workers – Appearance	1. Retrain any foodservice worker who is not following the procedures outlined in Workers – Appearance.
Workers – Handwashing	1. Retrain any foodservice worker who is not following the proper procedures for washing their hands. 2. Throw out all food that they have handled with improperly washed hands.
Workers – Other Hygienic Practices	1. Retrain any foodservice worker who is not following the proper procedures. 2. Throw out all food that has been improperly handled.
Training	1. Schedule training for those who have not been trained.
Pest Control	1. Retrain any foodservice worker who is not following the procedures. 2. Discard any food contaminated by pesticides. 3. Label and/or properly store any unlabeled or misplaced chemicals.

Cleaning and Sanitizing – Three-compartment sink	1. Retrain any foodservice worker who is not following the procedures cleaning and sanitizing in a three-compartment sink. 2. Re-wash, rinse, and sanitize dirty food-contact surfaces. Re-sanitize food contact surfaces if the surfaces were not properly sanitized. Throw out food that comes in contact with food contact surfaces that have not been sanitized properly. 3. If the three-compartment sink is not properly set-up: • Drain and refill all compartments. • Adjust the water temperature by adding hot water until the desired temperature is reached. • Add more sanitizer or water, as appropriate, until the proper sanitizer concentration is achieved.
Cleaning and Sanitizing – Chemical Dishmachine	1. Retrain any foodservice worker who is not following the procedures for this prerequisite program. 2. If the dishmachine is not working properly: • Drain and refill the machine to keep the water clean. • Contact the appropriate individuals to have the machine repaired if the machine is not reaching the proper wash temperature indicated on the data plate. 3. For a chemical sanitizing machine, check the level of sanitizer remaining in bulk container. Fill, if needed. Prime the machine according to the manufacturer's instructions to ensure that the sanitizer is being pumped through the machine. Retest. If the proper sanitizer concentration level is not achieved, stop using the machine and contact the appropriate individuals to have it repaired. Use a three-compartment sink to wash, rinse, and sanitize until the machine is repaired.

Cleaning and Sanitizing – High-Temperature dishmachine	1. Retrain any foodservice worker who is not following the procedures for this prerequisite program. 2. For a hot water sanitizing dishmachine, retest by running the machine again. If the appropriate surface temperature is still not achieved on the second run, contact the appropriate individuals to have the machine repaired. Wash, rinse, and sanitize in the three-compartment sink until the machine is repaired or use disposable single-service/single-use items if a three-compartment sink is not available.
Cleaning and Sanitizing – In-place Equipment	1. Retrain any foodservice worker who is not following the procedures for this prerequisite program. 2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if the surfaces were not properly sanitized. Throw out food that comes in contact with food contact surfaces that have not been sanitized properly.
Hazard Communications	1. Retrain any foodservice worker who is not following the procedures for this prerequisite program.

SAFE FOOD HANDLING STANDARD	CORRECTIVE ACTIONS
Purchasing and Receiving	1. Retrain any foodservice worker who is not applying the purchasing and receiving standards. 2. Contact your School Nutrition Director or your Area Supervisor to determine how to handle rejected foods.
Dry Storage	1. Retrain any foodservice worker who is <u>not</u> following the storage standards. 2. If the temperature is not between 50°F and 70°F, call maintenance and note on Daily – Storage Temperature. 3. If maintenance cannot correct temperature, use inventory within 7-10 days. Contact Food Services Director.
Refrigerated Storage	1. Retrain any foodservice worker who is not following the refrigerated storage standards. 2. Throw out food that has been at a temperature of greater than 41°F for more than four hours. 3. If the food has not been at 41°F for more than four hours, move to another refrigeration unit. 4. If the refrigerator is not at 39°F or colder, adjust the thermostat immediately. If the temperature does not decrease, contact maintenance. 5. Throw out cooked or ready-to-eat foods that have been stored below raw meat, fish, or poultry. 6. Throw out foods that are past-dated.
Frozen Storage	1. Retrain any foodservice worker who is not following the frozen storage standards. 2. Throw out food that has been at a temperature of greater than 41°F for more than four hours. 3. If the food has not been at 41°F for more than four hours, cook it immediately and properly cool or freeze in a properly working cold-holding unit. 4. If the freezer is not at 0°F or colder, adjust immediately. If the temperature does not decrease, contact maintenance. 5. Throw out foods that are past-dated.
Preparation – Thawing	1. Retrain any foodservice worker who is not following the procedures for thawing. 2. Throw out all foods that have been improperly thawed.
Preparation – Meats, Fish, and Poultry	1. Retrain any foodservice worker who is not following the procedures for preparing meat, fish, and poultry. 2. Throw out all meat, fish, and poultry that have not been properly handled. 3. Discard prepared meats, fish, and poultry that are in the refrigerator for more than three days.

Preparation – Salads Containing Potentially Hazardous Foods	1. Retrain any foodservice worker who is not following the procedures for preparing salads containing potentially hazardous foods. 2. Discard ready-to-eat food that is touched with bare hands. 3. Discard opened containers of salads containing potentially hazardous foods that are in the refrigerator after the three days. 4. Discard salads that are past the manufacturer use by date. 5. Discard salads containing potentially hazardous ingredients that have been made in-house after three days.
Preparation – Eggs and Egg Mixtures	1. Retrain any foodservice worker who is not following the procedures for preparing eggs and egg mixtures. 2. Discard any eggs or egg products that have not been handled properly. 3. Discard eggs and egg mixtures that are in the refrigerator after three days.
Preparation – Batters and Breeding	1. Retrain any foodservice worker who is not following the procedures for preparing batters and breeding. 2. Discard any foods that have been in the temperature danger zone for more than four hours. 3. Discard batters and breeding that are in the refrigerator after three days.
Preparation – Fruits and Vegetables	1. Retrain any foodservice worker who is not following the procedures for preparing fruits and vegetables. 2. Discard ready-to-eat food that is touched with bare hands. 3. Remove unwashed whole fruits and vegetables from the serving line and wash immediately before serving. 4. Label and date fresh cut fruits and vegetables. 5. Discard cut melons held after three days.
Preparation – Ice	1. Retrain any foodservice worker who is not following the procedures for preparing ice. 2. Discard ready-to-eat food that is touched with bare hands.

Holding and Serving	1. Retrain any foodservice worker who is not following the procedures for holding and serving foods. 2. For hot foods that are not at proper temperatures: a. Reheat food to 165°F for fifteen seconds if the temperature is below 135°F and the last temperature measuring was 135°F or higher and taken with the last two hours. Repair or reset holding equipment before returning the food to the unit, if applicable. b. Discard the food if it cannot be determined how long the food temperature was below 135°F. 3. For cold foods that are not at proper temperatures, rapidly chill the food using an appropriate cooling method if the temperature is warmer than 41°F and the last temperature was 41°F or colder <u>and</u> taken within the last two hours: a. Place food in shallow container (no more than two inches deep) and loosely covered. Put on the top shelf in the back of the walk-in or reach-in cooler. b. Use a quick-chill unit like a blast chiller. c. Stir the food in a container placed in an ice water bath. d. Add ice as an ingredient. e. Separate food into smaller or thinner portions. 4. Repair or reset holding equipment before returning the food to the unit, if applicable. 5. Discard the food if it cannot be determined how long the food temperature was above 41°F. 6. Throw out unmarked or unidentified food or food that is noted to exceed the four-hour limit. 7. When using time alone as a public health control a TCS food that is out of temperature control must be discarded when it has no time marking while it is on the serving line and the time marked on the container has exceeded 4 hours.
Leftovers, Advance Preparation, and Opened Packages of Food	1. Retrain any foodservice worker who is not following the procedures for handling leftovers. 2. Throw out leftover foods stored in the refrigerator that are older than three days. 3. Throw out leftover foods stored in the freezer that are older than one menu cycle. 4. Throw out foods that are past dated.
Recovering/Reserving	1. Throw out exposed foods that have been recovered.
Transporting	1. Retrain any foodservice worker who is not following the procedures for transporting food. 2. Continue heating or chilling food carrier if the proper air temperature is not reached. 3. Reheat food to 165°F for 15 seconds if the internal temperature of hot food is less than 135°F. 4. Cool food to 41°F or colder using a proper cooling procedure if the internal temperature of cold food is greater than 41°F. 5. Discard potentially hazardous foods held in the temperature danger zone for more than four hours.

