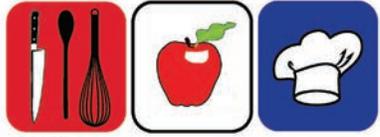




# HACCP Plan Services



**K-12  
Culinary  
TEAM**

**SFSPac®** has partnered with the **Chef Cyndie K-12 Culinary Team** to bring our customers the best in HACCP and food safety solutions. The K-12 Culinary Team are the leading experts in food safety with extensive experience in nutrition, culinary arts and food service operations. Working with SFSPac® and the K-12 Culinary Team helps ensure your HACCP plan is a living document with periodic review to help you keep up with changing menus, district expansion and evolving operations and regulations.

**Together we have put together the most comprehensive, customized HACCP and food safety program opportunities.**

## HACCP Plan GAP Analysis

K-12 Culinary Solutions and SFSPac® will review your current plan against our HACCP SOP's and identify areas where there are gaps in the plan and documentation. We will also review your current menu flow diagrams, critical control points and critical limits assessment as well as recordkeeping logs. You will receive a detailed, written report of our findings.

## New HACCP Plan

This is our most popular service. We evaluate your plan and where we find gaps, we work with your team to provide customized solutions. In addition to the SOP development, you receive an entire plan tailored to your district. If you know your plan is out of date and want to start from scratch, we will start with our detailed questionnaire and evaluation document. Then, interview key members of your team and develop a custom HACCP plan that meets your needs. All of the services offered in our HACCP Plan Update are included in this service.

- Categorization and flow diagrams for your menus
- Critical control points and critical limits assessment for your menus
- Recordkeeping procedures
- Standardized logs
- Employee health, hygiene and dress code policies
- Hard copy of all documentation and HACCP Binder provided for each location.

**Your HACCP plan is only as good as its implementation. A binder on the shelf is not going to support your team's efforts to ensure the policies are applied throughout the district. Our Food Safety Specialists provide that ongoing verification and on-the-spot corrective action during each site visit and follow it up with documentation.**





## Meet the Chef Cyndie K-12 Culinary Team

SFSPac® works with a network of HACCP experts with backgrounds in nutrition, culinary arts, and food service operations. Our HACCP experts work directly with our customers in consultation of their existing HACCP plans and in support of implementing a standardized and more sustainable HACCP program tailored to each district's unique food service operations.

### Chef Cyndie Story, PhD, RDN, CC, SNS

Chef Cyndie owns and operates Culinary Solution Centers, LLC, a K-12 consulting agency specializing in providing culinary education for school nutrition professionals at all levels, specifically preparing and serving trendy and nutritious school meals for children. In addition to her 25+ years of industry experience, In 2011, President Obama named Chef Cyndie a Champion of Change for her work in the healthy school meals initiative. In 2012, she received the USDA Secretary's award as a developer of USDA's Produce Safety University, a well-recognized, comprehensive education program for school nutrition professionals to more effectively purchase, prepare and serve fresh fruits and vegetables.

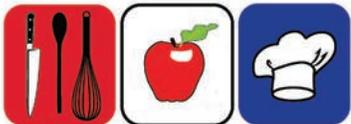


#### Chef Cyndie's recent projects include:

- Development and implementation of the North Carolina K-12 Culinary Institute and case study where over 775 school chef ambassadors received hands-on instruction
- Development of the N.C. Department of Agriculture Farm to School Cookbook with over 45 standardized recipes utilizing N.C. produce
- Creation of the State of Indiana's Department of Education *No Time To Train* culinary-focused lesson plans
- Numerous district HACCP plan consultations

#### Chef Cyndie's credentials include:

- PhD, Foodservice and Lodging Management, Iowa State University, 2008
- AA, Culinary Arts, Art Institute of Atlanta, 2001
- MEd, University of Georgia, 1993
- BS, Dietetics and Institutional Management, University of Georgia, 1987
- ServSafe™ Certified



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## Catherine Strohbahn, PhD, RDN, CP-FS

In her 25+ years of experience, Dr. Strohbahn's career has focused on food safety, local food systems, and human resource management. She has reached thousands locally, nationally, and internationally.

Dr. Strohbahn played an integral role in the development of Iowa State University's Child Nutrition Academy, which opened in 2004. The Academy helps school nutrition directors, university instructors, and foodservice industry members to earn a doctoral degree, thereby allowing them to more effectively manage their operations and advise legislators, school administrators, and the media about nutrition and the school health environment.



### Dr. Strohbahn's recent projects include:

- Development of training workshops for two USDA Team Nutrition grants, as part of a collaborative effort with the Department of Education Bureau of Nutrition, Health and Transportation Services
- Author of numerous publications about food safety and local foods procurement, distribution and marketing
- Oversaw Iowa State University's Food Safety Project web site including educational resource development, peer-reviewed publications, podcasts, and videos
- Numerous district HACCP plan consultation
- NC K-12 Culinary Institute writer and resource developer

### Dr. Strohbahn's credentials include:

- PhD, Professional Studies in Education, Iowa State University, 1991
- MS, Institution Management, Iowa State University, 1981
- BS, Foods and Nutrition, Texas Tech University, 1979
- Certified professional in Food Safety from the National Environmental Health Association
- ServSafe™ Certified





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### Carol Longley, PhD, RDN, LD

Dr. Longley is a dedicated professional with 43 years experience as a dietitian. Carol is newly retired but has held numerous positions in the field of dietetics, including her positions as Director of Food Service with the Rock Island School District, Assistant Professor at Texas Woman's University and at Western Illinois University, and Associate Professor at Western Illinois University.

Dr. Longley was recognized by the School Nutrition Association with the District of Excellence Award in 2004 for her work in the Rock Island School District.

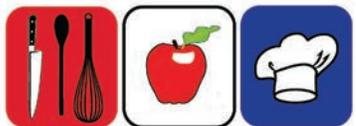


#### Dr. Longley's recent projects include:

- Authored articles published in the Journal for Child Nutrition and Management, the Journal of the American Dietetic Association, and the Journal of Foodservice Management and Education. Her research interests include childhood obesity and school nutrition management
- Serves on the advisory board of the National Foodservice Management Institute and is a program reviewer for the Institute of Child Nutrition
- Formerly served as president of the Illinois Dietetic Association
- Numerous district HACCP plan consultations

#### Dr. Longley's credentials include:

- PhD, Foodservice and Lodging Management, Iowa State University, 2007
- MSW, Social Work, University of Iowa, 1990
- B.S., Dietetics, Iowa State University, 1973
- ServSafe™ Certified



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