

Grab-and-Go Cart Standard Operating Procedure

PURPOSE:

To confirm that school food professionals are properly utilizing and maintaining the Grab-and-Go Cart.

SCOPE:

This procedure applies to any school food professionals responsible for maintaining and monitoring Grab-and-Go Carts.

KEYWORDS:

Temperature, Cleaning, Sanitizing, grab-and-go Cart.

INSTRUCTIONS:

1. Train Food Service staff to use the procedures in this SOP. Refer to the washing hands SOP, the cleaning and sanitizing surfaces SOP
2. Follow State or local health department requirements.
3. Follow the Personal Hygiene and Washing Hands SOPs.
4. Follow the manufacturer's instructions for pre-chilling or heating food grab-and-go equipment before use. If using cambro ice blocks, make sure they are frozen.
5. Wash all fruits and vegetables by following the procedures in the Washing Fruits and Vegetables SOP.
6. Prepare all cut fruits and vegetables by following the Preparing Cold Foods SOP procedures.
7. Reheat or cook all hot foods by following the Preparing Hot Foods SOP procedures.

8. Place all exposed food under sneeze guards.
9. Take temperatures of all food items and record them on the Temperature/Production record.
10. Hold hot food at 135°F or above but not greater than 140°F.
11. Hold cold food at 41°F or below.
12. When replenishing the grab-and-go cart (s), replace existing containers of food with new ones.
13. On the Temperature/Production record, record the quantity of food used, the quantity of leftovers, and the temperatures at the end of service. Be sure to include waste.
14. Avoid using spray chemicals to clean food bars when in use. Use a fresh sanitizer bucket with a towel to sanitize handles before, in between and after meal service.
15. Thoroughly clean and sanitize the grab-and-go cart(s) according to the Cleaning and Sanitizing equipment SOP.

MONITORING:

1. Monitor and record temperatures of food in accordance with the Cold Potentially Hazardous Foods SOP and the Hot Potentially Hazardous Foods SOP.
2. Continually monitor food containers to ensure that Food Service staff are storing utensils on a clean and sanitized surface, or in the containers with the handles out of the food.

CORRECTIVE ACTION:

1. Retrain any Food Service staff not following the procedures in this SOP.

VERIFICATION AND RECORD KEEPING:

The kitchen lead will verify that Food Service staff have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the Temperature Log at the close of each day. The Cooking and Reheating Temperature Log is to be kept on file for at least 3 years.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____