



Beatriz Gastelum, Dennise Hargrave, and Sonia Farias pictured above from left to right.

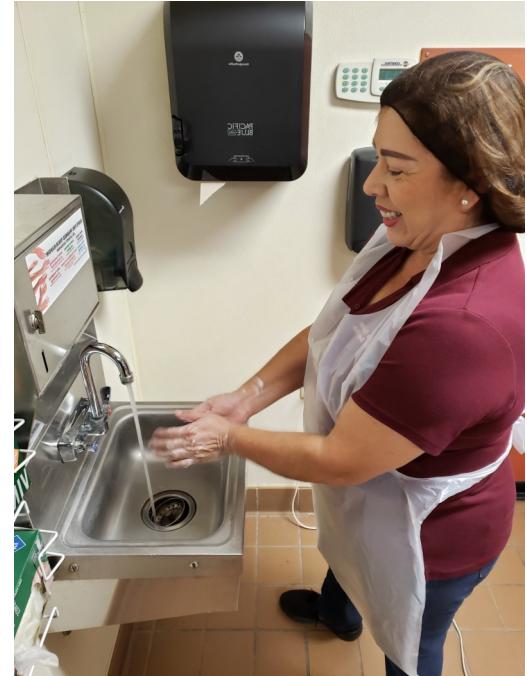
## Newly Certified Food Safety Professionals

The ServSafe Food Protection Manager is the highest certification awarded by ServSafe. The certificate is earned by passing a 90 question exam that focuses on several aspects of food service that can affect the safety of food. A quarter of the food service employees in our department have been certified. Congratulations on joining the elite club!

## Commitment to Food Safety

Each school year our cafeterias get 2 to 3 unannounced Official Retail Food Inspections given by the Imperial County Public Health Department Division of Environmental Health. Last year our food service department passed all of them with a combined average score of 98.92 out of 100. 15 out of the 39 visits resulted in a perfect 100% scores. Not only does our CUSD food service department meet all local state and federal regulations on food safety but our employees also get between 8 and 24 additional hours of training at the beginning of the school year in a variety of topics including:

- \*Foodborne Microorganisms & Allergens
- \*Personal Hygiene \*Preparation, Cooking & Serving
- \*Receiving & Storage \*Regulatory Authorities
- \*Facilities, Cleaning/Sanitizing & Pest Management



Sonia Farias modeling good personal hygiene by washing hands thoroughly prior to handling food.