



Bringing Help, Hope, and Healing

Mass Feeding Training Manual

KYBAPTIST.ORG/DR

2024



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PHILOSOPHY

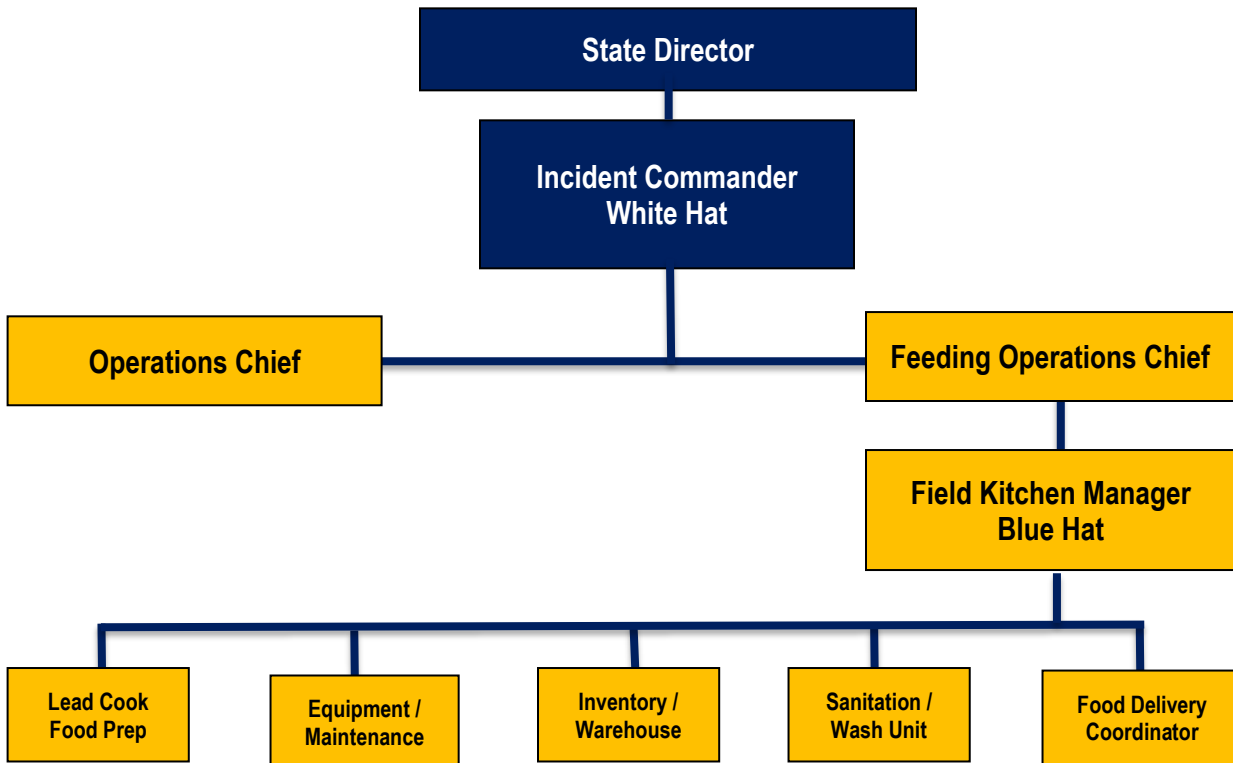
The purpose of Southern Baptist Disaster Relief's (SBDR) efforts can be summarized by looking at biblical accounts of Jesus' teaching and healing, such as feeding crowds, the parable of the Good Samaritan, and urging followers to minister to others in various ways (Matthew 25:32-46).

SBDR is Christian love in action, responding to hurting persons and seeking to alleviate their needs whatever they may be. Disaster relief involves caring for people and responding to hurting people in a timely way. James 2:14-18 is one of many scriptural foundations for SBDR.

PURPOSE

The purpose of this feeding manual is to provide guidance and information for disaster relief volunteers engaged in feeding operations to promote and ensure consistent procedures for the safe storage, handling, preparation, and distribution of food to survivors and volunteers. This manual is designed as a resource to support state conventions disaster relief and to supplement training endeavors. Nothing in the manual is to be construed as overriding state and local laws and regulations, nor are the guidelines designed to replace appropriate procedures currently being used in state convention disaster relief training.

ORGANIZATIONAL CHART OF SBDR FEEDING



TRAINING

Each Baptist convention will train and maintain volunteers as described in this Feeding Manual.

SBDR leadership has chosen to use hats for recognition of leaders. These have been found to make key leaders easily identifiable at operational sites.



SPECIALIZED TRAINING

INCIDENT COMMANDER (WHITE HAT)

The incident commander is the leader of the ICS (Incident Command System) team. The incident commander should have FEMA training.

FEEDING OPERATIONS CHIEF (FOC)

This position coordinates the field kitchens and is direct liaison to activating agencies (state/county EOC, American Red Cross, The Salvation Army, etc.). This person should have ServSafe Manager certification. This person is part of the Incident Management Team (IMT).

BLUE HAT/FIELD KITCHEN MANAGER

State conventions should work to ensure that all feeding Blue Hats have a ServSafe Manager certification.

FEEDING UNIT DISASTER RELIEF VOLUNTEER (GOLD HAT)

A feeding unit disaster relief volunteer should be trained by the state convention in a comprehensive training program based on ServSafe principles and disaster relief field operations.

FEEDING SITE DESCRIPTIONS

MEGA FEEDING SITES

Mega feeding sites are set up at the request of the affected state convention in cooperation with our partners for the purpose of generating a higher daily meal count than a type I (D) unit (30,000 meals) can produce. The site location in the affected community could very possibly be something other than a Southern Baptist church facility, such as a fairground, school, community center, or shopping center, due to the large number of volunteers, support equipment, and materials needed for the operation.



MASS FEEDING SITES

Much like a Mega feeding site set up, a Mass feeding site will service 5,000-30,000 meals per day.

This kitchen can be staffed with volunteers from one or more SBDR conventions.

QRU (QUICK RESPONSE UNIT)



This kitchen is different from what most Disaster Relief volunteers are accustomed to. It is mobile, fully functional, and self-contained. QRUs are NOT designed for the purpose of mass feeding (though they can be used in that context). They are designed to serve one-ten people at a time as they walk up to the Unit.

In deploying a QRU with a crew of 5-10 volunteers, 3-4 will be serving inside the Unit and 2-6 will be outside the unit serving people and striking up conversations to share the Gospel.

The first word in the QRU acronym is "Quick." The unit is designed to be quickly on site and can be moved to another site

just as quickly. In deploying a QRU, think in terms of hours and not days. A successful QRU ministry remains ready to be deployed within 2 hours of being released to go. The idea is to be on-site in the Disaster Area and serving food the day of or the day after the disaster occurs. Normally, a QRU deployment usually lasts for 3-5 days.



The number of meals a QR is capable of depends on the equipment in unit. The total number of meals can range from less than 100 to 2,500 per day in a mass feeding context. But the emphasis in training needs to focus on feeding less than 200 meals a day. The volunteers needed depend on the specific equipment and the number of meals you plan to prepare. If you are preparing a small amount and serving out the window, 3-6 volunteers are sufficient. This allows the volunteers to travel with unit in one truck.

Each unit is unique: some with roasters, some with stove, oven, grill, deep fryers, and some with tilt skillets and convection ovens. Your convention needs to decide on which unit best serves your needs. If you are cooking inside the unit, you will need a vent hood and fire suppression (preferably built in).



FIXED KITCHEN

A fixed kitchen is any kitchen in a permanent building or could be in a school, church, or business. It is usually used to cook for small groups or teams.

- **Take pictures of the entire kitchen** including inside the oven, refrigerator, storage area, every area that will be used. Be sure to take pictures of damage, inside ovens, refrigerators, and everywhere you clean.
- **Do not re-arrange anything without permission.** If you must, have good pictures to return everything to the correct area.
- **Locate trash dumpster and alternate dump sites.** Find out days for dumping and how to handle extra dumps or increased service. Information should be placed in Kitchen Folder.



- **Know Recycle Procedures.** Use them and train workers. Information should be placed in Kitchen Folder.

FOOD SUPPLIES AND STORAGE

- **Inventory food supplies and available equipment.**
- **Make sure equipment is clean and working orders** It should be cleaned before use.
- **Store items in areas relative to planned use and 6 inches off floor and 4 inches from wall.** Have extra pallets to use for keeping food off floor.
- **Be prepared for heavy cleaning.**



APPLY BASIC FOOD HANDLING PROCEDURES IN REFRIGERATOR.

Proper Food Storage in Cold Holding Units

An approved walk-in or ice bath method must be used when cooling foods.
Foods must be cooled from 130°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours, for a total time of 6 hours.

Foods Being Cooled, Reduced to 4 Inches or Less & Uncovered



Ready-to-Eat Potentially Hazardous Foods, Date Marked & Covered



Washed Fruits & Vegetables



Raw Pork, Beef, Seafood & Whole Eggs—Cook Temp: 145°F



Raw Ground Meats & Pooled Eggs—Cook Temp: 155°F



Raw Chicken/Poultry—Cook Temp: 165°F



- Ready to eat food on the top shelf.
- Leftovers in the middle
- Poultry and raw meat on the bottom
- Designate area for sandwich items.
- Open wire, unlined shelves for proper circulation
- If in doubt throw it out! No date DUMP it.
- If church supplies cannot be moved out of refrigerator mark it and put in one area as much as possible.
- Call an appliance store to see if you can borrow a refrigerator if needed.



Arizona Department of Health Services
Food Safety & Environmental Services Program
Phone 602-364-3118
www.azdhs.gov/foodsafety

MENU PLANNING

The Blue Hat/Field Kitchen Manager will plan the daily menus in coordination with lead cook, inventory personnel and partner (if on site).

1. Make time adjustments if preparing raw foods. Preparing raw foods requires:
 - More time, equipment, and volunteers to prep, cook and clean-up.
 - More time to clean between items to prevent cross contamination.
 - More space to safely accommodate food waste.
2. Take into consideration regional food preferences.

GUIDELINES FOR PREVENTION OF ACCIDENTS

TO PREVENT INJURY

1. Do not touch electrical outlets or appliances with wet hands or while standing on a wet surface.
2. Contact the Blue Hat/Field Kitchen Manager or Maintenance team to replace worn or damaged electrical cords, plugs, etc.
3. Learn to operate mechanical and electrical equipment (coffee pots, slicers, etc.) before using them.
4. Always close drawers and cupboards.
5. Have sufficient light in work areas.
6. **NEVER TOUCH DOWNED LINES OF ANY KIND.**

TO PREVENT FIRES

1. Make sure there are no gas leaks before lighting a gas stove or other appliance.
2. Keep type BC or ABC fire extinguishers in convenient places throughout the cooking area. Each extinguisher should be a minimum of 5 pounds.
3. Remember **PASS** to use the fire extinguisher correctly.
 - **P** = Pull the pin
 - **A** = Aim at the base of the fire
 - **S** = Squeeze the handle
 - **S** = Sweep the extinguisher back and forth, remembering to aim at the base of the fire
4. Follow safety requirements when refueling is taking place. Extinguish all fires, including pilot lights, before refueling starts. Check connections with liquid soap before re-lighting gas appliances. Avoid use of flammable cleaning fluids. Store all flammable fluids away from fires.
5. Extinguish grease fires by clamping a tight lid over the flame to starve it of oxygen. Be sure hands, arms, face, and body are protected. **NEVER USE WATER TO PUT OUT A GREASE FIRE.**

TO PREVENT BURNS

1. Turn equipment handles away from the edges of stoves and tables to prevent tipping.
2. Wear gloves or use well-padded, dry potholders to handle pans and lids. Never use towels or aprons as potholders. Never use latex gloves around oven or open flame. It is recommended to not use latex gloves when stirring in a tilt-skillet, only when adding food to or dipping food out of.
3. Wear oven mitts to remove pans from ovens. Protect arms.
4. Lift lids from hot pots slowly, the furthest edge first. Let steam escape away from face and arms.
5. Keep matches in covered cans and provide metal containers for burned matches. Preferably use long-handle butane lighters.
6. Avoid use of flammable cleaning fluids. Store all flammable fluids away from fires.

TO PREVENT CUTS

1. Provide a holder and a safe storage place for knives. Do not store knives loosely in drawers with other utensils.
2. Wash knives by themselves; do not put in dishpan with other utensils.
3. Use broom and dustpan to pick up broken glass, wrap well, mark clearly, and place broken glass in special container for disposal.
4. Can lids should be stored in an empty can, never put loosely in a garbage container.

GUIDELINES FOR SAFE FOOD HANDLING

All persons involved in food preparation, service, or delivery at mobile feeding units must be extremely concerned about prevention of food borne illnesses and control of sanitation and hygiene.

FOOD HANDLING

1. Use only clean, unspoiled foods obtained from an approved source.
2. Protect food and water supplies from contamination by airborne particles (dust, pollen, hair, and spores), splashing, cleaning solutions or sprays, flies, vermin, rodents, and drainage.
3. All dry bulk food needs to be covered by tents or tarps to protect from the weather.
4. Limit use of food that is known to be ideal medium for bacteria growth: cream fillings or sauces, meat salads and dressings, stuffing, or hashes, baked or broiled ham, and salads with mayonnaise (potato salad, etc.).
5. Avoid foods or preparation procedures that require much handling.
6. Refrigerate perishable foods at temperatures at or below 41° F.
7. Cook to the recommended temperature of 180° (DR temperature because of testing of time and temperature with Cambros) using a thermometer.
8. Process all food in sanitary work areas.
9. Prepare food as near to serving time as possible and keep hot until served.
 - a. We can serve food from Cambros with no additional heat for 4 hours after opened and after it drops below 135 degrees or rises above 41 degrees, according to "Rules of 4."
10. Use calibrated thermometers. (See appendix.)
11. Protect foods from unsafe cooling and contamination during delivery and when serving.
12. Cover food and drink containers whether empty, clean, or soiled.

SAFETY GUIDELINES

1. Use a safe water supply and sanitary water delivery (lines, pipes, hoses, and containers) obtained from an approved source.
2. Maintain clean preparation facilities, tables, equipment, and utensils.
3. Maintain clean, safe, and protected serving supplies, equipment, utensils, eating areas.
4. Dispose of refuse and waste in a safe, sanitary manner and keep it away from preparation and serving areas.
5. Maintain clean and dry storage areas free from rodents, insects, and other animals or vermin.
6. Maintain clean, safe, controlled refrigeration storage to keep refrigerated foods at or below 41° F.
7. Use containers made of safe materials. Never use galvanized cans for cooking or storage, except for packages of dry staple foods.
8. Practice meticulous personal hygiene and sanitary food handling.
9. All food handlers must wear single use gloves.
 - a. To prevent contamination, change gloves after use of restroom, handling food, touching any surface, eating, drinking, handling chemicals/garbage, and when returning to kitchen area.
 - b. If in doubt **CHANGE YOUR GLOVES**.
 - c. Replace gloves if they become punctured or every four hours.
10. Wash hands often, with warm water, before and after handling food, perishables, chemicals, and cleaning utensils. Use soap and dry hands thoroughly with a single use paper towel.
11. Completely clean and then sanitize workstations frequently, using a properly mixed sanitizing solution (bleach, quats, etc.) then air dry.
12. Deal with pests such as flies, bees, mosquitoes, etc., as safely as possible. Avoid spraying pesticides in food preparation and serving areas.
13. In case of vomiting or diarrhea different cleaning procedures are required. See appendix for Procedure.

PERSONAL

DO's

1. Wear clean, washable outer garments.
2. Wash hands frequently with soap and water and dry with a clean paper towel.
3. Wash and dry hands carefully after using the toilet.
4. Wash and dry hands carefully after smoking or vaping.
5. Keep your fingernails trimmed and free of dirt.
6. Wear gloves made of proper material for the task.
7. Use forks, tongs, spoons, and ladles in handling and serving food.
8. Wear hair covering, uniform cap, or hair net at cooking and serving sites. Visors are accepted with hairnet. No pins on hats, visors, or lanyards.

DO NOT's

1. Handle food if you have signs of disease or illness, cuts, infection, sores, diarrhea, sore throat, cold, or congestion.
2. Sneeze, cough, or blow nose or scratch scalp near food.
3. Moisten fingers by putting them in your mouth.
4. Use tobacco or vape while working around food.
5. Touch sanitized eating utensils.
6. Take medicines in food prep or serving areas.
7. Wear aprons to the restroom.
8. Wear false fingernails or eyelashes.

WORK AREAS

1. Follow all guidelines for food handling and sanitation.
2. Keep walking and standing areas free of standing water.
3. Keep passageways, stairs, serving areas, and work areas clear of boxes, tools, or other obstructions.
4. Remove or cover spilled grease, fat, oil, water, or food immediately. Clean area and cover if still slippery.
5. Wear suitable shoes for the occasion: low heels, treaded sole, soft soles on hard surface, waterproof in damp area, heavy duty when heavy lifting, etc. Never wear open-toed shoes.
6. Provide sufficient light in work areas. Shine a flashlight before reaching into dark places.
7. Wear gloves and aprons while using sanitation supplies or other chemicals that may affect the skin.
 - a. Change gloves and aprons immediately after handling chemicals.
 - b. Avoid prolonged contact with or breathing fumes from cleaning chemicals.
8. Bandage cuts, scrapes, or burns immediately.
9. To reach high places, use a stepladder. Do not stand on chairs, stools, tables, pallets, or boxes. Follow guidelines for preventing falls.
10. Disconnect electrical equipment before cleaning. Do not touch outlets or equipment with wet hands or while standing on wet ground or a wet floor.
11. Avoid barehanded contact with ice or frozen food.
12. Know proper use of mechanical and electrical appliances before using them.
13. Replace worn or damaged electrical cords, plugs, connections, and bases as soon as wear or damage is discovered.
14. Keep hands and clothing away from moving parts on mechanical and electrical equipment.
15. Watches, ties, jewelry, etc., cannot be worn in the food prep area. The only permissible ring is a plain band.
16. Get adequate rest, stay alert, and watch out for the welfare of others.
17. Make safety and hygiene a priority. Get plenty of fluids and nourishment so you can achieve your fullest effectiveness and that of your team.
18. Follow all safety requirements.
19. Tow motor/forklift operators must meet the certification standards of the state convention.
 - a. The use of a tow motor/forklift should be counted under heavy equipment hours (according to FEMA).

SANITIZING FOOD SERVICE EQUIPMENT

USING CHLORINE BLEACH

1. Dilute mixtures of chlorine bleach and water are a common and cost-effective method for sanitizing equipment in food processing operations. Check solution with chlorine test strips.
2. Equipment or articles sanitized with the solution must be allowed to drain adequately before contact with food.
3. Solutions used for sanitizing equipment shall not exceed 200 parts per million (ppm) available chlorine.
4. About one tablespoon (½ fluid ounce, 15 ml) of typical chlorine bleach per gallon of water is the maximum that should be used for sanitizing food contact surfaces, according to federal regulations. If higher concentrations are used, the surface must be rinsed with potable water after sanitizing. Make sure chlorine test strips are available.
5. Contact times of 30 seconds to one minute is usually sufficient to achieve a thorough kill, depending on the chlorine concentration and organic load.
6. The temperature of the water used to dilute and apply the chlorine as a sanitizer should be 110-120° F.

Desired chlorine concentration	Amount of chlorine bleach (5.25% sodium hypochlorite) needed	Amount of water needed
50 ppm	¾ tsp	1 gallon of water
50 ppm	1 Tablespoon (½ oz.)	4½ gallons of water
50 ppm	2½ Tablespoon (½ oz.)	10 gallons of water
100 ppm	1½ tsp	1 gallon of water
100 ppm	2 Tablespoons (1 oz.)	4½ gallons of water
100 ppm	5 Tablespoons	10 gallons of water
200 ppm	3 tsp	1 gallon of water
200 ppm	4 Tablespoons (2 oz.)	4½ gallons of water
200 ppm	10 Tablespoons (5 oz.)	10 gallons of water

USING QUATERNARY TABLETS OR LIQUID

1. Follow guidelines on containers.
2. Make sure you have quaternary test strips on hand.

THREE SINK/STOCK TANKS METHOD OF CLEANING

1. Scrape waste from pots and utensils into waste receptacle; dispose of waste.
2. Pre-rinse pots and utensils to prevent excess particles in wash water.
3. Wash in the first compartment of sink.
 - Use soapy water, 110°-120° F.
 - Change water often and when refuse or temperature dictates.
 - Remember that detergent or soap is a cleaning agent, not a sanitizing agent.
4. Transfer to second compartment.
 - Rinse in water 110°-120° F.
 - Place small items in wire basket or pail.
 - Place container with small items in rinse water.
 - Rinse pots, pans, and utensils.
5. Transfer to third compartment.
 - Use water 110-120° F, at least 180° F, or sanitizing solution (see previous table).

- Immerse for two minutes (hot water).
 - Remove and place on drain board; do not dry with a towel.
 - **NOTE: EXTREME CARE SHOULD BE TAKEN IF USING THE HOT WATER SANITIZING METHOD.**
6. Store sanitized utensils, pots, and equipment appropriately making sure no food particles are left in containers, brushes, sponges, cloths, etc.
 7. Clean floor surface of sanitation area with hot soapy water or chlorine solution. Leave no standing water.

CLEANING WITH HIGH PRESSURE HOT WATER

1. Rinse, scrape, and remove all tape and labels.
2. Transfer to stock tank #1 or in Cambro cleaning holder.
 - Blow all food items and grease from inside and outside of container with the high-pressure hot water.
 - Do not use detergent in this operation.
 - No additional rinse or sanitize solution is needed for this method if the temperature is 180 degrees or above.
3. Air dry items on drying racks or drying tables.

PROPANE, GAS, AND DIESEL

PROPANE

1. Transport and store LP tanks in an upright position.
2. Inspect tanks for corrosion, damage, and wear.
3. Inspect lines and appliances for wear and damage.
4. Keep fire extinguishers and first aid kit within reach.
5. No Smoking signs must be posted.
6. Propane tanks must be secured with a chain to a fixed object.
7. Secure valves with covers when possible.
8. Keep the following nearby for refueling or inspecting tanks and connections: wrench, screwdrivers, other related tools, copper wire, flashlight, liquid soap.
9. Have tanks filled by a professional dealer or capable representative. Refuel in an open area. Only essential people should be in the area.
10. Instruct volunteers prior to start of refueling:
 - a. Extinguish fires, flames, and pilots; remove potential spark sources (electric sources, motors, static electricity). Make sure generators are shut down.
 - b. Evacuate away from unit.
 - c. Do not offer to help unless asked to help.
 - d. No smoking or vaping anywhere in area by anyone.
 - e. Warn guests and insist upon strict compliance with all the above.
11. Use a CALL-OUT WARNING SYSTEM prior to refueling or connecting/disconnecting tanks, lines, or appliances. That is,
 - a. Call loudly that refueling is about to take place.
 - b. See that the warning is repeated so that no volunteer or anyone else fails to get the warning.
12. When connecting or disconnecting lines, close all valves.
 - a. When connecting fuel lines, begin at appliance and proceed to tank, with all valves closed.
 - b. When disconnecting appliance, turn off main valve at tank and check valves back to the appliance. Check and extinguish all flames within a safe distance. Then disconnect from tank to appliance.
13. Install check valves on lines as backup, where possible.
14. Check for open flames or other fire or spark sources.
15. After each refill, check connections for leaks with liquid soap. If a leak is present, keep volunteers and others away until safe.
16. Light pilots with a small torch (flame that will not blow out).
17. Turn appliances on; adjust pilot lights and flames.
18. Be acquainted with maintenance procedures on refueling.

ONSITE REFUELING – IF PERMITTED, ACCORDING TO LOCAL VENDOR

Small LP tanks (4 lb. to 100 lb.) may be filled on site if they are equipped with an OPD (overfill prevention device) valve. The delivery truck or kitchen must have an adapter for these tanks.

How to tell if you have an OPD valve:

1. The valve must have a triangular handwheel.
2. The handwheel (if triangular) should have the letters OPD stamped into it.
3. Not all OPD valves have outside threads; however, most do.



INFORMATION

There are multi valves for 100 # cylinders which can be located at propane supply warehouses for around \$100. These valves must be installed by a certified technician. The advantage to using this valve is most states will fill the tanks on site from propane tanker trucks without breaking connections.

Propane tanks are "date stamped. Date stamps are located on the collar of the tank. An example is 09-12 which is September 2012. The tank is good for 12 years and if a tank is out of date, it must be recertified before it can be filled. A recertification is good for 5 years and can receive the recertification 3 times total.

GASOLINE/DIESEL

- No smoking or vaping.
- Have a secure refueling area.
- Shut off engine.
- Make sure you have a cool-down period, **NEVER** fill a hot engine.
- Do not fuel if there is a source of ignition in the immediate area.
- Make sure equipment is grounded.
- No Smoking signs must be posted.
- Fuel with proper fuel/equipment.
- **DO NOT OVERFILL.**
- Do not leave unattended while fueling.
- After filling check for any spillage.
- Anytime a generator is in use an AB or ABC fire extinguisher must be located near enough to be quickly available if needed.
- Return all equipment in the area back to operational status.
- It is important to have someone in maintenance to be responsible for tracking fuel and temperature in refrigerated units. Chart in Appendix.

** **MSDS** (material safety data sheet) by calling 800-689-3998. MSDS provides safety and first aid information in case of eye or skin contact, inhalation, or ingestion of fuel.



---- **SAFETY IS EVERYONE'S DUTY** ----



WASTE DISPOSAL

LIQUID WASTEWATER

- Consult with local authorities on the disposal of liquid gray water.
- If a large collection bladder is used, a professional hauler must be obtained to transport gray water.

SOLID WASTE (PAPER, CARDBOARD, CANS, FOOD, ETC.)

- Garbage and refuse should be kept in durable, easy-to-clean, insect proof, rodent proof containers that do not leak, do not absorb liquids, and have covers that fit. Plastic bags may be used to line these containers.
- There should be enough garbage containers to hold the garbage and refuse that accumulates.
- Garbage and refuse should be disposed of frequently to prevent the development of odors and the attraction of insects and flies.
- If recycling is available, and used by the host site, an additional recycle container is needed.

OUTSIDE GARBAGE STORAGE

Outside garbage storage containers are traditionally large roll-off construction dumpsters. Make sure there is sufficient space for service trucks to access it.

- These containers should be located away from the food production area yet close enough for frequent trash dumps.
- The areas around the containers must be kept as clean as possible.
- All bulk food should be double plastic bagged before depositing in the dumpster.
- The schedule for picking up or emptying these dumpsters should be daily (or more often if necessary) to be free of pests and to keep the area clean.
- Leakage around a dumpster should be pressure washed daily.

POTABLE WATER SAFETY

1. Drinking water should be obtained from one of the following approved sources:
 - a. Public water system
 - b. Non-public water system that is constructed, maintained, and operated according to law of state drinking water quality standards.
 - c. Water buffalo or tanker supplied by a local government agency.
2. Verify that the water systems being used are potable by contacting the local health department.
3. Bottled drinking water used or sold in a retail establishment should be obtained from approved sources in accordance with local and state health department regulations.




TEMPERATURE GUIDES FOR COOKING AND STORAGE

In Chapter 6: The Flow of Food:

Preparation: *Cooking Requirements for Specific Food (Pg. 6.11)*

Here are the changes to this section (in italics):

Table 6.2: **Cooking Requirements for Specific Types of Food**

	<p>165°F (74°C) for <1 second (<i>Instantaneous</i>)</p> <ul style="list-style-type: none">• Poultry—including whole or ground chicken, turkey, or duck• Stuffing made with fish, meat, or poultry• Stuffed meat, seafood, poultry, or pasta• Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their required minimum internal temperatures)
	<p>155°F (68°C) for 17 seconds</p> <ul style="list-style-type: none">• Ground meat—including beef, pork, and other meat• Injected meat—including brined ham and flavor-injected roasts• Mechanically tenderized meat• <i>Ground meat from game animals commercially raised and inspected</i>• Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu• Ground seafood—including chopped or minced seafood• Shell eggs that will be hot held for service
	<p>135°F (57°C) (no minimum time)</p> <ul style="list-style-type: none">• <i>Food from plants, including fruits, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot held for service</i>

TEMPERATURE CHART FOR SAFE FOOD

ACTION STEPS

- Control temperatures at each point in the flow of food.
- Take and record temperatures of food, and of hot and cold food storage units routinely.

TEMPERATURE DANGER ZONE

Rapid bacterial growth and toxin production occurs in the temperature danger zone (41°F – 135°F).

- Keep food out of the temperature danger zone when possible.
- Move food through the temperature danger zone quickly when cooking or cooling.
- Cool food from 135°F to 70°F in 2 hours, then from 70°F to 41°F in an additional 4 hours.



212°F Some toxins are not destroyed by boiling.¹

165°F Poultry, stuffed meat and pasta, stuffing made with fish, meat, or poultry, and reheated foods

155°F Ground, injected, or mechanically tenderized meat, or shell eggs to be held hot

145°F Seafood, steaks or chops (beef, pork, veal, or lamb), roasts, shell eggs for immediate service (NOTE: Be sure to check the required cooking time)

135°F Fruits, vegetables, grains, and legumes held for hot service.

41°F COLD FOODS & REFRIGERATION

32°F 35°F to 41°F is ideal.²

0°F FROZEN FOODS

-20°F Bacteria may not be killed at low temperatures.

¹ Toxins are poisons produced by bacteria that can cause foodborne illness.

² Refrigeration slows bacterial growth.



HOW TO MAKE YOUR OWN SPICE BLENDS

TACO SEASONING BLEND >



FAJITA SEASONING BLEND >



CAJUN SEASONING BLEND >



CHILI SEASONING BLEND >



OLD BAY SEASONING BLEND >



ITALIAN SEASONING BLEND >



PUMPKIN PIE SPICE BLEND >



Print it at - KitchenFunWithMy3Sons.com

STANDARD SERVING SIZES (DR Cheat Sheet)

Standard serving sizes for meals on disaster relief operations by SBDR are:

Canned Vegetables, Fruit, Puddin	120-150	4 oz. servings per case (Something you drain 120)
Canned Entrees (Stew, Chili, etc.)	70	10 oz. servings per case (As a one pot meal)
		8 oz. when served with vegetables.
		**NOTE: Spaghetti should be 4 oz. noodles, 4 oz. sauce
Use Individual Pudding and Fruits when available	4	oz. serving
Meat (chicken or hamburger patty)	6	oz. serving (but only 3-4 oz. if serving with bun)

NOTE: The use of appropriate spoodles helps in portion control.

CAMBRO MEASUREMENTS

Large

Vegetables.....	225	4 oz. servings
Entrees (Stew, goulash)	75	10 oz. servings

Medium

Vegetables.....	150	4 oz. servings
Entrees (Stews, goulash).....	60	10 oz. servings

STANDARD SERVING SIZES FOR MEALS ON DISASTER RELIEF OPERATIONS FOR PARTNERS ARE:

Canned Vegetables, Fruit, Pudding	110	6 oz. servings per case
Canned Entrees (Stew, Chili, etc.).....	55	12 oz. servings per case (As a one pot meal)
		8 oz. when served with vegetables.
		**NOTE: Spaghetti should be 4 oz. noodles, 4 oz. sauce
Use Individual Pudding and Fruits when available	4	oz. serving

CAMBRO MEASUREMENT

LARGE

Vegetables.....	175	6 oz. servings
Entrees (Stew, goulash).....	75	12 oz. servings

MEDIUM

Vegetables.....	120	6 oz. servings
Entrees (Stew, goulash).....	50	12 oz. servings

TEMPERATURES

Vegetables or Meat..... 180 Degrees Minimum (This guarantees the 12-hour hold time in Cambros)

To get the correct temperature of meat in the oven – place 3 pieces of meat together before using a thermometer to check temperature.

ICE POINT METHOD OF CALIBRATING A THERMOMETER

Follow these steps to calibrate a thermometer using the ice point method.

1. Fill a large container with crushed ice.
2. Add tap water until the container is full.
 - a. **Note: Stir the mixture well.**
3. Put the thermometer stem or probe into the ice water.
 - a. Make sure the sensing area is under water.
4. Wait 30 seconds or until the indicator stops moving.
 - a. On thermocouples and thermistors, wait until the readout stops moving.
 - b. **Note: Do not let the probe touch the container.**
5. Adjust the thermometer so it reads 32°F (0°C). How you do this depends on the type of thermometer being used.
 - a. Bimetallic stemmed thermometers - Hold the calibration nut with a wrench or other tool. Rotate the thermometer head until it reads 32°F (0° C).
 - b. Thermocouples and Thermistors - Follow the manufacturer's directions. On some devices, you can press a reset button.

WEB SEARCH

SBDR COOKBOOK –

https://nambsendna.sharepoint.com/:w:/s/SendRelief2/EUqh0ww4QRRGjQvJnJP8AgoBgcDyp31mS5Wg2vUQZ9_pew?e=kdrIKO

ACRONYMS

SBDR – SBDR

SR – Send Relief

PARTNERS – American Red Cross (ARC) or The Salvation Army (TSA)

EOC – Emergency Operations Center

DRO – Disaster Relief Operations

USDA – U.S. Department of Agriculture

ADDITIONAL ONLINE TRAINING

<https://sendrelief.org/southern-baptist-disaster-relief>

Scroll to SBDR Video Training: Feeding

STANDARD OPERATING PROCEDURES FOR CAMBRO® LINERS

Cambro® liners are food safe plastic bags. Food products inside the properly folded bag are protected from contamination outside the bag. Food handling gloves should be worn when handling the liners. Liners should only be handled from the outside.

Liners are available from multiple resources, American Red Cross and Salvation Army include some in their kitchen support packages. American Red Cross liners usually come in boxes of 100, The Salvation Army dispenses theirs on rolls. Liners can also be purchased directly from PanSaver®, a division of M&Q Packaging Corporation, 267-498-4031. Order numbers for large 45x35 size Cambros are 41220; for smaller 41325.

Putting a liner in a Cambro® is a two-person job. With gloved hands grasp and open liner from outside, do not place any part of hand inside liner. Position liner in Cambro®.



Pre-determine number of scoops that is needed for this Cambro® and have two counters.

Do not place anything but product inside bag, Scoops of product will settle bag in Cambro®, lift and shake bag to help settle.

Put the product in the bag as quickly as possible, to conserve heat, lift and shake as necessary, then begin to pull shut at top. Begin to roll the bag shut from the end opposite serving lids squeezing and rolling out air as you roll.



Continue to roll out air, as you tuck rolling end in upon itself.



The final roll is from the serving end, which will be tucked underhand to hold securely, holding in heat and product. Server will lift lid and unroll to serve product.

Now pick up the lid which has been resting in a position not to contaminate seals.

Pick up on corners, do not touch seals.



Place lid on Cambro® with serving Lid positioned over top of tucked end of roll for server to open.



Seal all Latches, start at large end sealing 2 latches on opposite sides of Cambro® and work your way to the serving end.

- Properly loaded, rolled, tucked, and sealed Cambro® liner is the secret to SBDR feeding, and public safety.
- Check latches of Cambro® before staging.



When serving is completed, remove the liner from the Cambro®, evacuate as much air from the liner as possible, gather the top of the liner and secure the open end. This liner is required to be placed in an opaque trash bag prior to disposal in a dumpster.



CAMBRO TAG

NO. OF SERVINGS: _____ SERVING SIZE: _____

CONTENTS: _____

TEMPERATURE: _____ DATE: _____ TIME FILLED: _____

DELIVERY VEHICLE #: _____