

Holtville Unified school District  
621 E 6<sup>th</sup> St  
Holtville, Ca. 92250

To whom may concern:

### Holtville Unified District Meal Safety Plan

During school closures our District is planning to provide meals to the community under the Seamless Summer Option to kids and teens under 18-years-old.

The HUSD School Food Authority (SFA) will follow State and Federal Safety rules to ensure Food Quality and sanitation. A written plan for each individual school in the SFA is based on Hazard Analysis and Critical Control Point (HACCP) principles. Flow of food is monitored from the beginning of the process (receiving) until the last step, which includes cooling, reheating and service to the students. If a critical control point is found, we will make the proper corrections using our Safety Program to ensure quality and safety of the student meals.

Holtville is planning to distribute hot and/or cold meals in sack lunches in 2 different ways: Grab and go, or drive-thru distribution. This system will be put in place to allow children to take food home to a non-congregational setting. Point of meal service will be set in front of cafeteria facilities, just a few feet away from them. Breakfast meal distribution will be from 7:30 AM-8:30 AM and Lunch will be from 11:00 AM-12:30 PM.

Two sites will be open for meal distribution. Holtville High School and Finley Elementary. Both schools are equipped with their own kitchens, where we are planning to use to cook the meals. Food will be cooked to its internal safe temperature and will be maintained at safe temperatures and recorded in our temperature logs. We will use warmers to keep hot foods hot and coolers to keep cold food cold. Cold and hot sack lunches will be prepared as needed and will be transported to the point of service in insulated bags. Milk, as well as cut or sliced fruit, will be placed in ice chests to ensure proper safe temperatures during the meal service.