

Food Preparation

The following procedures will help to ensure safe health practices as well as provide the opportunity for staff, students, parents and others to participate in social activities that enhance the educational program. These rules will not apply to clubs and groups who hold a concession permit and will not be using district kitchens.

1. District kitchens may be used in the preparation of food.
2. Preparers must be supervised by individuals trained and certified as food handlers and must follow prescribed rules of personal cleanliness in the handling and distribution of food items.
3. The food services supervisor will arrange for training opportunities for staff members, club supervisors and other school volunteers interested in proper food handling procedures and certification.
4. Only an individual who holds a current food-handling certificate will be permitted to serve as a food-handling supervisor.
5. All district functions involving food preparation and distribution and located in district kitchens must have a certified food-handler supervisor present as food is prepared and distributed.

END OF POLICY

Legal Reference(s):

ORS 332.107