

Points of Contamination

Cereal:

- Check Expiration Date
- Processing
- Storage
- Cross Contamination (meat juices)
- Handling
- Containers

Milk:

- Check Expiration Date
- Processing (pasteurization)
- Refrigeration/Storage
- Temperature (length)
- Storage
- Servers

Delivery:

Check delivery truck records for temperature at the time arrival, check which other items were delivered with the cereal/milk. After delivery, check how long the delivered items set out before it was moved into refrigeration.

School Handling:

At what temperature is the refrigeration system set to, is it functioning properly. Is the the dry storage space free of rodents or insects? What is the temperature of the dry storage space?

Sampling:

Take a sample of the cereal and milk, test for bacterial contamination. Conduct a survey of each student who ate just cereal or drank just milk to determine if they had similar symptoms.

Preventative Measures:

- Records of time and temperature for all contact and deliveries.
- Proper Storage (cleanliness/temperature)
- Proper Handling (gloves, serving, hairnets, sanitation of surfaces)
- Disposal
- Overall Cleanliness At Every Level