

COOKING CLASSES IN SCHOOLS

Some schools offer cooking classes as an elective. While food safety is part of the curriculum, there are a few points to remember:

01 HOT WATER IS A MUST

Just like in school kitchens, hot water is necessary to prepare foods. Cooking labs should be postponed if there is no hot water in the classroom.

02 USE SAFE STORAGE

Cleaning chemicals should never be stored above food items. Any raw meat should be stored on the bottom shelves of a walk-in cooler or refrigerator.

03 DON'T REHEAT- EAT!

Best practice – don't cool and reheat. Eat all prepared food at the time of class.

04 USE THERMOMETERS

The classroom refrigerator must keep Time/Temperature Control for Safety (TCS) foods at 41 degrees and below. Check the food periodically, with a digital thermometer, to make sure it is working properly. A refrigerator thermometer should be stored in the fridge at all times.

RESOURCES



[www.snohd.org/222/
Food-Safety-Educational-Resources](http://www.snohd.org/222/Food-Safety-Educational-Resources)



[www.foodworkercard.wa.gov/
fwcmanual](http://www.foodworkercard.wa.gov/fwcmanual)



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If you have any questions concerning these guidelines,
please contact the Food Program at food.safety@snoco.org