

Mi Smoothie

Standard Operating Procedures



Dear Food Service Director,

Loaning the food service department's blender to other employees outside the cafeteria, may seem like a hassle, but could become a new income stream using equipment you already own, with minimal labor.

It is important the food safety standards are followed, so the following pages are intended for you to share with people in the loan program. It is up to you, if you want a cafeteria employee operating the blender (and charge the group for their time), or if you are comfortable training other school staff.

Charging for the ingredients used in the smoothies is important. The food service funds need to be only for the meal program. Smoothies for other occasions can go under a catering revenue stream. Charge double your food cost for the items. Set deadlines for ordering ingredients according to your distributor ordering and delivery cycle.

You may wish to create a loan calendar, when it becomes popular, so you know when the blender is available. Depending on the technology in the school, it could be set up so staff could reserve the blender by sending an appointment and checking availability themselves.

If the smoothies are being purchased during the school day, they need to meet Smart Snack requirements. Be sure to provide recipes. A reprint of the USDA memo and FAQ is included in the "Smoothies for All Occasions: Food Service" handout. Or the smoothies may fall under one of the exempt fundraisers.

Sharing the blender can help teachers and staff meet school wellness policy guidelines to have healthy snacks at celebrations or have hands-on learning in the classroom. Use the "Mi Smoothie for All Occasions: School Staff" handout to share ideas with principal, teacher or PTO chairman.

Healthy smoothies can fit anytime: before, during and after school.



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Standard Operating Procedure for Blender Use by Non-Food Service Staff

Cleaning and Sanitizing Food Contact Surfaces

1. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces.
2. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:
 - Wash surface with detergent solution.
 - Rinse surface with clean water.
 - Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
 - Place wet items in a manner to allow air drying.
3. If a 3-compartment sink is used, setup and use the sink in the following manner:
 - In the first compartment, wash with a clean detergent solution at or above 110o F or at the temperature specified by the detergent manufacturer.
 - In the second compartment, rinse with clean water.
 - In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label or by immersing in hot water at or above 171o F for 30 seconds. Test the chemical sanitizer concentration by using an appropriate test kit.

Standard Operating Procedure for Washing Fruits and Vegetables

1. Follow State or local health department requirements.
2. Wash hands using the proper procedure, as outlined below:
 - Wet hands and forearms with warm, running water at least 100 °F and apply soap.
 - Scrub lathered hands and forearms, under fingernails, and between fingers for at least 10-15 seconds. Rinse thoroughly under warm running water for 5-10 seconds.
 - Dry hands and forearms thoroughly with single-use paper towels.
 - Dry hands for at least 30 seconds if using a warm air hand dryer.
 - Turn off water using paper towels.
 - Use paper towel to open door when exiting the restroom.
3. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with produce, such as cutting boards, knives, and sinks.
4. Follow manufacturer's instructions for proper use of chemicals.
5. Wash all raw fruits and vegetables thoroughly before combining with other ingredients, including:
 - Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
 - Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.
6. Wash fresh produce vigorously under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.
7. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
8. Remove any damaged or bruised areas.
9. Label, date, and refrigerate fresh-cut items.
10. Serve cut melons within 7 days if held at 41 °F or below. Refer to the Date Marking Ready-to-Eat, Potentially Hazardous Food SOP.
11. Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.

Standard Operating Procedure for Using Suitable Utensils When Handling Ready-to-Eat Foods

1. Follow State or local health department requirements.
2. Use proper handwashing procedures to wash hands and exposed arms prior to preparing or handling food or at any time when the hands may have become contaminated.
3. Do not use bare hands to handle ready-to-eat foods at any time unless washing fruits and vegetables.
4. Use suitable utensils when working with ready-to-eat food. Suitable utensils may include:
 - Single-use gloves
 - Deli tissue
 - Foil wrap
 - Tongs, spoodles, spoons, and spatulas
5. Wash hands and change gloves:
 - Before beginning food preparation
 - Before beginning a new task
 - After touching equipment such as refrigerator doors or utensils that have not been cleaned and sanitized
 - After contacting chemicals
 - When interruptions in food preparation occur, such as when answering the telephone or checking in a delivery
 - When handling money
 - Anytime a glove is torn, damaged, or soiled
 - wAnytime contamination of a glove might have occurred

Standard Operating Procedure for Washing Hands

1. Follow State or local health department requirements.
2. Use designated handwashing sinks for handwashing only. Do not use food preparation, utility, and dishwashing sinks for handwashing.
3. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each handwashing sink or near the door in restrooms.
4. Keep handwashing sinks accessible anytime employees are present.
5. Wash hands:
 - Before starting work
 - During food preparation
 - When moving from one food preparation area to another
 - Before putting on or changing gloves
 - After using the toilet
 - After sneezing, coughing, or using a handkerchief or tissue
 - After touching hair, face, or body
 - After smoking, eating, drinking, or chewing gum or tobacco
 - After handling raw meats, poultry, or fish
 - After any clean up activity such as sweeping, mopping, or wiping counters
 - After touching dirty dishes, equipment, or utensils
 - After handling trash
 - After handling money
 - After any time the hands may become contaminated
6. Follow proper handwashing procedures as indicated below:
 - Wet hands and forearms with warm, running water at least 100 °F and apply soap.
 - Scrub lathered hands and forearms, under fingernails, and between fingers for at least 10-15 seconds. Rinse thoroughly under warm running water for 5-10 seconds.
 - Dry hands and forearms thoroughly with single-use paper towels.
 - Dry hands for at least 30 seconds if using a warm air hand dryer.
 - Turn off water using paper towels.
 - Use paper towel to open door when exiting the restroom.
7. Follow FDA recommendations when using hand sanitizers. These recommendations are as follows:
 - Use hand sanitizers only after hands have been properly washed and dried.
 - Use only hand sanitizers that comply with the 2001 FDA Food Code. Confirm with the manufacturers that the hand sanitizers used meet these requirements.
 - Use hand sanitizers in the manner specified by the manufacturer.