

Prevention of Foodborne Illness

Foodborne illness is a major concern to the Baltimore County Public Schools. A foodborne illness is a disease carried or transmitted to people by food. Although any type of food can become contaminated, some are better able to support the rapid growth of microorganisms than others.

The Center for Disease Control (CDC) has identified some common factors that are responsible for foodborne illness. These include:

- Purchasing food from unsafe sources.
- Failing to cook food adequately.
- Holding food at improper temperatures.
- Using contaminated equipment.
- Poor personal hygiene.

Department of Environmental Protection and Resource Management, Code of Baltimore County Regulations (1.01.01) prohibits the sale of potentially hazardous food at school-sponsored events in non-licensed food production facilities. Potentially hazardous foods contain moisture and protein with a neutral or slightly acidic PH. Such foods require time temperature control to prevent the growth of microorganisms and the production of toxins. Any potentially hazardous foods, such as any food requiring hot or cold temperature control, cannot be brought to school by unlicensed individuals or facilities and be served to students at school-sponsored functions.

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Baltimore County Public Schools
Office of Food and Nutrition Services

Food Safety in Schools



The Core Four Practices

- **CLEAN:** Wash hands and surfaces often.
- **SEPARATE:** Don't cross-contaminate!
- **COOK:** Cook to proper temperature.
- **CHILL:** Refrigerate promptly.

Partners in Food Safety

Food Safety



The Purpose

The objective of the Baltimore County food program shall include encouraging students to select and consume nutritionally balanced meals. The Office of Food and Nutrition Services supports the educational program by providing nutritious meals in an environment that meets proper sanitation and health standards and conforms to all applicable state and local laws and regulations.

BCPS POLICY 3310

Office of Food & Nutrition Services Food Safety Procedure

1. All potentially hazardous foods served on BCPS property shall be prepared under the supervision of a licensed food service facility. A food service facility means a place or operation where food is prepared, served, or distributed for human consumption, on the premises or elsewhere, with or without charge. The following licenses qualify:
 - Office of Food & Nutrition Services
 - Catering service with a valid food facility identification number.
2. As of April 2, 2007, no food service facility shall operate unless it is under the direct supervision of a certified food service manager whenever food is received, prepared, and/or served on the premises. To be recognized as a certified food service manager, an individual must have a valid certification/identification card in his/her possession. The Department of Environmental Protection and Resource Management for Baltimore County issues Certified Food Service Manager ID cards.

Home-prepared food for a single student does not fall under this regulation.

Use of Facilities by Outside Groups

The principal shall be responsible for approving requests to use any part of the food service facility by outside individuals or groups in accordance with the *Use of Facilities Manual*, Department of Physical Facilities.

The cafeteria manager shall be responsible for ensuring that the appropriate license(s) is held by any outside agency or group which has been approved to hold a function serving food and that an Office of Food and Nutrition Services' employee is present during the event. The outside agency or group coordinating the event shall be responsible for the cost of this service.

BCPS RULE 3310

Field Trips

Field trips to unregulated facilities serving food or beverages, e.g. farms, should be reviewed in advance by appropriate personnel.