

POLICY MANUAL

Subject: Food Quality

Effective Date: 01/90

Initiated By: Jim Threadgill
Food Services Supervisor

Approved By: Tim Tull
Fiscal Director

Review Dates: 12/02 JT, 10/07 JT, 11/08 ET **Revision Dates:** 11/14 JT
07/10 JT, 07/11 JT, 10/12 JT, 12/13 JT

POLICY:

The Food Services Supervisor will be responsible for quality food production. Food quality should be checked and maintained throughout preparation and service. S/he should be aware of preparation conditions, adherence to recipes provided, and conditions at service to ensure overall food quality. All food is both prepared and stored as specified by applicable Metro, state, and federal regulations.

PROCEDURE:

- A. Fresh fruits and vegetables should be properly cleaned and prepared according to recipe provided. Salads and all fresh items should be handled as little as possible. Hold under refrigeration and remove items as close to actual serving time as possible.
- B. Meats will be handled in accordance to recipes. Time in non-controlled temperatures will be held to a minimum. Holding time prior to service will not exceed two (2) hours at 140 degrees unless otherwise stated in recipe.
- C. Cooked vegetables will be prepared in accordance to recipe. Vegetables should be prepared as close to serving time as possible. End preparation to serving time will not be greater than 30 minutes.
- D. All foods will be tested by Food Service Supervisor and Sous Chef before service begins to assure quality.