

Food safety and sanitation are essential in CACFP, which serves vulnerable populations such as young children and older adults who are more susceptible to foodborne illnesses. Facilities must prioritize the health and safety of those in care by maintaining proper food handling and sanitation practices, with regular inspections conducted by local or state health authorities to ensure compliance.

What Sponsors Need to Know

- Follow all state and local health and sanitation requirements.
- Keep health inspection reports on file.
- Ensure vendors are maintaining current food production permits as applicable.
- Correct violations promptly as they are identified
- Ensure all food service staff have a Food Handler Card and basic food safety training (HACCP principles).
- Create written procedures for identifying and reporting health or safety threats.

ODE CNP Administrative Reviews

- Review includes:
 - Health inspection report
 - Food production permit
 - Food Storage
 - Food Handling
 - Sanitation
- Corrective action required for not having a sanitation inspection in the last 12 months, uncorrected violations, or food safety issues
- Unresolved issues may result in a serious deficiency or program suspension.
- Health inspection schedule:
 - CACFP requirement: every 12 months
 - School district sites: twice a year



Key Food Safety Practices:



- Use approved food sources only.
- Keep hot foods $\geq 135^{\circ}\text{F}$ and cold foods $\leq 41^{\circ}\text{F}$
- Wash, rinse, and sanitize all food contact surfaces
- Store chemicals separately from food.
- Practice good hand hygiene.
- Check expiration and “use by” dates regularly
- Label and refrigerate leftovers within two hours, use within 48 hours, or freeze.

Helpful Resources!

- [General Program Compliance for School Nutrition Programs](#)
- [The 2024 Oregon Food Sanitation Rules](#)
- [2009 FDA Food Code](#)
- [Institute of Child Nutrition - Food Safety Resources](#)
- [CACFP Policy and Procedure Manual](#)

The Food Safety and Sanitation Checklist to the right is what CACFP specialists will be looking for during their review. Following this will help ensure compliance and minimize review findings. All CACFP sponsors must follow Oregon Health Authority (OHA) rules and regulations, while the Child Care Licensing Division (CCLD) requires their facilities to have some extra guidance and additional requirements.



CCLD Licensed Facilities

- **A certified child care center must provide the following written information to parents, staff, and volunteers:**

- Meal & snack practices
- Food storage and handling practices
- Children's dietary needs and allergies
- Infant feeding practices
- Food brought from the child's home

- **Helpful Resources:**

- [CCLD Handbook](#)
- [CNP Meal Accommodations and Modifications](#)

Food Safety and Sanitation Checklist

- ☒ Basic food safety and sanitation practices used in the preparation and service of the meal.
- ☒ The site has a written food safety plan
- ☒ The site has had a satisfactory health inspection in the last year and all issues noted have been resolved.
- ☒ The food storage areas and food are in good condition. Food is stored away from walls and the floor
- ☒ Handwashing sinks are available in food service area with hand soap and paper hand towels
- ☒ Food preparation and service areas are clean
- ☒ Refrigerators and freezers have thermometers reading safe temperatures
- ☒ Probe thermometers are used with hot food
- ☒ Chemicals are stored in a way to avoid food contamination
- ☒ There is no evidence of pests