

Food Safety Policy

Efforts will be made to assure that all food served in the school district is safe for consumption by children and adults served by the district and that children will receive food safety education.

1. Foods brought from home for consumption in the classroom must be purchased ready-to-eat and be wrapped in the original packaging, unless there is a specific project for a classroom that requires a student to prepare the food at home.
2. Vending companies supplying foods for vending machines must document that they follow a Hazard Analysis Critical Control Point (HACCP) program or Good Manufacturing Practices (GMPs).
3. External groups that use the school kitchen must do so under the supervision of a food safety certified food service employee designated by the district food service director and must purchase food from approved sources.
4. When external caterers are used, the safety of food purchased is the responsibility of the caterer and the party responsible for serving the food.
5. There will be a person-in-charge in the Cafeteria to ensure that food safety practices are being followed as outlined in the School Food Safety Inspection Requirements Manual July 1, 2002 with amendments dated July 1, 2003. The Person In Charge can demonstrate knowledge as per Requirement 2-102.11 and follow the duties as outlined in Requirement 2-103.11.
6. All other food service employees will hold an Oregon State Food Handlers Card.
7. The food service program will have a HACCP program that will be in effect beginning the 2006-2007 school year.
8. Use of kitchen facilities must be approved by the school food service director.
9. Food safety education should be provided to students in the classroom and in the school cafeteria.

END OF POLICY

Legal Reference(s):

[ORS 332.107](#)