

Field Trips: Keeping Food Safe on the Go!

Collaborate for Safety

- School Nutrition
- School Administrators, Teachers, and Staff
- Parents
- Volunteers

Food Safety Concerns

- Sickness from foodborne illness
- Bacteria multiply rapidly
- Temperature danger zone

Be Aware Before the Trip

- Trip location and length
- Foods suitable for transport
- Effective food packaging
- Time and temperature control procedures

Loading Up!

- Note time removed from refrigeration
- Mark the storage coolers with "must be eaten by..."
- Keep cooler closed until service

On the Road...keep it cool

- Keep coolers away from engines
- Store out of direct sunlight
- Keep coolers closed

Eat on Time!

Choose one:

- Keep foods below 41 °F and eat anytime during the day
- Eat within 4 hours if kept between 41 and 70°F
- Consume within 1 hour if kept above 70°F.

Meal Service

- Wash Hands!
- Distribute foods safely
- Avoid Sharing
- Check the roster
- Discard all Leftovers

HAVE A SAFE TRIP!

Cooperate and collaborate for safety and fun

QUESTIONS?

Contact your School Nutrition Administrator or
Regional School Nutrition Consultant/Specialist