

Carroll County employees are committed to high standards of food safety. Through proper training and supervision, our employees practice acceptable methods to provide the safest, nutritional meals available at school.

Training:

- Anyone who substitutes in the kitchen must attend a food safety/sanitation workshop before ever working in the school.
- All new employees must complete a 30 hour orientation course in which 10 hours are on food safety and sanitation.
- All managers are ServSafe certified with the National Restaurant Association. This requires completing an intensive course on food safety and passing a comprehensive exam. After the December class, we will have 55 people ServSafe certified in Carroll County Schools.
- All employees participate in 12 hours of staff development yearly.

Food Handling Procedures:

- Food temperatures are checked when food is prepared, cooked, and served.
- Food is purchased from reputable manufacturers and vendors. Some of the brands are ones consumers purchase for their home such as Wild Mike's pizza, State Fair corn dogs, Red Gold ketchup, Tyson and Gold Kist chicken.
- Employees must follow strict rules for food receiving, storing, cooking, and serving.
- All employees wear hairnets and are provided with uniforms and safety shoes.
- Employees are not allowed to work if they are sick.
- A full-time maintenance technician to keep the equipment in good working order.
- A reputable company treats the school kitchens monthly for pest control.
- School kitchens are inspected twice a year by local health department inspectors. Scores are posted on our website: www.carrollcountyschools.com
- The food service director and lead manager make unannounced visits monthly to all the schools.
- We have never had a food-borne illness outbreak in our schools due to school food.