MEMORANDUM

TO: Child and Adult Care Food Program Administrators
   (Adult Care Centers)

FROM: Mary A. Young, Program Manager
       Child and Adult Care Food Program

SUBJECT: Taking the Temperature of Catered Foods, CACFP Policy 10-01

There has been some concern about the need to take the temperature of catered meals at the time of delivery and before the meal service. This memo is in response to those concerns.

Food service licensing regulations for adult day care facilities in SC are addressed in Section “E” of Regulation 61-75, Standards for Licensing Day Care Facilities for Adults. Specifically, Section E (5) (a) and E (5) (b) state, respectively:

“5. Catering Services:
   a. When meals are served in a facility not equipped with a kitchen approved for the preparation of food, such meals shall be obtained from a food service establishment approved by the Department.
   b. The requirements for storage, display, and general protection against contamination as contained in this regulation shall apply to the transportation of all food from a food service establishment to another location for service. All potentially hazardous food shall be kept at 45 degrees Fahrenheit or below, or 140 degrees Fahrenheit or above during transportation. During the transportation of the food from a food service establishment, all food shall be in covered containers or completely wrapped or packaged so as to be protected from contamination.”

It is the responsibility of the adult care center to ensure any potentially hazardous food is maintained, stored, and served at safe temperatures at all times. Although we believe the best practice is not to accept food that may be out of the safe temperature zone, we recognize there is a potential loss of heat when sealed containers are opened prior to the beginning of meal service. Therefore, an adult day care facility may accept the caterer’s temperature that the food was transported at the correct temperature and only take the food temperature at the time of meal service.

If you have any questions concerning this policy memo, please contact your CACFP Consultant.