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mately 40 percent of girls ages 6 to 11 said that milk at school tastes bad. 35 percent of boys ages 9 to 12 said they would drink more milk if milk served at school was colder.

Over the past several years, MAMMA has partnered with many Mid-Atlantic schools to successfully change attitudes and increase milk consumption of school-age children. The School Milk Quality Assurance Program (SMQAP) is MAMMA's newest effort aimed at these children, designed to correct the underlying problem of warm, off-flavor milk.

During the 1997-98 school year, twenty-eight schools will receive grants from MAMMA to implement one of three cooler equipment upgrades. These three options include an ice caddy, an insulated cooler curtain, and an upgrade to a forced-air serving-line cooler. By improving existing cooler equipment, MAMMA will improve the quality of milk currently sold in the cafeteria. This would translate into less milk wastage and more students preferring milk both at school and at home.

After all equipment is placed in

the schools, MAMMA will continue to monitor milk sales, breakfast counts, students preferences, and milk wastage to determine if the School Milk Quality Assurance program has effectively improved milk quality. Based on results from the first twenty-eight schools, MAMMA hopes to expand this program into more schools in future years.


The first options from which the schools can select is the ice caddy. This durable container is an insulated, transportable storage area, which holds ice to keep milk cold while serving breakfast and lunch. This option is ideal for those schools that do not have serving-line schools. In a recent survey conducted by MAMMA, nearly 40 of the 100 participating schools did not have a basic serving-line cooler.

The insulated cooler curtain is a heavy-duty vinyl curtain that fits over the opening of the serving-line cooler. When the standard drop-front, cold-wall cooler is open, cold air escapes from the cooler, causing the temperature to rise. The curtain's clear vinyl stripping keeps the cold air from slipping away during serving periods, while still allowing children

**Family Living
Focus**

by
York Co.
Extension Agent

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Selling Food For Fun And Profit: Doing It Safely

Do you belong to a non-profit group that prepares and sells food to raise funds? Many organizations operate some type of food stand for fun and profit. If safe food handling practices are not applied at these events, the risk of food-borne illness increases. However almost all food-borne illness could be prevented by following safe food handling practices.

easy access to the milk.

The third option — an upgrade to a forced air cooler — is idea for those schools with funds allocated to purchase a new serving-line

If your group sells food at a public site such as carnivals, fairs, animals shows, craft shows, festivals, public sales, reunions, and so forth, you may need a temporary license. In Pennsylvania if the stand operates more than two consecutive days an eating and drinking license may be needed if serving potentially hazardous foods like hotdogs, hamburgers, barbecue, other perishable foods. In Pennsylvania, contact the Pennsylvania Department of Agriculture at (717) 787-4315 for more information on license and other

cooler. Cold air circulates around the milk, keeping it cold and fresh. The grant covers the additional cost of the forced-air cooler over a normal serving-line cooler.

regulations.

Food-borne illness affects an estimated 24 million to 81 million Americans each year. Food-borne illness occurs when food is contaminated with bacteria and the bacteria grows to large numbers. This happens when food is kept at unsafe temperatures — between 40 degrees F. and 140 degrees F.

Here is a checklist to help you determine if you have everything you need to operate a safe and clean temporary food service operation.

For sanitizing surfaces, you need:

- A bucket of soapy water
- A bucket of clean water
- A spray bottle with a mixture of chlorine bleach and water

For handwashing, you need:

- Hand soap (preferably liquid)
- Paper towels
- A handwashing sink

OR
•A large container with a spigot filled with warm water and a container to catch wastewater

Cups, dishes and napkins are:
•Stored in containers
•Covered and at least 6 inches off the ground

Food and supplies are:
•Prepared on site or in a licensed kitchen

(If you are required to have a temporary food service license, your local health department must be notified of where and when food will be prepared if made off site.)

•Covered with plastic wrap or foil, or stored in lidded containers
•Stored off the ground

Trash containers are:
•Plastic or metal containers with bag liners and covers

•Emptied frequently
If you need a temporary food service license:

•Post it
•Serve only the foods listed on the license

For temperature control, you need:

•A food thermometer with a temperature range of 0 to 220 degrees F

Equipment to keep food cold:

•An ice chest with a drain and lots of commercially prepared ice

OR
•A refrigerator

Equipment to keep food hot:

•Camping stove
•Propane gas grill
•Sterno with windbreak

•Charcoal grill
Food handlers should be:

•Healthy and free of cuts/sores on hands
•Wearing clean plastic gloves to handle food that will not be cooked

•Wearing clean clothing
•Wearing hair pulled back

•Not smoking while handling food
•Washing hands frequently for at least 20 seconds after:

-Using the bathroom
-After handling raw foods such as meat, fish and poultry

-After picking up items off the ground
-After smoking.

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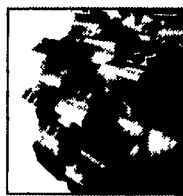
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