

## **Model Board-Level Policy for Food Safety in School Districts**

The district will take reasonable precautions to ensure that food prepared and served in the school district is safe for consumption.

- The district Child Nutrition Program will be the responsibility of the district's foodservice director. This individual should have relevant experience in foodservice management and have current certification in food safety.
- The district will support food safety training for all foodservice employees, and other district employees involved in preparation, transportation, and/or service of foods. Volunteers involved in food preparation, transportation, or service will receive appropriate food safety instructions from district employees as needed.
- The district's foodservice director will oversee implementation of a food safety program based on HACCP principles in each school building where school meals are served and other venues serving food in the district. USDA guidelines for developing and implementing the food safety program will be followed.
- Food safety education, including handwashing and contamination, will be included in the curriculum and take place in the district cafeterias.
- Foods brought from home intended to be served to others must be purchased in ready-to-eat form and wrapped in the original packaging.
- Vending companies supplying foods for machines must provide the district with documentation that a Hazard Analysis Critical Control Point (HACCP) Plan or Good Manufacturing Practices (GMP) are in place at their facilities.

- Groups that use the school production kitchen must a) receive approval from the school district foodservice director and b) do so under the supervision of a school district foodservice employee who is certified in food safety. Foods prepared in the school kitchen must be purchased from an approved source. In the event external caterers are used, the safety of food is the responsibility of the caterer and those serving the food.
- District food storage facilities can not be used to store products not purchased by or part of the school meals program. The district foodservice director has the authority to waive this policy for special circumstances. In these instances, the product must be inspected and then labeled with appropriate information.
- Access to school district food production and storage areas is restricted to school foodservice employees and others as approved by the district foodservice director.

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