

Gwinnett Nutrition HACCP Based – SOPs

Serving Halal Meat with Integrity

PURPOSE: To ensure no Cross-Contact occurs when preparing and serving Halal Meats in School Nutrition.

NOTE: Cross-Contact will occur if halal meats have direct contact with non-halal meats.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Use your receiving procedures.
 - a. Check all ingredient labels each time the food is purchased.
 - b. Date each food item when received.
3. Store Halal food items in a separate location from the non-allergenic items.
4. Prevent cross contact during food preparation.
 - c. Wash hands before preparing foods.
 - d. Wear single-use gloves.
 - e. Use a clean apron when preparing Halal food.
 - f. Wash, rinse, and sanitize all cookware before each use.
 - g. Wash, rinse, and sanitize food contact surfaces.
 - h. Designate a Halal preparation zone in the kitchen.
 - i. Prepare food items that are Halal first or in a separate area.
 - i. Label and store the Halal items separately.
 - j. Use a clean, sanitized cutting board when preparing Halal food.
 - k. Use clean potholders and oven mitts for Halal foods to prevent cross contact.
5. Prevent cross contact during meal service.
 - l. Package Halal entrée to prevent cross contact with nonHalal meat.
 - m. Label the Halal entrée, clearly, with Halal sticker so that the students can easily identify it.
 - i. Line signage may also be used along with the stickers on the individual Halal entrees.

MONITORING:

The foodservice manager or designee will continually monitor receiving, storage, preparation, and serving areas to ensure that all Halal production and service procedures are being followed.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
 - a. Complete the Retraining form.
2. Refrain from serving any Halal meats to students, as Halal, if there is any question as to whether or not a nonHalal meat might be present in that particular food.
 - a. NOTE: Proper cooking does NOT reduce or eliminate cross-contact.

VERIFICATION AND RECORD KEEPING:

The foodservice manager will verify that foodservice workers are using safe utensils, gloves and proper handwashing by visually monitoring foodservice employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist weekly. The designated foodservice employee responsible for monitoring will record the name of any food, the date, the time, and the reason why any food was discarded on the food usage logs. The foodservice manager will verify that appropriate corrective actions are being taken by reviewing the food usage logs each day. The Food Safety Checklist and the food usage logs are kept on file for a minimum of 5 years plus the current year.