

Early Childhood Education and Care Department

Cabinet Secretary Elizabeth Groginsky

SFSP NMED Requirements



NEW MEXICO

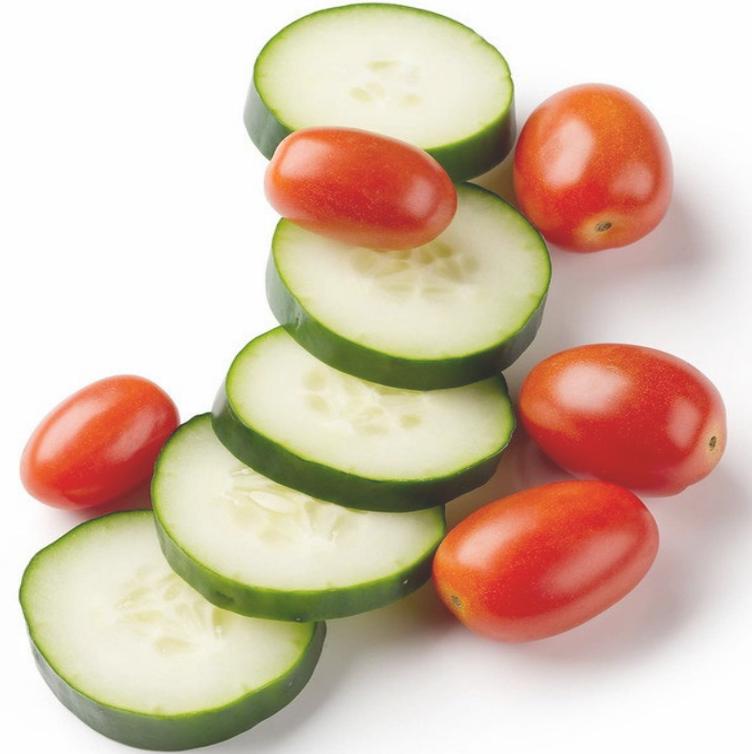
Early Childhood

Education & Care Department

Agenda

In this presentation we will cover:

- NMED Food Code
- Food Handler Card Mandate
- CFPM Mandate
- Sponsor's Responsibility
- Vended Sponsors
- Temporary Food Establishments



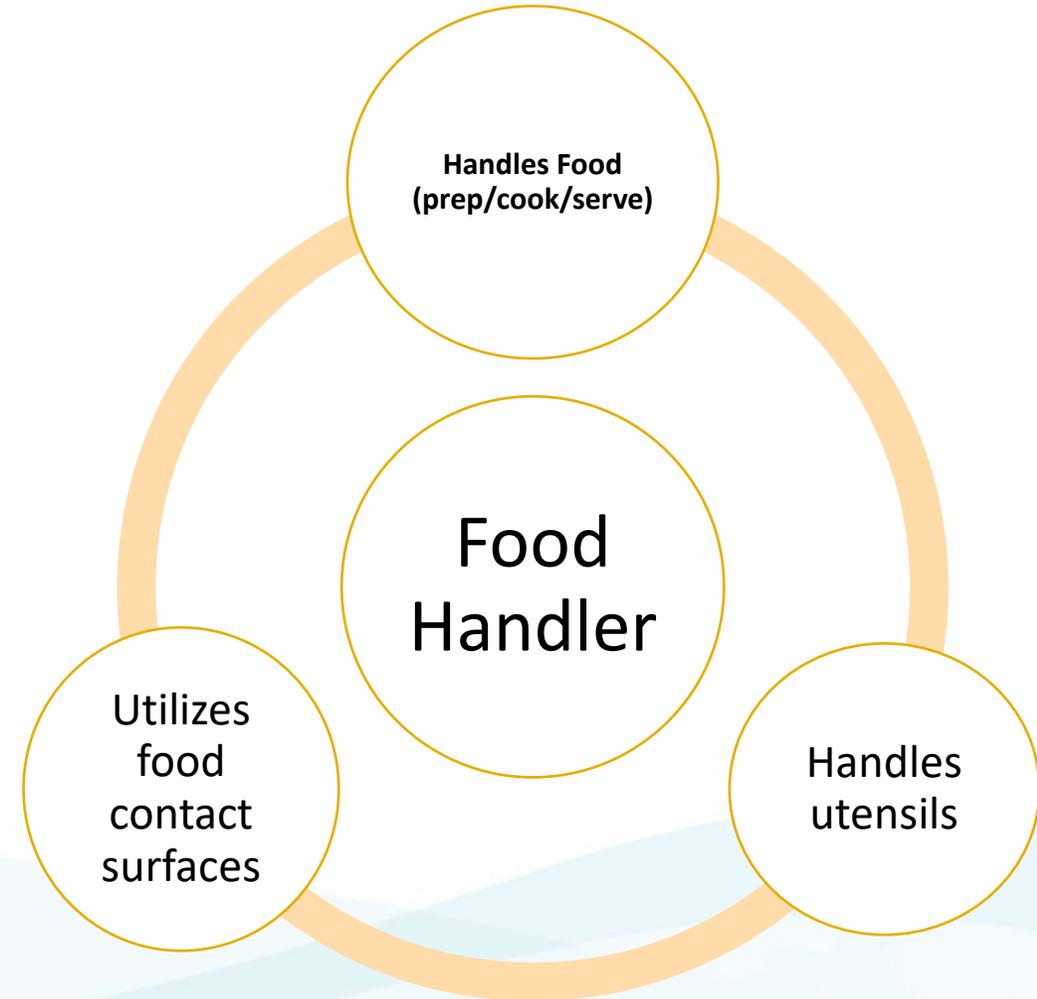
NMED Food Code



- New Food code is effective January 1, 2019; adopted from the most recent FDA Food Code – 2017
- Applies to all organizations permitted under NMED jurisdiction (Districts I, II, and III)
- Includes new mandate for Food Handler Cards (FHC) and Certified Food Protection Manager (CFPM) certifications, effective April 1, 2019

Food Handler Card (FHC) Mandate

- Effective April 1, 2019, FHCs are required for ALL employees who:
- Handle unpackaged food (prep, cook, serve)
- Handle utensils
- Utilize food contact surfaces (cutting boards, prep tables, serving lines, etc.)
- May be obtained upon successful completion from one of the 22ANSI-Accredited training programs
- Cost \$10 - \$30
- Valid for 3 Years; stays with the individual to whom it was issued (useful and portable)
- Required for cooks/prep; **STRONGLY** recommended for anyone who may serve food in the SFSP Program!



Exemptions

- Sponsor employees that do not handle, prepare, cook or serve bulk food items
 - Site Supervisors that handle packaged meals
 - Site Assistants that handle packaged meals
 - Volunteer Food Employees
 - Employees or volunteers who occasionally function as Food Employees are not required to obtain a FHC (e.g. administrative staff)
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CFPM Mandate

- Certified Food Protection Manager – a person who has demonstrated by means of a food safety certification examination that he/she has the knowledge, skills, and abilities required to protect the public from foodborne illness
- Effective April 1, 2019: At least one employee at each permitted food establishment that has supervisory and management responsibility and has authority to direct and control food preparation and service must be a Certified Food Protection Manager



Sponsor's Responsibility

- It is the responsibility of both the Sponsor's SFSP Program Coordinator and CFPM to ensure that staff are appropriately trained and certified in food safety!
- SFSP encourages all Program staff to complete an ANSI – Accredited FHC training program
- May be obtained upon successful completion from one of the 7 ANSI – Accredited programs
- Cost \$100 - \$150
 - Valid up to 5 year; again, stays with the individual to whom it was issued
 - A CFPM is permitted to be responsible for more than a single food establishment with an approved variance

A Note for Vended Sponsors

- Food Service Management Companies (FSMC) and School Food Authorities (SFA) will have their own CFPMs within their organizations—so it may not be necessary for vended sponsors to have a CFPM on staff
 - However, this does not mean sponsors who received vended meals from a FSMC or SFA are automatically exempt from having FHC holders on staff. If you are serving food, it is better to be safe than sorry!
 - If you are unsure of your requirements, please contact your NMED District Field Office or another Regulatory Agency
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Temporary Food Establishments (NMED Chapter 10)

- All sponsors who plan to operate an offsite food establishment (i.e. grill sites) must contact their respective Environmental Health Agency office for exact requirements and permitting
- General Requirements:
 - Must provide a handwashing sink or station for foodservice employees with adequate liquid soap and paper towels
 - Maintain adequate supply of potable water for handwashing, food preparation, etc.
 - Person-in-charge, at all times, during operation of site must be a CFPM or have a Food Handlers Card

**For more information on FHC/CFPM requirements
and Temporary Food Establishments, contact the NMED
District Field Office nearest you.**

<https://www.env.nm.gov/district-field-offices/>





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Program Resources for SFSP Sponsors-
[https://summerfoodnm.org/sponsors/
program-resources](https://summerfoodnm.org/sponsors/program-resources)

**More information about the New Mexico
Early Childhood Education and Care
Department-Programs for Parents
and Professionals**
<https://nmececd.org>