



ADMINISTRATIVE PROCEDURES

SUBJECT: Family Studies Safety Procedures

The following procedures were developed to assist schools in maintaining a safe environment in all family studies courses.

1. Family Studies Safety

- 1.1. At the beginning of each semester, the Family Studies Curriculum Leader will ensure that the Family Studies Safety Administrative Procedure has been reviewed by all Secondary Family Studies Teachers.
- 1.2. The Health and Safety Department will provide the following required safety training for Family Studies Teachers. This includes sanitization procedures, Food Handlers' Certification, and training on the implementation of the Family Studies Safety Administrative Procedure.

2. Access to Family Studies Instructional Areas

- 2.1. Family Studies Teachers are trained in their area of practice. Therefore, Family Studies teachers with OTC Family Studies Qualifications must be present whenever equipment associated with Fashion or Foods classes is being used during class. Occasional Daily Supply Teachers are not permitted to run Food and/or Fashion labs.
- 2.2. The School Principal and Manager of Facility Operations shall ensure that the Family Studies Food Preparation and Fashion (Sewing) Labs are keyed separately from the remainder of the building. Only the School Principal, Family Studies Staff, Custodial Staff, and the appropriate Board Departments should have access.
- 2.3. Non-Family Studies LKDSB Staff wanting to use the Family Studies instructional areas or equipment to complete Board/School projects (i.e. Drama Costumes, Sports Uniforms, etc.) need to have written authorization from the School Principal. All procedures in this Administrative Procedure document must be followed.
- 2.4. Family Studies instructional areas are to be locked during non-class time or when Family Studies Teachers are not present. The only school staff members allowed

access after-hours are Custodial and Maintenance staff for cleaning/repair purposes.

- 2.5. Family Studies instructional areas and equipment are for delivery of curriculum and approved program only.
- 2.6. Family Studies Teachers are responsible for ensuring that where possible all electrical panels are locked out, so electricity is not available to Family Studies facilities and equipment when Family Studies instructional areas are not in use. This does not include refrigerators and freezers.
- 2.7. Family Studies Teachers are responsible for ensuring that Family Studies supplies are properly stored in accordance with Ontario Food Handling Guidelines. See Appendix A. Refrigerators are cleaned out during extended periods of non-use. (i.e. Summer Vacation, March Break, Winter Break.)

3. Food Storage, Preparation, and Purchase

Responsibility of the Teacher

- 3.1. Family Studies Teachers are responsible for ensuring that all refrigerators have an accurate thermometer and are maintained at a temperature of 4°C (40°F) or colder as bacteria grow slower at this temperature. Freezers must be able to maintain food in a frozen state. Avoid over packing the refrigerator so that air can be circulated to properly maintain an appropriate refrigerator temperature.
- 3.2. Family Studies Teachers are responsible for ensuring that all prepared foods are cooled quickly. Bacteria grow rapidly in the danger zone (between 4°C and 60°C). There are various methods for chilling including reducing the product to smaller portions and using an ice bath.
 - 3.2.1. Within two hours the temperature of cooked foods should drop from 60°C to 20°C.
 - 3.2.2. Within the next four hours the temperature of cooked foods should drop from 20°C to 4°C.
 - 3.2.3. Must use a probe thermometer to take internal temperature of foods.

See Appendix B.
- 3.3. Family Studies Teachers are responsible for ensuring that frozen food products are only allowed to thaw according to the Food Safety: A Guide for Ontario's Food handlers. Under no circumstances should potentially hazardous food be allowed to thaw on a counter. See Appendix C.

- 3.4. Family Studies Teachers are responsible for ensuring that all foods are stored and separated following proper food storage principles including but not limited to the following:
 - 3.4.1. Food in storage should be wrapped or covered. Any food removed from its original packaging and stored for more than 24 hours must be clearly labelled with the preparation date, “freeze by” date, or the date by which it must be consumed.
 - 3.4.2. Raw meats, poultry, seafood and their juices must be stored underneath or separately from ready-to-eat foods.
 - 3.4.3. Raw meats, poultry and seafood should be stored on a tray or in a container at the bottom of the refrigerator to prevent juices from dripping onto other food.

See Appendix D.
- 3.5. Family Studies Teachers are responsible for ensuring that each kitchen is equipped with at least two (2) digital, instant read, food-grade, probe type, thermometers. Probe thermometers should be checked for accuracy on a regular basis. See Appendix E.
- 3.6. Family Studies Teachers are responsible for ensuring that the thermometers are properly cleaned and sanitized after each use. This can be done by cleaning, rinsing and sanitizing with the use of alcohol swabs (70% - 90% alcohol) or with the approved LKDSB sanitizer.
- 3.7. Family Studies Teachers are responsible for ensuring that a food temperature chart is mounted in every kitchen and that all food is cooked to the appropriate internal temperature. See Appendix J.
- 3.8. Family Studies Teachers are responsible for ensuring that care is taken when cooking, cooling and then reheating foods. It is recommended that all leftovers be discarded rather than stored.
- 3.9. Potentially hazardous foods (e.g. meat, eggs, dairy) must be purchased from inspected grocery stores, butchers, distributors or food suppliers.
 - 3.9.1. Food that was prepared in home kitchens is not permitted. Students cannot bring in food prepared in home kitchens to serve in class.
 - 3.9.2. Meat must come from an inspected source. Packaged meat from approved sources will display a federal or provincial inspection legend – a circle or oval showing “Canada” or “Ontario” with a plant/establishment number.
 - 3.9.3. Hen eggs must be Grade A.

- 3.9.4. Dairy products must be pasteurized. Do not use raw milk or unpasteurized dairy products. Exemptions apply for certain aged cheeses; any cheese sold through an inspected premises is permitted.

4. Equipment & Facility Use, Care, Training and Acquisition

Responsibility of the Principal

- 4.1. The Principal shall ensure that teachers are provided with instructions for safe use of all equipment used in Family Studies instructional areas.
- 4.2. The Principal shall ensure that the operating manuals, where available, for the various equipment used in Family Studies instructional areas are available and reviewed by staff prior to use.
- 4.3. The Principal shall ensure that all new equipment is registered where required so that the schools are notified of any recalls.
- 4.4. The Purchasing Department shall ensure that only self-cleaning ovens with enclosed elements will be purchased.

Responsibility of the Custodial Staff

- 4.5. Custodial staff are responsible for cleaning the dryer vents two times per year, as per the LKDSB Custodial Manual.
- 4.6. Custodial Staff are responsible for vacuuming the refrigerator cooling coils as part of summer cleaning practices, as per the LKDSB Custodial Manual.

Responsibility of the Family Studies Department

- 4.7. The Family Studies Department should maintain an inventory of all electrical equipment, machinery and sharp instruments and review it on an annual basis to ensure that this equipment is in good working order and CSA approved. The inventory should include a log of all equipment maintenance and repairs.
- 4.8. The Family Studies Department is responsible for ensuring that equipment is properly maintained and sanitized in accordance with manufacturers' instructions after each use.
- 4.9. Family Studies Teachers are responsible for reporting any damaged equipment, machinery and/or sharp instruments to the Curriculum Leader who, in turn, reports it to the School Principal. Equipment that is damaged should be taken out of service immediately.
- 4.10. Family Studies Teachers are responsible for ensuring that the energy source to the machine (i.e. remove cord) has been disabled prior to performing any maintenance or cleaning. This includes during the changing of needles on sewing machines.

- 4.11. Family Studies Teachers are responsible for ensuring that safety glasses are worn when operating sewing machines and that safety glasses utilized by students are properly sanitized.
- 4.12. Family Studies Teachers are responsible for ensuring that ovens are cleaned on a regular basis.
- 4.13. Family Studies Teachers are responsible for ensuring that the dryer lint traps are cleaned after each use.
- 4.14. Family Studies Teachers are responsible for ensuring that all cleaning products or other chemicals are stored separately from foods. Cleaning chemicals and detergents should be stored in a bin or on a tray that will contain any leaks or spills.
- 4.15. Family Studies Teachers are responsible for monitoring cutting boards and ensuring that they are replaced as soon as they start to show signs of deterioration such as a lot of grooves and/ or discoloration. Material of the cutting board must be food safe (e.g. plastic or wood)
- 4.16. Family Studies Teachers are responsible for ensuring that separate cutting boards are available as follows: at least one for meat/poultry/seafood; one for cooked foods and one for fruit and vegetables. Classroom teachers are responsible for ensuring that all cutting boards are properly sanitized after each use.
- 4.17. Family Studies Teachers are responsible for ensuring that a dishwashing procedure is in place that involves proper washing, rinsing and sanitizing as per Food Safety: A Guide for Ontario's Food handlers. This may include:
 - 4.17.1. The two compartment sink method
 - 4.17.2. The three compartment sink method
 - 4.17.3. A commercial low temperature dishwasher
 - 4.17.4. A commercial high temperature dishwasher

See Appendix F – I.

Please note that for the two compartment sink method, if there is only a single sink present, a bin may be used for the second compartment for sanitizing.

Please note that domestic dishwashers cannot be used for sanitizing. Domestic dishwashers may be used for cleaning dishes however dishes must then be sanitized afterwards i.e. in a sink with an LKDSB approved sanitizer at the appropriate concentration.

- 4.18. Family Studies Teachers are responsible for ensuring a the LKDSB approved Food Grade sanitizer product is used for sanitization in the dishwashing procedure and the

sanitization of counter tops, sinks and food preparation equipment.

- 4.19. Family Studies Teachers are responsible for ensuring that all dishcloths and drying cloths are washed after each class using hot water. Cloths should never be allowed to air-dry to be re-used. Students are permitted to towel-dry dishes if they have clean hands and are using a clean drying cloth.
- 4.20. Family Studies Teachers are responsible for ensuring that a separate sink is dedicated for hand washing and that soap, paper towels and a nearby waste receptacle are always available.

Responsibility of the Health & Safety and/or Other Board Department

- 4.21. The Purchasing Department is responsible for providing a supplier for purchasing LKDSB approved food-grade sanitizer and dispensers. Dispensers must be able to dispense the appropriate amount of sanitizer to create a solution at the correct concentration for dishwashing and sanitizing food contact surfaces. Test strips must also be made available so that the concentration can be regularly verified.
- 4.22. The Health & Safety Department is responsible for completing or arranging for an annual inspection of all Family Studies instructional areas.

5. Facility Cleaning, Housekeeping, Maintenance, Dishwashing (Manual and Mechanical) & Laundry

Responsibility of the Teacher

- 5.1. In Family Studies instructional areas, Family Studies Teachers are responsible for ensuring the cleaning of counter tops, sinks and food preparation equipment.

Responsibility of the Health & Safety and/or Other Board Department

- 5.2. The Building Services Department is responsible for ensuring that all kitchens are capable of achieving a water temperature of 43°C (110°F) in a timely fashion. If this temperature cannot be achieved, the Family Studies Department must be informed.
- 5.3. Custodial staff are responsible for cleaning Family Studies instructional areas, including fixtures and furniture, but excluding counter tops, sinks and food preparation equipment (items that would be cleaned as part of the Family Studies program).

6. Family Studies Attire and Personal Protective Equipment

Responsibility of the Principal

- 6.1. School Principals are responsible for ensuring that staff wear personal protective equipment (i.e. safety glasses, gloves) as required by the Board and/or the Occupational Health & Safety Act and its regulations.
- 6.2. The school provides safety glasses for student use. The principal shall ensure that sanitizer cabinets or LKDSB approved disinfectant are provided for sanitizing the safety glasses. Students who provide their own safety glasses are responsible to clean and maintain them.

Responsibility of the Teacher

- 6.3. Family Studies teachers are to ensure that students wear attire and safety equipment appropriate to the sewing or food preparation activity. This includes using safety glasses when sewing; having hair tied back, wearing non-slip shoes and wearing clothing/jewelry that will maintain safety while using equipment.

7. Universal Precautions and Accident PreventionResponsibility of the Principal

- 7.1. Principals are responsible for ensuring that all staff members are aware of those who have First Aid Training and the protocol for dealing with injuries/accidents.
- 7.2. The School Principal is responsible to ensure that all safety equipment and signs are clearly visible and identified within each Family Studies instructional area. (i.e. fire extinguishers, emergency stop buttons, first aid kits, eye wash stations, shut off valves, emergency exits, etc.)

Responsibility of the Teacher

- 7.3. Family Studies Teachers are responsible for notifying the principal of any incidents where medical treatment is recommended occurring in Family Studies Classrooms.
- 7.4. Family Studies Teachers will teach and develop a safe, positive working attitude and ensure that safety instruction is an integral part of Family Studies courses.
- 7.5. As per the Ontario School Board Insurance Exchange (O.S.B.I.E.) recommendations, Family Studies Teachers will develop, in conjunction with the School Principal, a Family Studies Safe Practice Agreement that requires students to sign that they have learned and understand the Family Studies safety practices.

These agreements should be kept on file at that school for the current school year plus one additional year.

8. Additional Safety Procedures

- 8.1. Donated items must be donated to the Board in accordance with proper Board Policies and Procedures. Prior to installing new equipment, including donated items, the proper forms/requisitions must be completed. This is to ensure that all proper Board Departments have had a chance to review it to ensure the room (i.e. electrical, ventilation, etc.) is capable of handling it and that it meets all safety requirements (i.e. CSA Standards, guarding etc.)
- 8.2. Family Studies Teachers must not engage in any work that requires or results in alterations, repairs or modification to the facility. This includes, but is not limited to electrical, gas lines, water lines or the fabric of the building.

9. Fire Safety

Responsibility of the Principal

- 9.1. Principals are responsible for ensuring that all staff members are aware of the protocol for dealing with fires in the school.

Responsibility of the Teacher

- 9.2. Family Studies Teachers are responsible for being aware of the protocol for dealing with fires in the school.
- 9.3. Family Studies Teachers are responsible for reporting all fires, regardless of size, to the School Principal.

Implementation Date: October 5, 2010

Revision Date: September 14, 2026

Reference: [Occupational Health and Safety Act](#)

[Health Protection and Promotion Act](#)

[Food Premises Regulation](#)

[Food Safety: A Guide for Ontario's Foodhandlers](#)

[OFSHEEA A Guide for Managing Food Labs](#)

[OFSHEEA A Guide for Managing Fashion Labs](#)

Appendix A:

Fridge and Freezer Storage

The following are the Government of Canada's recommendations for storage time. The refrigeration times are for safety, and the freezing times are for quality. If you store properly wrapped food in your freezer the quality may be maintained for longer periods of time.

Food	Refrigerator at 4 °C	Freezer
Fresh meat		
Beef	2-4 days	10 - 12 months
Pork	2-4 days	8 - 12 months
Lamb	2-4 days	8 - 12 months
Veal	3-4 days	8 - 12 months
Ground meat	1-2 days	2 - 3 months
Chicken/Turkey - whole	2-3 days	1 year
Chicken/Turkey - pieces	2-3 days	6 months
Fresh fish		
Lean fish - cod, flounder etc.	3-4 days	6 months
Fatty fish - salmon etc.	3-4 days	2 months
Shellfish - clams, crab, lobster etc.	12-24 hours	2-4 months
Scallops, shrimp, cooked shellfish	1-2 days	2-4 months

Food	Refrigerator at 4 °C	Freezer
Bacon and sausages		
Bacon	1 week	1 month
Raw sausage	1-2 days	1-2 months
Pre-cooked sausage links or patties	1 week	1-2 months
Ham		
Canned ham	6-9 months	Don't freeze
Cooked ham	3-4 days	2-3 months
Hot dogs		
Un-opened hotdogs	2 weeks	1-2 months
Opened hotdogs	1 week	1-2 months
Eggs		
Fresh in shell	3-4 weeks	Don't freeze
Fresh out of shell	2-4 days	4 months
Hard-cooked	1 week	Doesn't freeze well

Food	Refrigerator at 4 °C	Freezer
Lunch meat and deli food		
Un-opened lunch meat	2 weeks	1-2 months
Opened lunch meat	3-5 days	1-2 months
Deli packaged lunch meat	3-4 days	2-3 months
Deli or homemade salads	3-5 days	Don't freeze
Leftovers		
Cooked meat, stews, egg or vegetable dishes	3-4 days	2-3 months
Cooked poultry and fish	3-4 days	4-6 months
Meat broth and gravy	3-4 days	4-6 months
Soups	2-3 days	4 months
Frozen dinners		
Keep frozen until ready to cook		3-4 months
Egg substitutes un-opened	10 days	1 year
Egg substitutes opened	3 days	Don't freeze

Fridge and Freezer Storage

The following are the Government of Canada's recommendations for storage time. The refrigeration times are for safety, and the freezing times are for quality. If you store properly wrapped food in your freezer the quality may be maintained for longer periods of time.

Food	Refrigerator at 4 °C	Freezer
Dairy products		
Un-opened milk	Best before date	6 weeks
Opened milk	3 days	Don't freeze
Un-opened cottage cheese	Best before date	Doesn't freeze well
Opened cottage cheese	3 days	Don't freeze
Un-opened yogurt	Best before date	1-2 months
Opened yogurt	3 days	Don't freeze
Soft cheese	1 week	Doesn't freeze well
Semi-soft cheese	2-3 weeks	8 weeks
Firm cheese	5 weeks	3 months
Hard cheese	10 months	1 year
Processed cheese	5 months	3 months
Un-opened salted butter	8 weeks	1 year
Un-opened unsalted butter	8 weeks	3 months
Opened butter	3 weeks	Don't freeze

Food	Refrigerator at 4 °C	Freezer
Vegetables		
Beans green or waxed	5 days	8 months
Carrots	2 weeks	10-12 months
Celery	2 weeks	10-12 months
Leaf lettuce	3-7 days	Don't freeze
Iceberg lettuce	1-2 weeks	Don't freeze
Spinach	2-4 weeks	10-12 months
Summer squash	1 week	10-12 months
Winter squash	2 weeks	10-12 months
Tomatoes	Don't refrigerate	2 months

Appendix B:



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COOL FOOD SAFELY

Improper cooling of food is one of the leading causes of foodborne illness.

Potentially hazardous foods must be cooled quickly to lessen the time the food spends in the **DANGER ZONE** (4°C to 60°C).



Potentially hazardous foods must be cooled from 60°C (140°F) to 20°C (68°F) within 2 hours



Potentially hazardous foods must be cooled from 20°C (68°F) to 4°C (40°F) or less within 4 hours



The overall process cannot take longer than 6 hours.

Methods to Cool Food Quickly



Divide food into smaller portions



Use an ice wand or add ice into food



Use shallow containers



Use an ice bath

A probe thermometer should be used to monitor the internal temperature of the food as it cools.
If cooling takes longer than 6 hours, the food must be discarded.



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THAW FOOD SAFELY

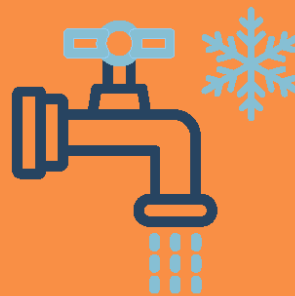
NEVER thaw potentially hazardous food at room temperature as bacteria will grow and multiply quickly. This can cause foodborne illness.

To safely thaw potentially hazardous food, use one of the 4 methods below:



Refrigerator

- Thawing food in the refrigerator is the preferred method.
- Keeps food at 4C or colder.
- Keep raw meat on lower shelves to avoid contaminating RTE foods.



Cold Running Water

- Thaw food under cold water so outer temperature of food does not go above 4C.
- Ensure constant flow of cold running water.



Microwave

- The defrost option on a microwave can be used to quickly thaw food.
- Once thawed, the food must be cooked immediately



Part of Cooking Process

- Food can be thawed as part of the cooking process.
- Works well for small portions of food like seafood or ground beef.

Appendix D:



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SAFE FRIDGE STORAGE

When food is stored in a refrigerator, it's important to place the food in a way that avoids cross-contamination.

Make sure that all stored foods are covered to avoid cross-contamination.

Cooked and ready-to-eat foods should go on the upper shelves.

Raw fruits and vegetables and foods that will be re-heated belong in the centre.

Raw meat, poultry and seafood go on the bottom shelves.

**TIPS:**

- Keep the door closed as much as possible
- Make sure door seals are tight and in good repair
- Don't overload the space
- Use open wire shelves that have not been lined (no cardboard, tin foil, or other solid material)
- Don't use wood in your refrigerators as it's likely you'll get mould growth

Appendix E:



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HOW TO CALIBRATE THERMOMETERS

Ensure that your thermometer is calibrated regularly. This will help ensure the temperature readings are accurate. Thermometers should also be recalibrated if it has been dropped.

Ice Point Method:

- Mix 50/50 slush of crushed ice and water. The temperature of the mix will be 0°C (32°F).
- Take the temperature of the water/ice mixture with your probe thermometer. If the thermometer reading is off by more than a few degrees the thermometer must be recalibrated.
- If your thermometer has a calibration nut, use a small wrench to turn it until the temperature reads 0°C (32°F). Keep the probe in the ice water to ensure that the temperature is accurate.
 - Other types of thermometers can be calibrated in a similar way, using its plastic cylinder or pliers.
 - If the thermometer cannot be calibrated it must be discarded.

**Boil Point Method:**

- Place a container of potable water on a heating element.
- After the water in the container has reached a complete “rolling” boil, insert the thermometer at least 5cm into the water. The temperature should read 100°C as this is the boiling point of water.
- If your thermometer has a calibration nut, use a small wrench to turn it until the temperature reads 100°C. Keep the probe in the boiling water to ensure that the temperature is accurate.
 - Other types of thermometers can be calibrated in a similar way, using its plastic cylinder or pliers.
 - If the thermometer cannot be calibrated it must be discarded.



Manual Dishwashing 3 Compartment

Remove coarse food particles.



Wash with hot water and soap or detergent.



Rinse in clean water.



Fully immerse dishes **for at least 45 seconds** in clean Quaternary ammonium solution at 200 ppm at a water temperature of at least 24°C/75°F.



Air dry dishes on a drying rack before stacking or storing.

Dishcloths may be used for drying dishes as long as they are in good repair, clean and used for no other purpose.



Appendix G:

Manual Dishwashing 2 Compartment

1 Scrape, Sort and Pre-Rinse

Remove coarse food particles.



2 Wash

Wash with hot water and soap or detergent.

3 Rinse

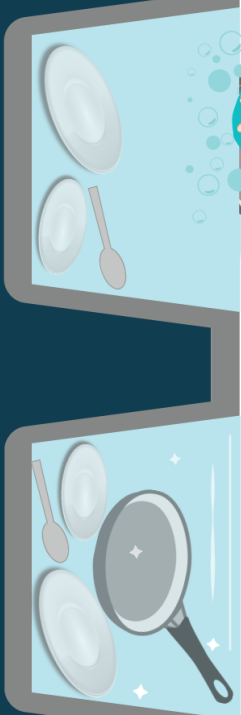
Rinse in clean water.



4 Sanitize

Fully immerse dishes for at least **45 seconds** in a Quaternary ammonium solution at 200 ppm at a water temperature of at least 24°C/75°F

Always use test reagents to determine the concentration of the sanitizing agent.



5 Air Dry

Air dry dishes on a drying rack before stacking or storing.

Dishcloths may be used for drying dishes as long as they are in good repair, clean and used for no other purpose.



Appendix H:



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LOW TEMPERATURE DISHWASHER

Low temperature machines use chemical sanitizers in the rinse cycle to sanitize the dishes

- Wash water temperature must reach between 60°C (140°F) and 71°C (160°F)
- Approved sanitizer must be used for at least 45 seconds at 24°C (75°) or hotter. Approved sanitizers include:
 - Chlorine 100ppm
 - Quaternary ammonium (QUAT) 200ppm
 - Iodine 25ppm



Washing
60 – 71°C 

Sanitizing 
>24°C 

+ Chemical Sanitizer

Test strips for measuring the sanitizer must be available.

TIPS:

- Don't overcrowd the dishes as it will be harder for them to get clean.
- Bowls, cups and glasses should be put in open side down.
- Cutlery should be mixed to keep them from "nesting."

Appendix I:



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HIGH TEMPERATURE DISHWASHER

High temperature machines use hot water in the rinse cycle to sanitize the dishes.

- Wash water temperature must reach between 60°C (140°F) and 71°C (160°F)
- The water temperature in this sanitize cycle must reach 82°C (180°F) or hotter and last for at least 10 seconds.



Washing
60 – 71°C 

Sanitizing
>82°C   **10^{sec}**

Tips

- Don't overcrowd the dishes as it will be harder for them to get clean.
- Bowls, cups and glasses should be put in open side down.
- Cutlery should be mixed to keep them from "nesting".

Appendix J:



Cooking temperatures chart

Category	°C	°F
Beef, veal and lamb 		
Ground meat, for example, burgers, meatballs, sausages	71	160
Pieces and whole cuts, for example, steaks and roasts		
medium-rare	63	145
medium	71	160
well done	77	170
Mechanically tenderized beef and veal Be sure to turn mechanically tenderized steak over at least twice during cooking.	63	145
Pork including ham, loin and ribs 		
Ground pork, for example, burgers, meatballs, sausages	71	160
Pieces and whole cuts, for example, bone-in chops, boneless loin chops, rib roast, loin roast	71	160
Poultry including chicken, duck and turkey 		
Frozen raw breaded chicken products, for example, nuggets, fingers, strips, burgers	74	165
Ground poultry, for example, burgers, meatballs, sausages	74	165
Pieces, for example, breasts, legs, thighs, wings	74	165
Stuffing, cooked alone or in poultry	74	165
Whole	82	180
Eggs 		
Egg dishes, for example, frittata, omelette, quiche	74	165
Seafood 		
Fish	70	158
Shellfish and crustaceans, for example, crab, lobster, shrimp, clams, mussels, oysters, scallops When cooking clams, mussels, oysters and scallops in shells, throw away any that don't open.	74	165
Leftovers 		
Leftovers	74	165
Hot Dogs 		
Hot Dogs	74	165
Game meats		
Ground meat, meat mixtures, ground venison and sausage	74	165
Deer, elk, moose, caribou or reindeer, antelope, pronghorn	74	165
Large game, for example, bear, bison, musk-ox, walrus	74	165
Small game, for example, beaver, muskrat, hare	74	165
Game birds or waterfowl including duck, goose, partridge, pheasant and wild turkey		
Pieces, for example, breasts, legs, thighs, wings	74	165
Stuffing, cooked alone or in game bird	74	165
Whole	82	180

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