



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

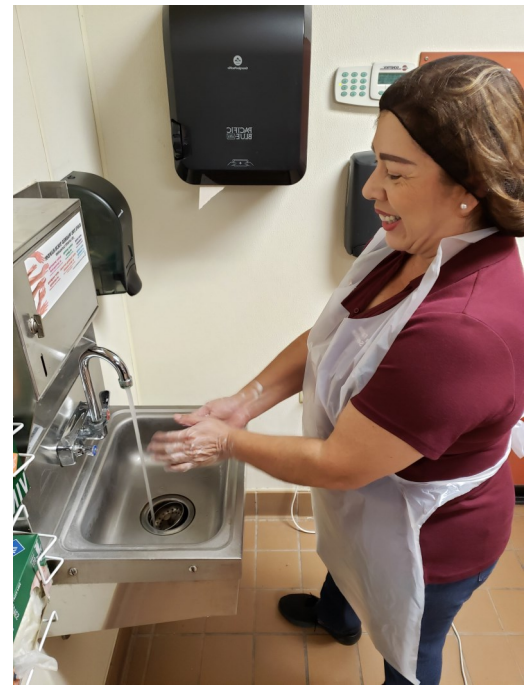
Newly Certified Food Safety Professionals

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 or 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.