

HACCP Tips and Resources during COVID-19

Resources:

- **Region 17 ESC Child Nutrition Page** (Food Safety Resources tab):
<https://www.esc17.net/page/fs.home>
- **The ICN Food Safety Resources Page** (SOP Templates and Training):
<https://theicn.org/icn-resources-a-z/food-safety>
- **School Food Handler** (COVID-19 Resources and SOPs):
<https://schoolfoodhandler.com/covid-19-resources/>

SOPs you should already have in your HACCP plan that might need training emphasis/review:

- **Proper Handwashing**
 - Review when to wash hands and how. If applicable, add before putting mask on and taking mask off.
- **Personal Hygiene**
 - Review protocol for reporting symptoms. Check local requirements related to COVID-19 and revise SOP as needed.
- **Hot and Cold Holding for Time Temperature Control for Safe Foods**
 - Review how often you are checking temperature when holding food (should be at least every 2 hours).

New SOPs that could apply for COVID-19 operations:

All:

- Proper Wearing and Care of Face Masks
- Serving Meals during Social Distancing

Meals in Classroom:

- Cleaning and Sanitizing in Classroom

Grab-N-Go / Drive Up Service:

- Non-congregate Feeding: Drive Up Service

Home Deliveries:

- Proper Cleaning of Delivery Vehicles